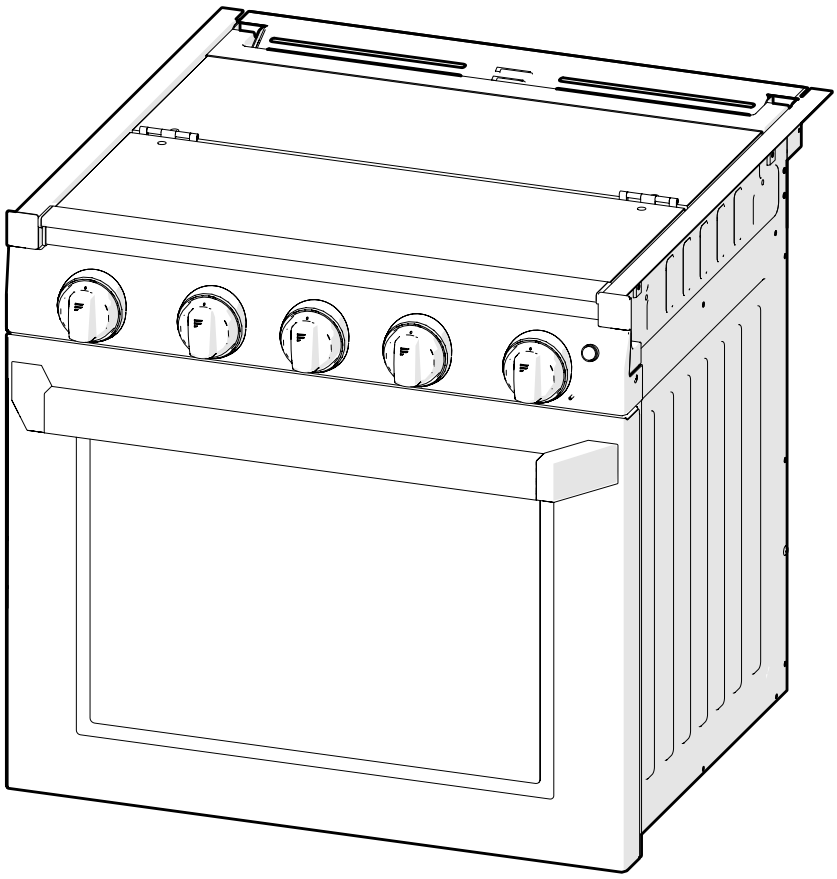
FURRION

2-in-1 Range Oven
2 en 1 Cuisinière intégrée/four a hotte

Instruction Manual
Manuel d'instructions

Model/Modèle:
FSRE21SA-BL/FSRE21SA-SS
FSRE17SA-BL/FSRE17SA-SS
FSRE17TA-SS



REV DATE: 10.14.2022 | CCD-0005581

Thank you for purchasing this Furrion® product. Before operating your new appliance, please read these instructions carefully. This instruction manual contains information for safe use, installation and maintenance of the appliance.

Please keep this instruction manual in a safe place for future reference. This will ensure safe use and reduce the risk of injury. Be sure to pass on this manual to new owners of this appliance.

The manufacturer does not accept responsibility for any damages due to not observing these instructions.

If you have any further questions regarding our products, please contact us at **support@furrion.com**

English

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliances.**
  - **Do not touch any electrical switches.**
  - **Do not use any phone in your recreational vehicle.**
  - **Clear the recreational vehicle of all occupants.**
  - **Turn off the LP container valve or main container.**
  - **Immediately call your gas supplier for instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Have the gas system checked and leakage source corrected by a qualified installer, service agency, manufacturer, dealer or the gas supplier.**

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Explanation of Symbols

This manual has safety information and instructions to help you eliminate or reduce the risk of accidents and injuries. Always respect all safety warnings identified with these symbols. A signal word will identify safety messages and property damage messages, and will indicate the degree or level of hazard seriousness.

⚠ DANGER

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING

Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

Important Safety Instructions

Warning and important safety instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.
Always contact the manufacturer about problems or conditions you do not understand.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

If an external electrical source is utilized, the appliance must be electrically grounded in accordance with state or other codes or, in the absence of such codes, with the National Electrical Code, ANSI/NFPA 70. Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified service technician.

General Safety

- Improper installation, adjustment, service or maintenance can cause injury, property damage or death. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer or the gas supplier.
- If the user of this appliance fails to maintain it in the condition in which it was shipped from the factory or if the appliance is not used solely for its intended purpose or if appliance is not maintained in accordance with the instructions in this manual, then the risk of a fire and/or the production of carbon monoxide exists which can cause personal injury, property damage or loss of life.

⚠ WARNING

EXPLOSION OR FIRE

- Shut off all gas appliances and pilot lights when refueling gasoline tanks, LP tanks or when vehicle is in motion.
- Furrion gas operated cooking appliances are for use with LP gas only, and for installation in recreation vehicles only (e.g. travel trailers, motor homes, tent campers, etc.).

⚠ WARNING

CARBON MONOXIDE POISONING

- DO NOT use this appliance for warming or heating vehicle. You could be burned or injured, a fire could start, or deplete oxygen in the vehicle.
- A window or air vent should be open slightly while using any cooking appliance. Gas flames consume oxygen which must be replaced to assure proper combustion.

- DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- DO NOT operate the appliance if it is damaged or not working properly.
- Never attempt to repair the appliance yourself. Any repairs to or installation of this appliance must be performed by a qualified installer, service agency or the gas supplier and in accordance with the instructions in this manual. Service of your appliance by a non-approved service person or agency could result in failure of the integrity of the appliance and could lead to property damage, serious injury or loss of life.
- Have your dealer show you where the main gas shut-off valve is located and how to shut it off in an emergency.
- Use your appliance only for its intended use.
- Children should be taught that the appliance is not a toy. They should not be allowed to play with the controls or any other parts of the appliance. Do not allow anyone to stand or sit on top of the appliance. Not only can this damage the appliance, but personal injuries could result.
- Do not store items of interest to children in cabinets above or near the appliance. Children climbing on the appliance to reach items could be seriously injured.
- Avoid using your appliance or any other appliance if you smell gas. Do not assume that the smell of gas in your RV is normal. Any time you detect the odor of gas, it is to be

considered life threatening and corrected immediately. Extinguish any open flames including cigarettes and evacuate all persons from the vehicle. Shut off gas supply at LP gas bottle.
- All control knobs must be turned off when not in use. Fire and/or burning hazard may occur if a burner is accidentally left on.
- If any burner should extinguish (after initially lighting or due to accidental blow-out), turn all burner knobs off and wait five (5) minutes before again attempting to light the burner.
- DO NOT store flammable materials on, in, or near the appliance. Any fumes can create an explosion and/or fire hazard.

Cooktop Safety

- If the cooktop is near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a fire hazard.
- Keep the area around the cooktop clean and clear of any combustible materials, gasoline or other flammable vapors and liquids. Not doing so can cause an explosion and/or fire.
- Do not leave children alone or unsupervised in area where cooktop is being used. The top burners, burner grates and other areas near the burners become hot enough to cause severe burns.
- Do not wear loose fitting clothing or long-hanging sleeved clothing while using the appliance. If they contact the open flame of the burner, they could ignite and cause severe burns.
- Use only dry potholders to remove hot utensils. Using damp potholders on hot surfaces could result in burns to hands. Do not use a towel or bulky cloth for a pot holder. The cloth could contact open flame and catch fire.
- Never heat an unopened container. Pressure build-up within the container can cause it to explode.
- Keep the cooktop clean. The build-up of grease and food boil-over and/or spillage can create a fire hazard.
- Turn pan handles inward or toward back of cooktop and out of the way of people walking past cooktop and/or out of the reach of children. Do not turn handles to where they are over the burners.
- Do not use water on grease fires. Never pick-up a flaming pan. Smother a flaming pan with a lid or flat pan. Flaming grease outside the pan can be extinguished with baking soda or a multipurpose dry chemical fire extinguisher.
- Never leave top burner(s) unattended.
  - For such reasons as down drafts that could be created by opening and closing of cabinet doors or doors within the RV or by positive or negative air pressures affecting burners due to improper installation. (See Installation section) The burner could extinguish resulting in gas escaping into the RV. Remember, gas flow to each burner is controlled manually, you must turn gas flow “ON” and “OFF”.
  - A boil over could occur and the spill could ignite.
- Flame size
  - Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy.
  - Correct flame size is determined by utensil size and material, what you are cooking and whether or not you are cooking with liquid.

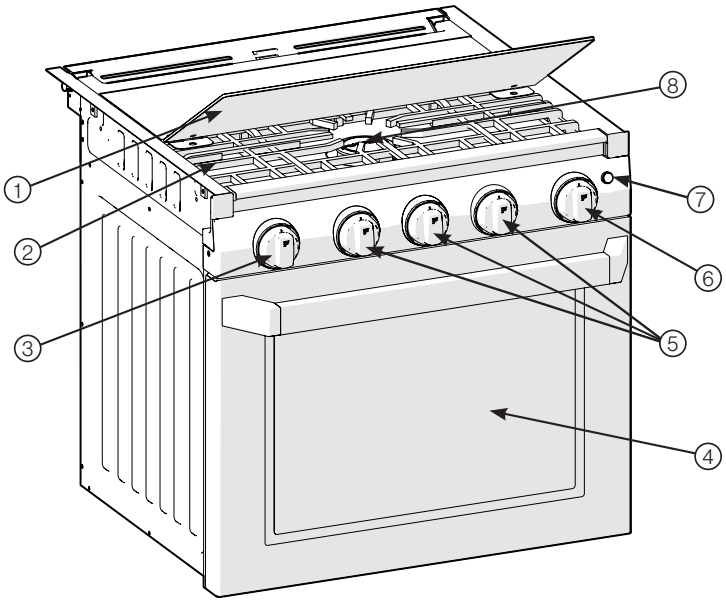


- To prevent damage to the cooktop, top burners, or top grate, never operate a top burner without a pan in place. The top burners, especially the high input burner, should not be operated on high for an extended period of time. The high setting should be used only to start the food cooking or to bring liquids to a boil, then reduce the flame to a lower setting to continue cooking. Use the low flame setting to keep food warm. Remember, a gas range heats quicker than an electric range, therefore, experiment with various settings until you feel comfortable cooking with gas.
- Never use cookware which extends beyond one inch of the grate (maximum pan size 10” diameter). Never place cooking utensil on grate to where it rests over two operating top burners. This will cause excessive heat buildup, which results in damage to the grate, top burner(s) and cooktop.
- Verify sufficient gas supply before attempting to light any top burner. Air in the gas supply line will significantly delay burner ignition, and a burner may light unexpectedly as the air in the line clears out and is replaced by LP gas, this unexpected ignition may burn you. Air may be introduced into the supply line when the vehicle gas bottle is replaced, during servicing of other gas appliances, etc.
- DO NOT touch top burners, burner grates, or other areas near top burners during and after use. Do not let clothing or other flammable materials to contact top burners or areas near top burners until they have had sufficient time to cool.
- Make sure the utensils you use are large enough to contain food and avoid boil overs and spillovers. Heavy splattering or spillovers left on the cooktop can ignite and burn you.
- Be sure that glass cooking utensils are safe for use on the cooktop. Only certain kinds of glass utensils are suitable for surface or top burner use without breaking due to the sudden changes in temperature.
- Grease is flammable. Never allow grease to collect around top burners or on cooktop surface. Wipe spillovers immediately.
- DO NOT use water on grease fires. Never pick up a flaming pan. Smother a flaming pan with a tight-fitting lid or cookie sheet. Flaming grease outside of the pan can be extinguished with baking soda or a multipurpose dry chemical or foam-type fire extinguisher.
- Use care when lighting a top burner by hand. If the burner lights unexpectedly, or your hand is close to the burner, you may be burned.
- DO NOT drop pans on the porcelain surface. Cracks or chips in the porcelain surface may result.
- DO NOT leave an empty utensil, or one which has boiled dry, on a hot top burner. The utensil could overheat and damage the utensil or the cooking appliance.

Oven Safety

- DO NOT touch any inner surfaces of the oven or oven door, or the wire rack inside, or any utensils inside the oven during and after use until these areas have had sufficient time to cool. You could be burned or injured. During and after use, do not let clothing or other flammable materials contact these areas until they have had sufficient time to cool.
- DO NOT touch the outer surface of the oven door or the oven vent while the oven is in use. These areas become hot enough to cause burns. During and after use, do not let clothing or other flammable materials contact these areas until they have had sufficient time to cool.
- DO NOT cover the ventilation holes in the oven broiler shelf (shelf above oven burner). The air circulation inside the oven will be interrupted and cooking times will vary from normal, food may be burned or undercooked.
- DO NOT cover the oven vent openings while the oven is in operation, restricting the flow of combustion air may create a carbon monoxide poisoning hazard.
- DO NOT use oven as a storage area.
- If oven pilot should extinguish after initial lighting or due to accidental blowout, turn oven knob off and wait five (5) minutes before again attempting to light oven.
- Do not cover the oven vent openings whenever oven is being used. Covering the vents restricts the flow of combustion air to the oven burner and could cause poor combustion and the formation of carbon monoxide.

Product Overview



①	Glass Cover
②	Grate
③	Ignition Knob
④	Oven Door
⑤	Top Burner Control Knob
⑥	Oven Control Knob
⑦	Light Switch
⑧	Burner

English

English

Installation

⚠ WARNING

FIRE, EXPLOSION, BURN INJURY CARBON MONOXIDE POISONING

- The cooking appliance must be completely separated and/or sealed from other air moving or air consuming devices such as, but not limited to furnaces, microwave ovens clothes dryers, cooling fans and doors or drawers in common cabinets. Failure to do so will affect the appliance(s) combustion air supply by creating either a negative or positive draft.
- NEGATIVE DRAFT caused by air moving appliances may draw the top burner flame down into or toward the cooktop resulting in cooktop damage, burn hazard, explosion possibility and/or carbon monoxide build up.
- POSITIVE DRAFT may blow out the top burner flame during use resulting in an explosion and/or fire hazard and/or injury to the occupants of the vehicle.
- DO NOT operate the appliance in excessive windy conditions as this may cause a negative or positive draft.

⚠ WARNING

Installation of this appliance must be made in accordance with the written instructions provided in this manual. No agent, representative or employee of Furrion or other persons has the authority to change, modify or waive any provision of the instructions contained in this manual.

The installation must conform with local codes or in the absence of such codes, refer to the latest edition of:
In the U.S.A.:

a. Standard for Recreational Vehicles NFPA 1192
b. National Fuel Gas Code ANSI Z223.1/NFPA 54

In Canada, the installation must conform with:

a. Standard CAN/CSA Z-240.4.2-08, Installation Requirements for Propane Appliances and Equipment in Recreational Vehicles.
b. Any applicable local codes and regulations

Cabinet Cutout Instructions

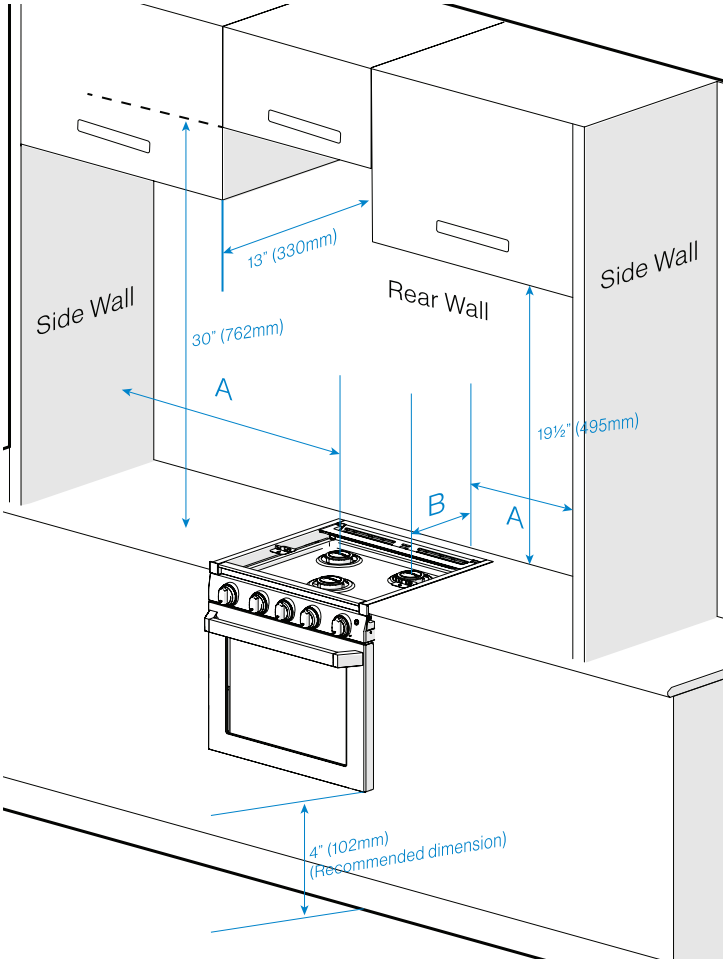
For proper operation of your cooking appliance, the cabinets must be properly constructed and squared with respect to the counter top and the cabinet face.

For proper operation of these units, the cabinet must be level and the bottom of the range must be supported.

NOTES: When planning the location, consider curtains or other combustible materials installed around the appliance so as not to create a fire hazard.

The minimum horizontal distance(s) from sides and back of appliance to adjacent vertical combustible walls extending above the top panel:

Item	Dimension
A	7¼” Min. (184mm Min.)
B	8” (203mm)

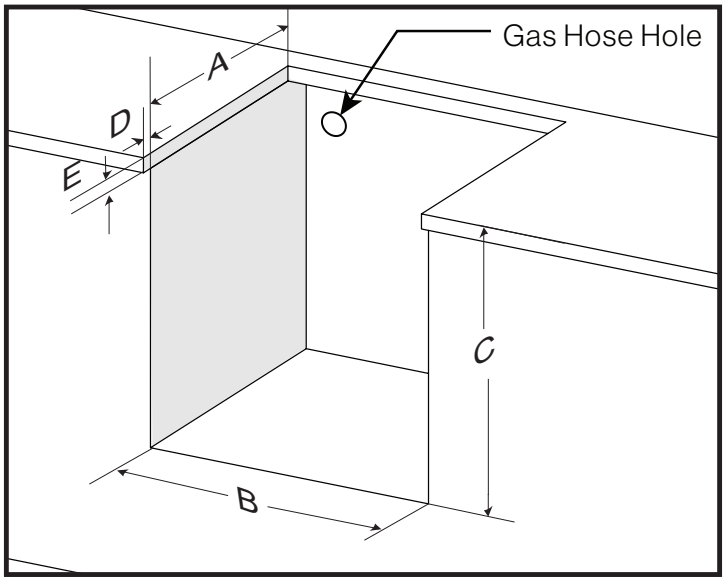


NOTE: These distances shall be from the burner center of the appliance.

⚠ WARNING

The minimum vertical distance to combustible material above the range cooking top is 30” (762mm), provided the overhead construction does not extend 13” (330 mm) from the rear wall. The minimum distance between the floor and the bottom of the cutout opening is 4” (102mm).
NOTE: If installing a range hood or microwave hood combination above the cooking surface, follow the range hood or microwave hood combination installation instructions for dimensional clearances above the cooktop surface.

Cabinet and counter cutout dimensions:

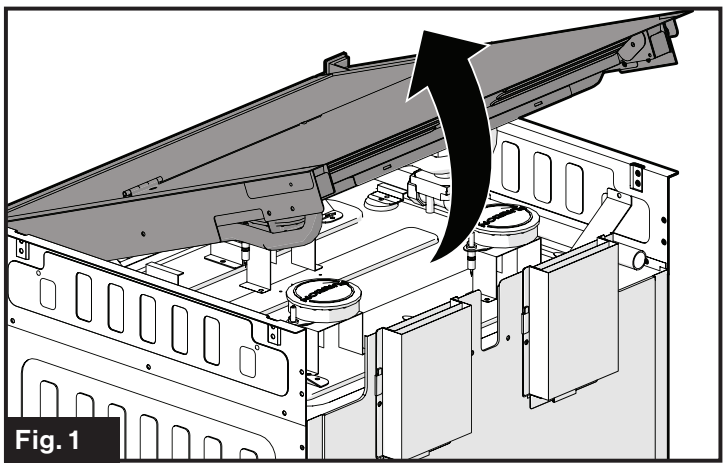


Item	Model	
	17” RV Range	21” RV Range
A	17¾”(451mm)	17¾”(451mm)
B	20⅛”(511mm)	20⅛”(511mm)
C	16⅛”(410mm)	20 1⁄16”(510mm)
D	15⁄16”(23mm) max.	15⁄16”(23mm) max.
E	19⁄16”(40mm) max.	19⁄16”(40mm) max.

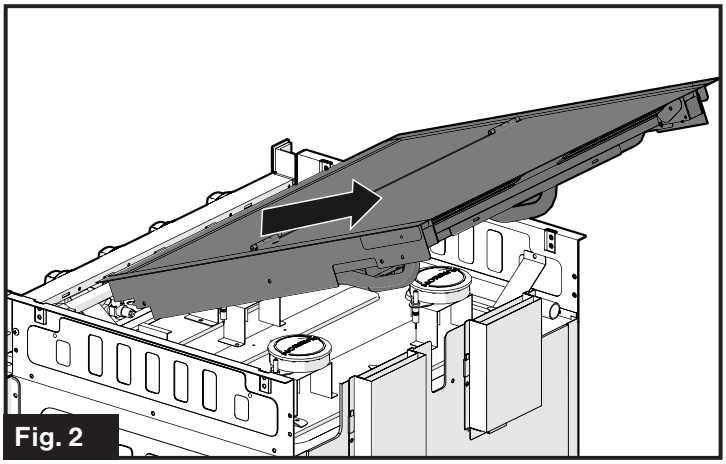
Oven Installation

When the cabinet has been prepared according to the dimensions given and the gas line is in place.

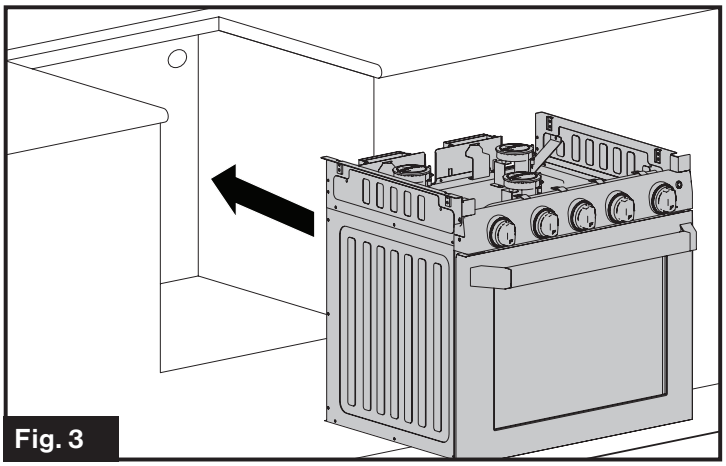
1. Take your range oven out of the carton and place on flat surface. Remove the packing materials.
2. Hold the baffle and pull upward to release the top glass cover assembly from the oven. (Fig. 1)


Fig. 1

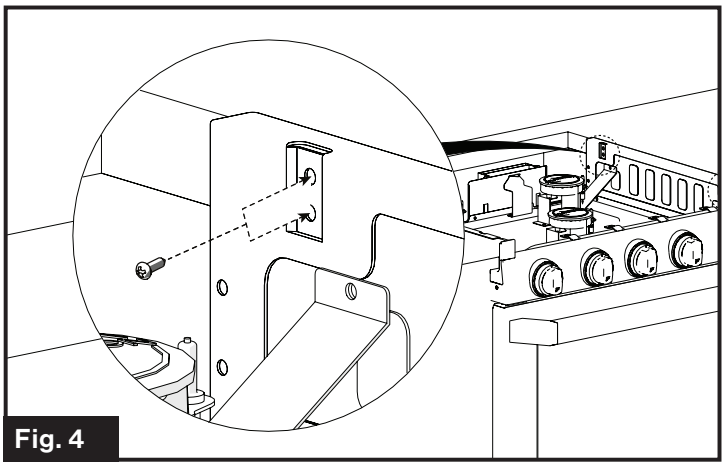
3. Push a little and lift to remove the top glass cover from the oven. (Fig. 2)


Fig. 2

4. Slide the range oven into the cabinet opening. Verify that the oven is level from side to side and front to rear. (Fig. 3)


Fig. 3

5. Fix the range oven in the cabinet opening on both left and right using four self-tapping screws on both left and right (2 pieces each side). (Fig. 4)


Fig. 4

English

English

Gas Connection

⚠ WARNING

Gas supply pipe must be installed with clearance from knives contacting or cutting gas lines.

Connect a propane supply line with a 3/8" Flare Female connection to the cooktop in the upper left rear corner of the cabinet. (Fig. 5)

IMPORTANT: Leave adequate space around the gas supply pipe in case of bend or damage during installation. Make sure the gas supply pipe cannot contact any moving parts after installed.

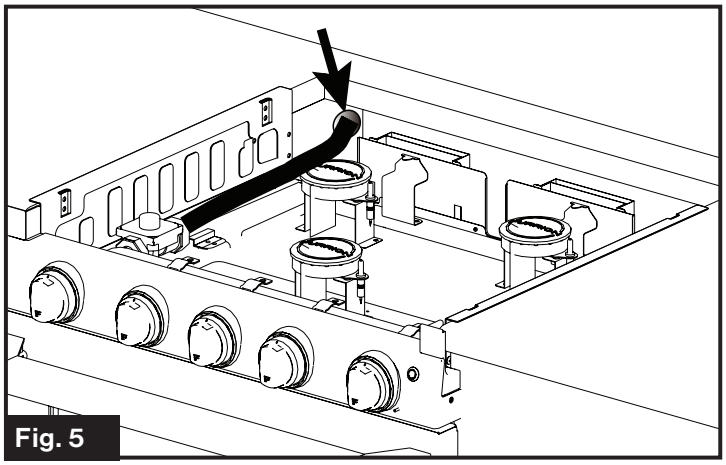


Fig. 5

Electrical Connection

⚠ CAUTION

PRODUCT DAMAGE HAZARD

- Connect to 12V DC service only.
- DO NOT connect to a circuit fused for more than 3 amps.
- DO NOT hi-pot range unless electronic ignition system has been disconnected.

Connect a positive 12V power supply wire to the range oven black 12V light wire and a negative 12V power supply wire to the range oven white 12V light wire. (Fig. 6)

NOTE: Ensure to connect the wires with the correct polarity. Black is "+" and White is "-".

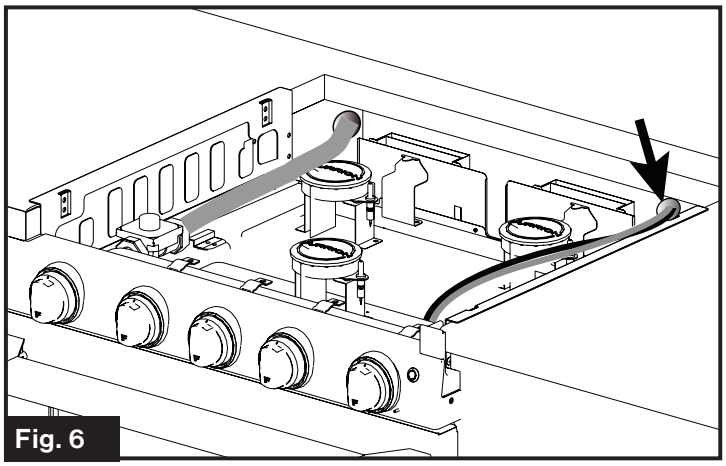
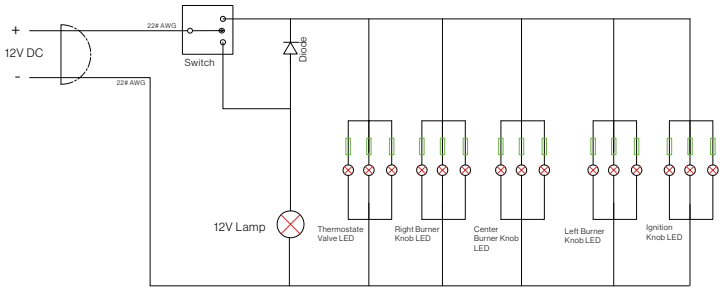


Fig. 6



Wiring Diagram

Glass Cover Replacement

1. Align the top glass cover assembly with the slots on the cooktop and place it into the range oven. (Fig. 7)

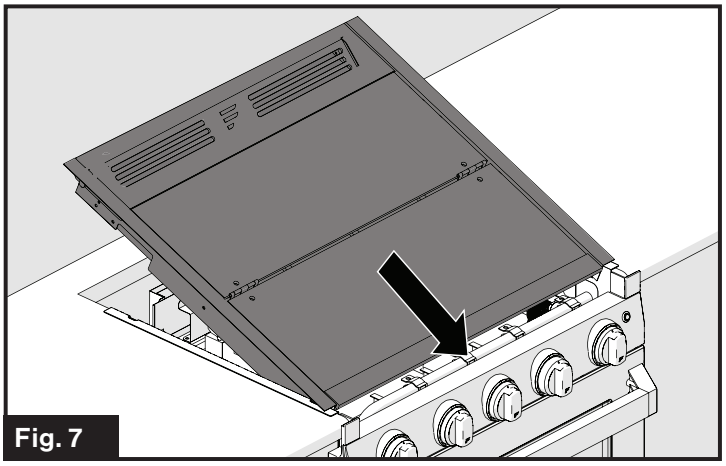


Fig. 7

2. Press the backside of the top glass cover and you will hear a click noise. The top glass cover is now locked into place. (Fig. 8 and Fig. 9)

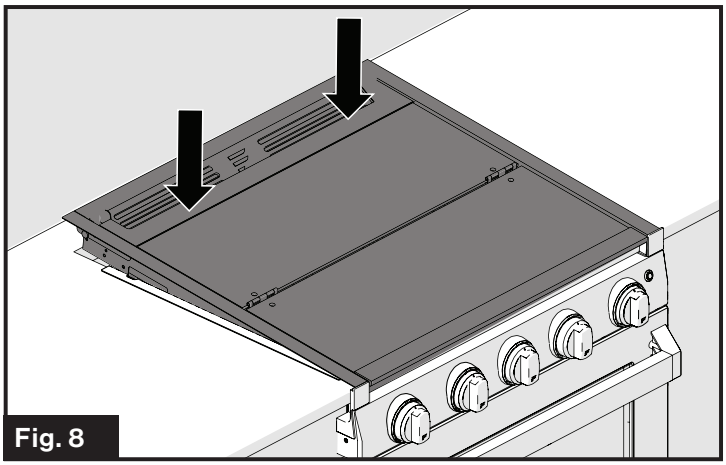


Fig. 8

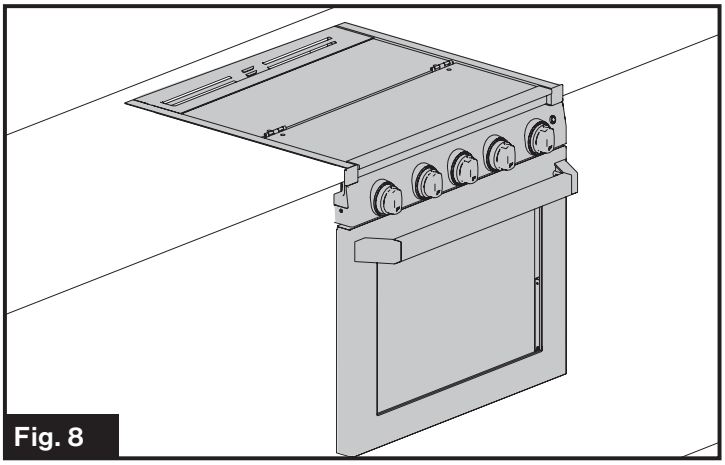


Fig. 8

Leak Check

⚠ WARNING

FIRE OR EXPLOSION

- Extinguish all open flames.
- NEVER leak test when smoking. Never use a flame.
- Do not use the appliance until connection has been leak tested and does not leak.
- Pressure/Leak test using 11-13.8 WC pressure.

Gas leaks may occur in your system and result in a dangerous situation. Always perform a leak test for possible leaks according to the manufacturer's instructions after installation and before any operation.

Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install a UL approved gas detector.

1. Make sure all control knobs are n the **OFF** position.
2. Apply a gas leak detection liquid to the connections. Any gas leaks will be indicated by bubbles.
3. If a gas leak is detected, tighten the loose joint, or replace the faulty part with a replacement part recommended by Furrion authorized retailer.

Operation

⚠ WARNING

Keep your arms and face away from being directly above the cooking area while in operating the appliance.

⚠ DANGER

- The top glass cover must be kept open when lighting the appliance.
- Do not attempt to light more than one burner at a time.

English

Lighting the Cooktop

Before lighting, check and make sure all the control knobs are in the **OFF** position. Make sure the main gas tank valve is opened.

Standard Ignition:

1. Lift to open the cooktop top glass cover.
2. Push and turn the appropriate burner control knob counterclockwise to the 🔥 position. (Fig. 10)

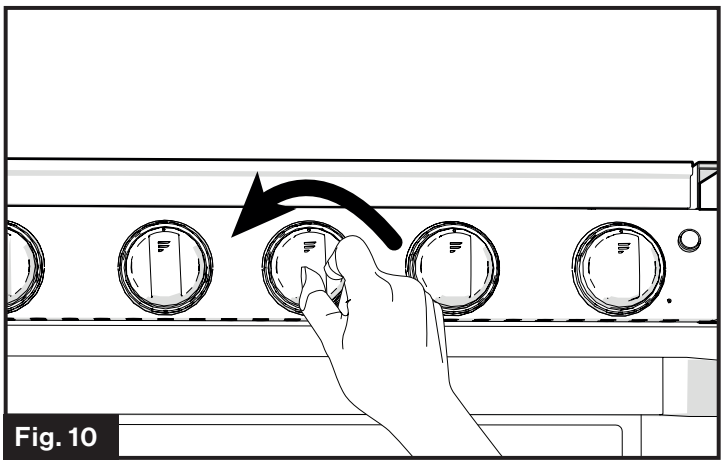


Fig. 10

3. Keep the burner control knob pushed in and turn the ignition knob clockwise repeatedly until the burner is lit. (Fig. 11)

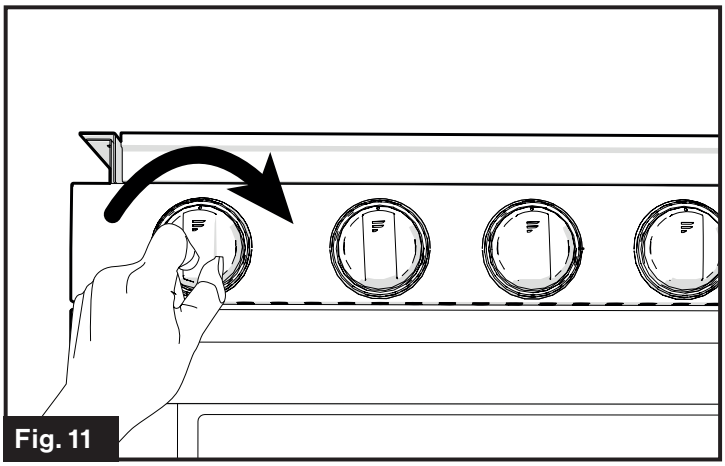


Fig. 11

4. Once the cooktop burner is lit, keep the ignition button pushed in for about 5 seconds until the flame becomes steady.
5. Rotate the burner control knob to adjust the flame to desired level.
6. Repeat steps 2 and 5 to light the other burner(s) as required.

If the burner does not ignite

In the event of failure to light the burner within 15 seconds, immediately turn the control knob clockwise to the **OFF** position. Wait at least one minute and repeat the igniting procedure. If ignition still not occur, use a gas lighter or a match to light the burner. Refer to the '**Manual Ignition**' section.

Manual Ignition:

In the event of failure to ignite the burner in standard ignition, you may light the burner manually by following the steps below:

1. Turn the appropriate burner control knob counterclockwise to the 🔥 position. (Fig. 12)

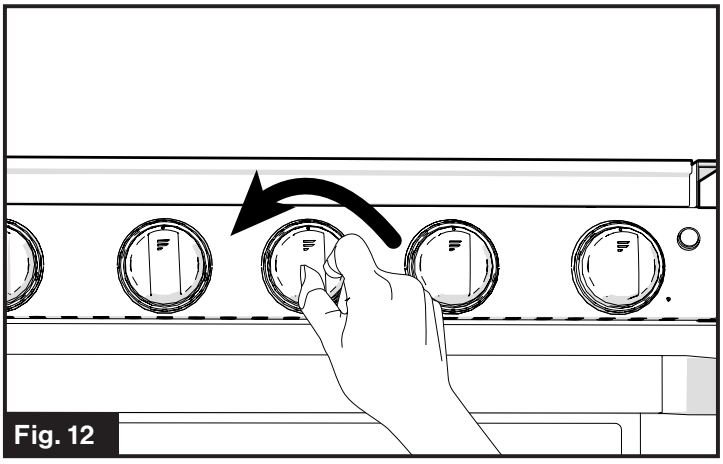


Fig. 12

2. Stretch a lit match or a gas lighter near the burner to light. (Fig. 13)

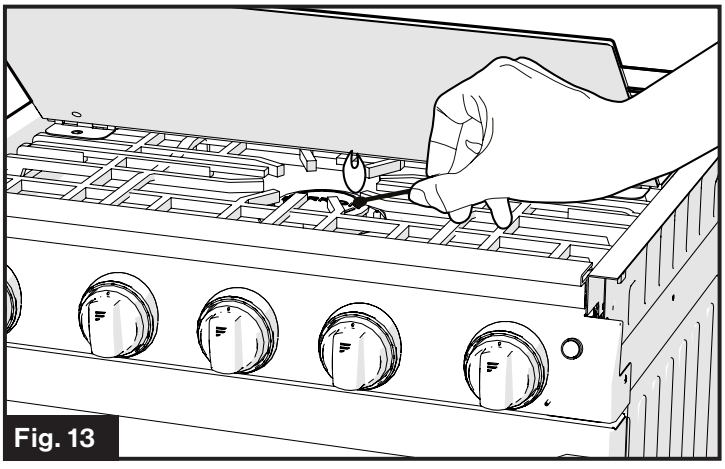


Fig. 13

3. Repeat steps 1 to 2 to light the other burner(s) as required.
4. Rotate the burner control knob to adjust the flame to desired level. (Fig. 14)

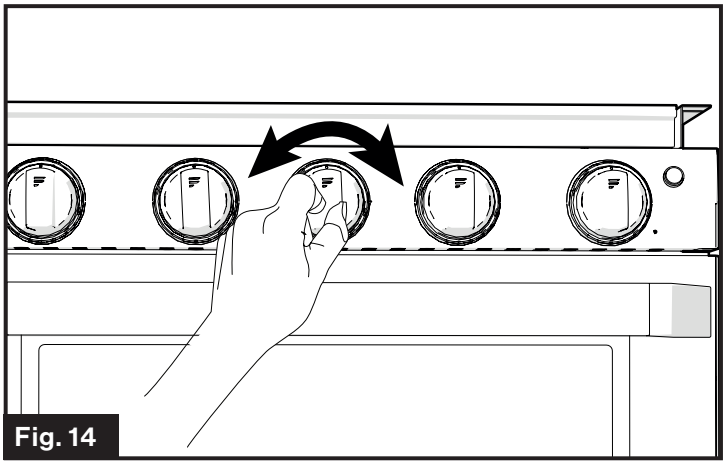


Fig. 14

If the Flame Goes Out

⚠ WARNING

Risk of Fire!

If the flame goes out accidentally, gas will escape. Never leave the gas burner unattended during operation. Ensure that there are no draughts.

Immediately turn the control knob to **OFF** position. Wait at least one minute and light the burner again.

Turning Off Cooktop

⚠ WARNING

Always turn off the gas tank valve when refueling or traveling.

Turn all control knobs to the **OFF** position.

Lighting the Oven

NOTE: Before the oven burner will operate, the oven pilot must be lit.

Before lighting, check and make sure all the control knobs are in the **OFF** position. Make sure the main gas tank valve is opened.

1. Pull the oven handle to open the oven door. (Fig. 15)

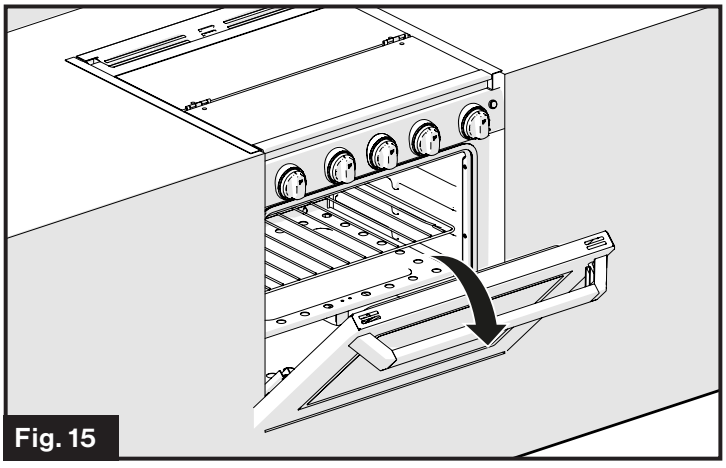


Fig. 15

2. Push and turn the oven control knob counterclockwise to the 🔥 position. (Fig. 16)

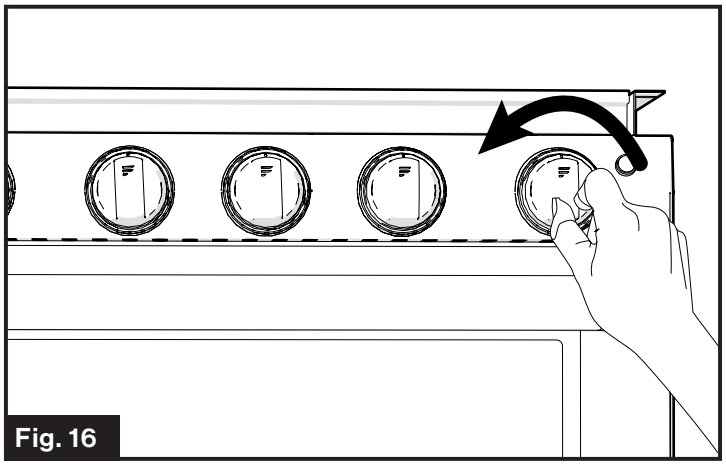


Fig. 16

3. Keep the oven control knob pushed in and rotate the ignition knob clockwise repeatedly until the oven burner is lit. (Fig. 17)

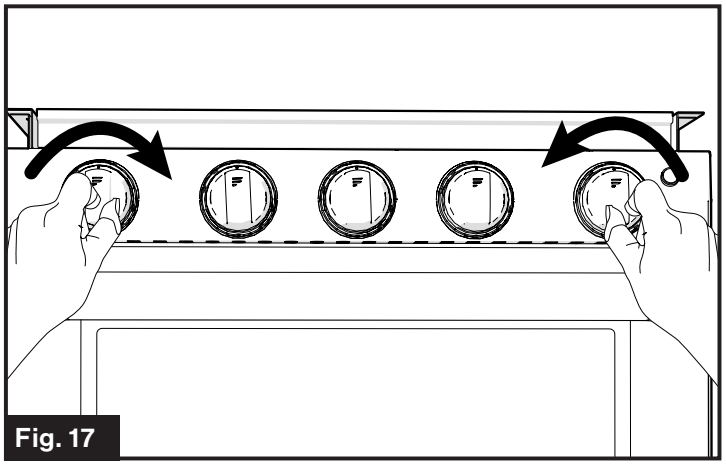


Fig. 17

4. Once the oven burner is lit, keep the ignition button pushed in for about 5 seconds until the flame becomes steady.
5. Rotate the oven control knob to adjust the flame to desired level.

If the Flame Goes Out

⚠ WARNING

Risk of Fire!

If the flame goes out accidentally, gas will escape. Never leave the gas burner unattended during operation. Ensure that there are no draughts.

Immediately turn the control knob to **OFF** position. Wait at least one minute and light the burner again.

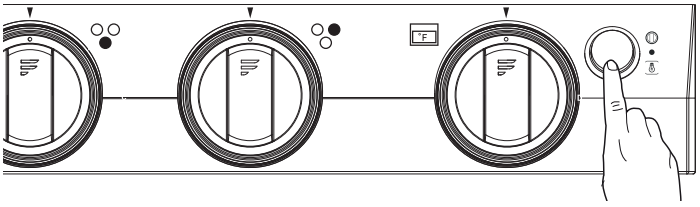
Turning Off the Oven

⚠ WARNING

Always turn off the gas tank valve when refueling or traveling.

To extinguish the oven, push and turn the oven control knob clockwise to the **OFF** position. Always turn off the gas tank valve when refueling or traveling.

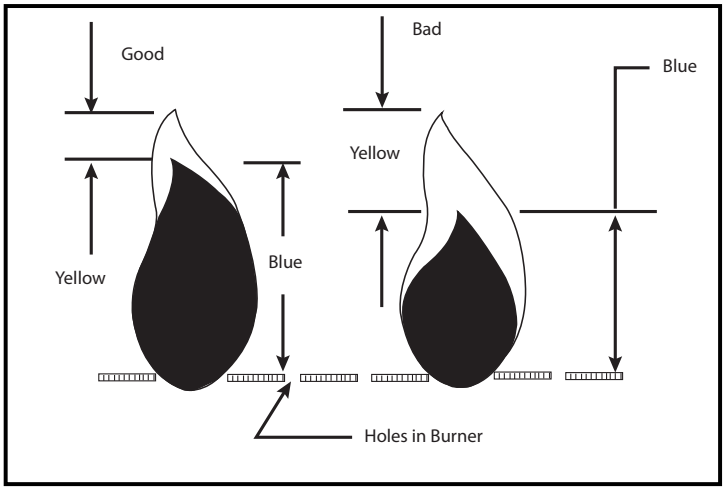
Light Control



Position	Meaning
I	All control knob lights are on
O	All lights are off
II	All control knob lights and oven light on

The Burner Flame

Keep your arms and face away from being directly above the cooking area.
Flames should appear similar to the good flame shown in diagram below.



A good flame should be blue with a yellow tip.
Some yellow tips on flames up to 1" (25.4mm) in length are acceptable as long as no carbon or soot deposits appear.
If flames are excessively yellow and irregular, the oil residue may not be completely burned off, or the venturi may be clogged or may not be properly positioned over the orifices.

Slow Cooking

The power of the side burners is lower then the center burner, we recommend you use the side burners for slow cooking purpose.

English

English

Cooking Advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

⚠ WARNING

Food Position Hazard

- Do not let food sit in oven more than one hour before or after cooking.
- Doing so can result in food positioning sickness.

Preheating

Preheating the gas oven doesn't just heat the air in the oven but the walls and the door, which ensures that the oven will quickly return to that temperature when the door has been opened and then closed again.

Based on the cooking temperature to be set, the preheating time may vary. The minimum preheating time is 10 minutes.

Baking Cakes

When baking cakes, always place in the oven after it has been preheated (about 15 minutes). The temperature is normally around 320°F. Do not open the door while the cake is baking in order to prevent it from dropping.

In general:

Pastry is too dry	Increase the temperature by 50°F and reduce the cooking time
Pastry dropped	Use less liquid or lower the temperature by 50°F
Pastry is too dark on top	Place it on a lower rack, lower the temperature, and increase the cooking time.
Cooked well on the inside but sticky on the outside	Use less liquid, lower the temperature, and increase the cooking time.
The pastry sticks to the pan	Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper

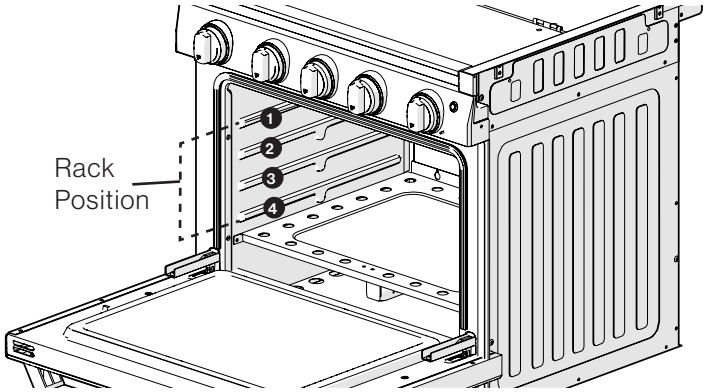
Cooking Pizza

For tasty crispy pizzas:

- Preheat the oven for at least 15 minutes.
- Place the pizza pan on the rack supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.

Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 338 °F to 374 °F.
For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (392 °F~428 °F) for a short time, then turn the oven down afterwards.
In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath to catch the fat.
Make sure that grid is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.



Food to be cooked	Weight (kg)	Cooking rack position from oven bottom	Preheating time (minutes)	Thermostat knob setting(°F)	Cooking time (minutes)
Lasagne	2.5	3	10	392	55-60
Cannelloni	2.5	3	10	392	40-50
Pasta bakes	2.2	3	10	392	50-55
Veal	1.7	2	10	410	80-90
Chicken	1.5	3	10	392	70-80
Turkey roll	2.5	3	10	392	80-90
Duck	1.8	3	10	392	90-100
Rabbit	2.0	3	10	392	80-90
Pork loin	1.5	3	10	392	70-80
Leg of lamb	1.8	3	10	392	80-90
Mackerels	1.3	3	10	392	30-40
Dentex	1.5	3	10	356	30-40
Trout baked in foil	1.0	3	10	392	30-35
Neapolitan-style pizza	0.6	3	15	410	15-20
Dry biscuits	0.5	4	15	356	25-30
Tart	1.1	3	15	356	30-35
Chocolate cake	1.0	3	15	329	50-60
Leavened cakes	1.0	4	15	329	50-60

NOTE: Cooking times are approximate and may vary according to personal taste.

Cleaning and Maintenance

- Make sure all the control knobs are off and the appliance is cool before cleaning.
- Make sure all the appliance surfaces, burner grates and burners are cool before cleaning or disassembling.
- DO NOT use bleach or rust removers on the cooktop or burner grates.
- DO NOT obstruct the flow of combustion and ventilation air.
- Keep the appliance area clear of combustible materials, gasoline and other flammable vapors and liquids.
- Clean oven with oven cleaner only. Follow directions on the container.
- Never use a wire brush or metallic item for cleaning burner ports or orifices. Brush may "shed" bristles that may lodge in the orifice or burner ports and cause a fire or explosion.
- Clean all surfaces as soon as possible after boilovers or spillovers.
- Use warm soapy water only to clean the burner grates, cooktops, painted surfaces, porcelain surfaces, stainless steel surfaces and plastic items on your range or cooktop. Do not use grit or acid-type cleaners. Do not use cleaners with ammonia, Cleaners of these types are corrosive and could damage component parts in the range.
- DO NOT use steel wool, or abrasive cleaners, or acid type cleaners such as chlorine bleach on your cooktop or grate systems. They will damage your range or cooktop. Use only non-abrasive plastic scrubbing pads.
- DO NOT allow foods containing acids (such as lemons or tomato juice, or vinegar) to remain on porcelain or painted surfaces. Acids may remove the glossy finish. Wipe up egg spills when cooktop is cool.
- DO NOT wash warm porcelain surfaces. Allow these areas to cool before cleaning. You could burn yourself or the porcelain could crack.
- Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
- DO NOT allow spillovers to remain on the burner caps. The caps could become permanently stained.
- When cleaning around the burners use care to prevent damage to the electrode (if so equipped). If a sponge or cloth should catch the metal igniter electrode, it could damage or break the electrode. If this occurs the burner will not light.

The Oven Door

⚠ WARNING

When removing the door:

- Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break or damage the door to the extent that the range would be unsafe to use, or cause serious injury to the user.
- When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.
- Make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing door. Also, do not force door open or closed - the hinge could be damaged and injury could result.

1. Be sure to read the above **WARNING** before attempting to remove oven door.
2. Open the door all the way.
3. Flip levers on hinges (one on each side) toward you.
4. Close the door until it stops. It will be about halfway open.
5. Holding the door firmly on both sides and using both hands, pull the door straight out of the hinge slots. Hold firmly, the door is heavy.
6. Place the door in a stable location.

Replacing an Oven Light

- Disconnect the oven from the power supply by means of the switch used to connect the appliance to the electrical mains, or unplug the appliance if the plug is accessible.
- Remove the glass cover of the lamp-holder.
- Remove the lamp and replace with a lamp resistant to high temperatures (572 °F) with the following characteristics:
  - Voltage: 12V
  - Wattage: 15 W
  - Type G9
- Replace the glass cover and reconnect the oven to the mains power supply.

To reorder the Furrion oven light bulb replacement, please refer to the Furrion Spare Part document.

English

Replacing the Control Knob LED

1. Disconnect the oven from the power supply by means of the switch used to connect the appliance to the electrical mains, or unplug the appliance if the plug is accessible.
2. Pull to remove the control knob with LED broken. (Fig. 18)

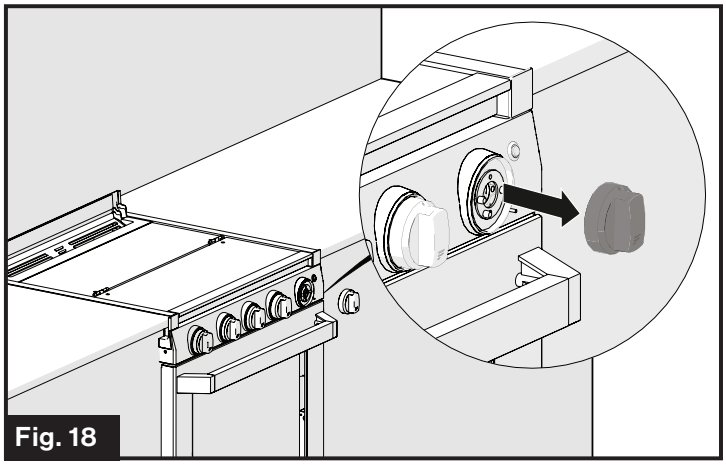


Fig. 18

3. Remove the two screws holding the LED light using a Phillips screwdriver. (Fig. 19)

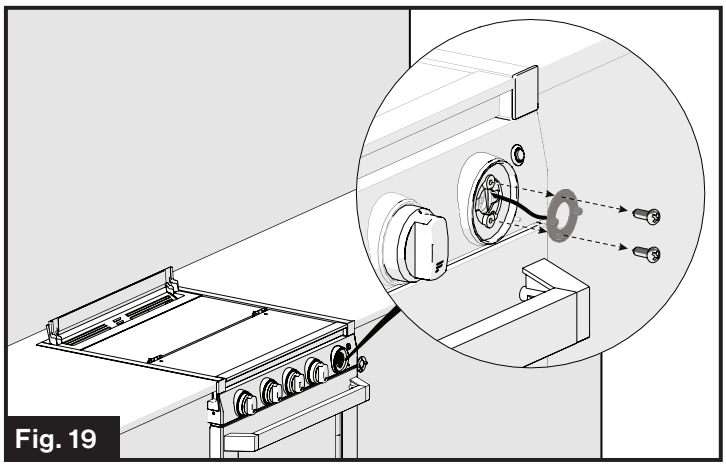


Fig. 19

4. Pull to remove the socket connected to the LED. (Fig. 20)

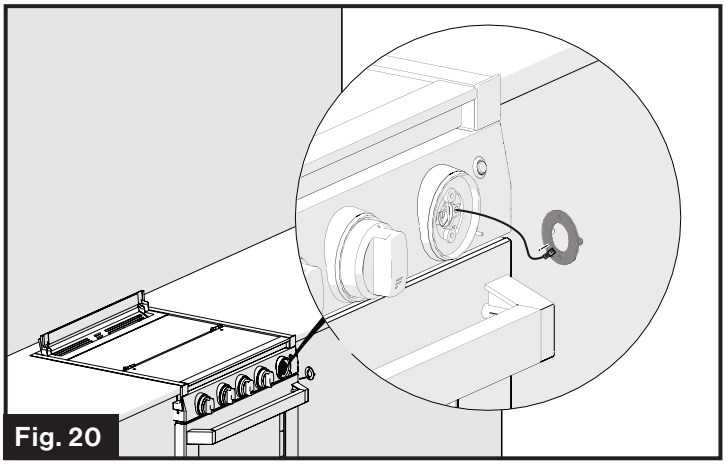


Fig. 20

5. Repeat steps 4 to 2 to replace the broken LED.

Storage

Dry all surfaces and burner box, then spray surfaces with cooking oil substance to preserve the surface from rusting during long term storage. Wipe off oil coating before reuse.

Troubleshooting

Before calling for service, review this list. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your appliance.

Problem	Possible Causes / Solution
Surface burners do not light	Surface Control Knob has not been completely turned to 🔥 position. Push in and turn the Surface Control knob to 🔥 position until burner ignites and then turn control to desired flame size.
	Ensure gas supply valve is open.
	Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots.
	Low gas supply level in cylinder.
	Battery power insufficient. Unscrew igniter cap and replace battery.
Surface burner flame burns half way around	Moisture is present on the burner, dry burner thoroughly.
	Burner ports or slots are clogged. With the burner off, clean ports with a small-gauge wire or needle to clean ports or slots.
	Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly.
Surface burner flame is orange	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	In coastal areas, a slightly orange flame is unavoidable due to salt air.

Specification

Technical Specifications	
Optional Power	Gas power
BTU/HR	Left and Right Burner: 6500 BTU
	Front Burner: 8000 BTU
	Oven: 7100 BTU
Fuel / Power	Propane
Inlet Pressure	10” WC Min to 13.8” WC Max
Power Input	12V DC < 2 Amp
Inner Volume of the Oven	17” Range Oven: 35L
	21” Range Oven: 51L

This appliance conforms with the directives: ANSI Z21.57a-(2012) Rec / CAN1-1.16-M79 (R2011)



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