

owners manual

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

CAUTION:
Read Rules for
Safe Operation
and instructions
Carefully

- Assembly
- Installation
- Repair Parts



ELIXIR INDUSTRIES
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instructions

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 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 ($6\frac{1}{2}$ ounces approximately) for liquefied petroleum gases.

ASSEMBLY

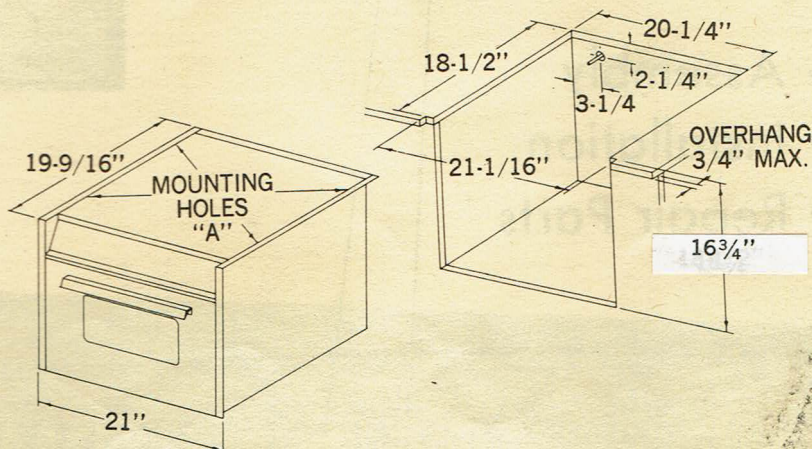
Your new range is fully assembled with the exception of the burner grates, and grate clip holddowns. These will be placed on unit after range installation is completed.

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:

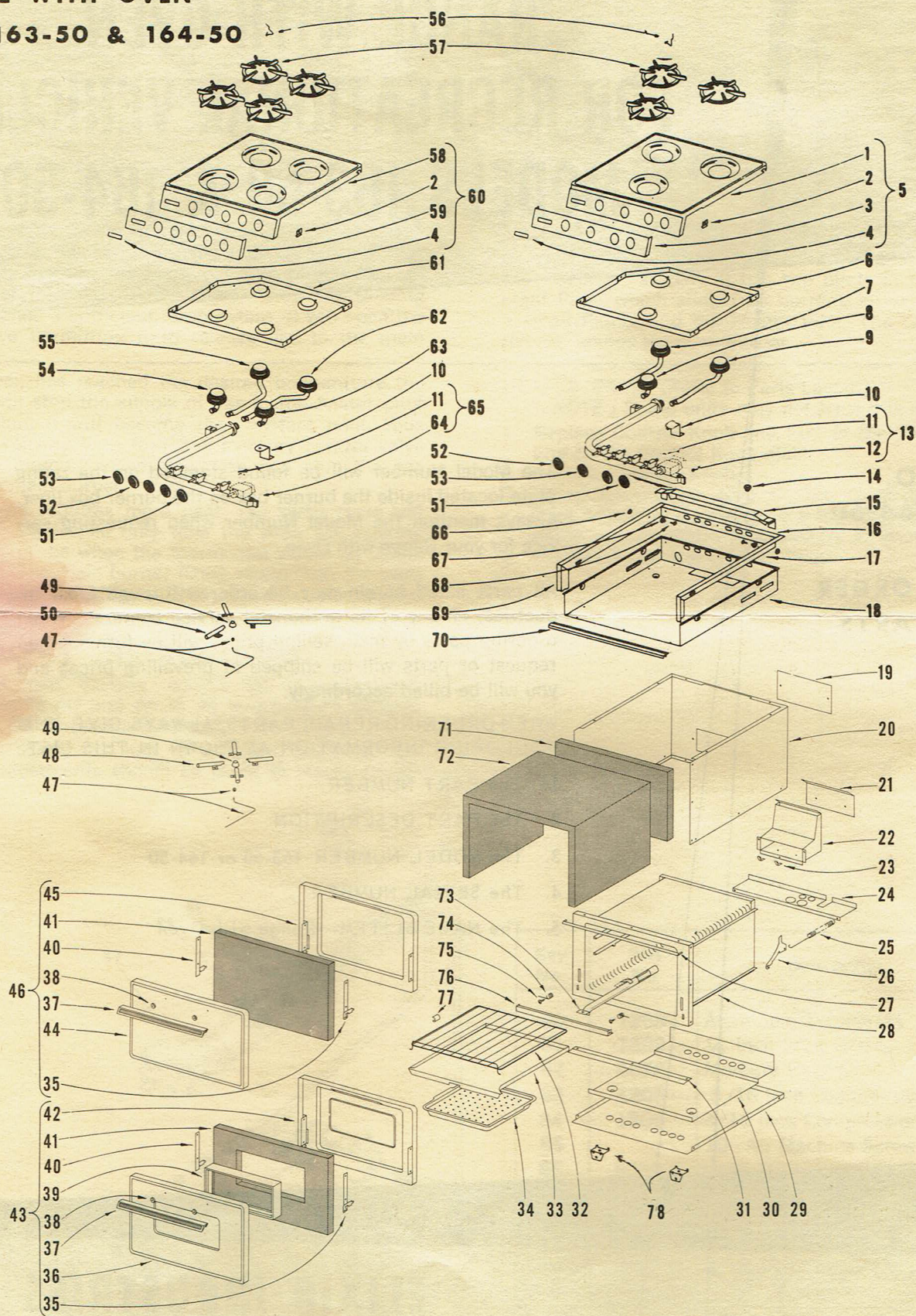
- A. The gas tank must be located in a protected place and cannot UNDER ANY CIRCUMSTANCES be located within the confines of the trailer or camper. The supplier of the gas will be acquainted with the applicable codes with respect to the location of the gas supply tank.
- B. Gas supply line should be copper 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. 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. Remove burner knobs, and main top assembly. 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. 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.



repair parts

RANGE WITH OVEN MODELS 163-50 & 164-50



Key No.	Part No.	Description	Key No.	Part No.	Description
1	3133	Main Top	43	5111	Oven Door Assembly (Complete) (35, 36, 37, 38, 39, 40, 41, 42)
2	4098	Hold Down Clip	44	4089	Oven Door Panel
3	2075	Manifold Panel	45	4090	Oven Door Liner Assembly
4	0014-A	Name Plate	46	4087	Oven Door Assembly (Complete) (35, 36, 37, 38, 39, 40, 41, 42)
5	4095	Main Top Assembly (1, 2, 3, 4)	47	2343	Pilot Tip (Includes Tubing and Fittings)
6	0989	Burner Box Liner	48	0027	Flash Tube (4 Burner)
7	1361	Top Burner (Left Rear)	49	2088	Lighter Cone
	1363	Top Burner (Left Rear) (With Lighters)	50	0026	Flash Tube (3 Burner)
8	2348	Top Burner (Front)	51	4068	Thermostat Knob
	2349	Top Burner (Front) (With Lighters)	52	4067	Rear Burner Knob
9	1360	Top Burner (Right Rear)	53	4066	Front Burner Knob
	1362	Top Burner (Right Rear) (With Lighters)	54	2348	Top Burner (Left Front)
10	0031	Burner Box Liner Support		1359	Top Burner (Left Front) (With Lighters)
11	8038	Top Burner Valve	55	1365	Top Burner (Left Rear)
12	8044	Manifold Pipe		1368	Top Burner (Left Rear) (With Lighters)
13	8024	Manifold Assembly (11, 12)	56	2002 A	Grate Clip
14	1352	Nylon Grommet	57	0003	Top Burner Grate
15	2149	Flue Deflector	58	3131	Main Top
16	0987	Rear Trim	59	2076	Manifold Panel
17	0983	Cabinet Trim (Right)	60	4096	Main Top Assembly (2, 4, 58, 59)
18	4052	Burner Box Assembly	61	1001	Burner Box Liner
19	0032	Control Cover	62	1364	Top Burner (Right Rear)
20	2047	Oven Exterior Body		1367	Top Burner (Right Rear) (With Lighters)
21	2091	Flue Box Shield	63	2348	Top Burner (Right Front)
22	2150	Flue Box Assembly		1358	Top Burner (Right Front) (With Lighters)
23	0099	Thermostat Bulb Clip	64	8043	Manifold Pipe
24	7236	Insulation Retainer.	65	8025	Manifold Assembly (11, 64)
25	5056	Oven Spring	66		10 - 24 Lock Nut
26	5053	Upper Hinge	67	2331	Nylon Bushing
27	4086	Oven Door Seal	68	0005	Screw (Top Hinge)
28	1375	Oven Body Assembly	69	0984	Cabinet Trim (Left)
29	4069	Oven Exterior Bottom	70	1144	Manifold Panel (Lower Trim)
30	0028	Oven Bottom Shield	71		Fiber Glass Insulation 1½ x 14 x 19
31	0980	Bottom Trim	72		Fiber Glass Insulation 1½ x 15 x 48
32	4094	Oven Rack	73	2334	Oven Burner
33	2347	Oven Bottom	74	1350-A	Oven Bottom Spring
34	4041	Broiler Pan and Insert	75		10 x ½ Sheet Metal Screw
35	5040	Hinge Assembly (Right)	76	2346	Oven Bottom Support
36	5106	Oven Door Panel	77	1226	Oven Rack Hold Down Clip
37	5110	Oven Door Handle	78	7263	Hold Down Bracket
38	5061	Phenolic Bushing			
39	5018	Oven Door Glass			
40	5044	Hinge Assembly (Left)			
41		Fiber Glass Insulation 1½ x 14 x 19			
42	5109	Oven Door Lining Assembly			

OPERATING INSTRUCTIONS

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

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 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 the off position.

ADJUSTMENT INSTRUCTIONS

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.

Because gas conditions vary in different localities, two basic pilot adjustments should be made to insure proper

operation when the range is installed. These adjustments are.

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.

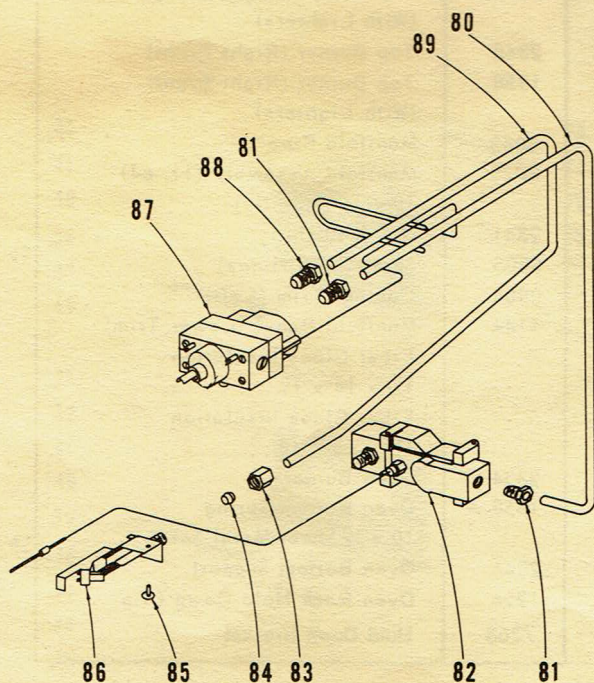
AUTOMATIC OVEN BURNER PILOT

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.

HEATER PILOT (Refer to Parts Layout)

NOTE - Some units may not have this adjustment.

1. Replace Control Knob and turn to the 300 degree setting on the Control Knob dial.
2. Remove Control Knob.
3. Using screwdriver, turn slotted, green-colored Heater Pilot Adjusting Cartridge in either direction until pilot flame just envelopes Temperature Responsive Element.
4. Replace Bezel and Control Knob.



Key No.	Part No.	Description
80	1268	Aluminum Tubing (1/4 x 34)
81	1303	1/4 Inch Loxit Fitting
82	4076	Mercury Control
83	1306	3/16 Inch Compression Nut
84	1305	3/16 Inch Compression Ferrule
85		10 - 1/4 Machine Screw
86	8039	Oven Pilot
87	8040	Oven Thermostat
	4075	Oven Thermostat (With Lighters)
88	1331	3/16 Inch Loxit Fitting
89	1267	Aluminum Tubing (3/16 x 38)

owners manual

RANGE WITH OVEN

FOR RECREATIONAL VEHICLES

MODELS 163-50 & 164-50

MODEL NO.
163-50 or 164-50

HOW TO ORDER
REPAIR PARTS

The Model Number will be found stamped on the rating plate located inside the burner box on the burner box liner. Always mention the Model Number when requesting service for your Range with Oven.

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 163-50 or 164-50
4. The SERIAL NUMBER
5. The NAME of ITEM---Range with Oven

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