



Atwood Mobile Products
4750 Hiawatha Drive • Rockford, IL 61103-1298
PHONE: 815•877•5700 FAX: 815•877•7469
INTERNET: <http://www.atwoodmobile.com>



MPD 56280

LP GAS RANGE & SLIDE-IN COOKTOPS

RW, CW, RA, CA Models
PATENTS PENDING

ENGLISH

Effective 2/15/00

SAFETY ALERT SYMBOLS

Safety Symbols alerting you to potential personal safety hazards.
Obey all safety messages following these symbols.



WARNING

avoid possible
injury or death



CAUTION

avoid possible
injury and/or property damage

FOR YOUR SAFETY

READ ALL INSTRUCTIONS BEFORE OPERATING APPLIANCE

Installer: Provide these instructions to the consumer.

Consumer: Keep documents for future reference.



WARNING EXPLOSION OR FIRE

Directions in this manual must be followed exactly for proper installation, adjustment, service and maintenance.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS —**
 - Evacuate all persons from the vehicle.
 - Shut off the gas supply at the gas container or source.
 - Do not touch any electrical switch, or use any phone or radio in the vehicle.
 - Do not start the vehicle's engine or electric generator.
 - Contact the nearest gas supplier or qualified service technician for repairs.
 - If you cannot reach a gas supplier or qualified service technician, contact the nearest fire department.
 - Do not turn on the gas supply until the gas leak(s) has been repaired.
- Installation and service must be performed by a qualified installer, service center or gas supplier.



WARNING EXPLOSION OR FIRE

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



WARNING CARBON MONOXIDE POISONING

- Do not use any cooking appliance for space heating because of potential danger to occupants of the vehicle and damage to operating components of the range or cooktop.
- A window or air vent should be open slightly while using any cooking appliance. Gas flame consumes oxygen which must be replaced to assure proper combustion.

NOTE TO CONSUMER:

Have the installer or dealer show you where the main gas shut off valve is located so that you will know how and where to turn off the gas supply when necessary.

Table of Contents

Safety Information	1
Installation	1-2
Operation	2-3
Maintenance	3-4
Storage	4
Covers	4
Illustration Figures	5
Warranty	5
Parts Identification	6-7
Accessories	14
Extended Warranty	15
Cabinet & Counter/Recessed Bi-Fold - Cut Out Charts	16
Wiring Diagram	16

INSTALLATION

Installation must conform with local codes or in the absence of local codes, with the American National Standard for Recreational Vehicles, ANSI/A119.2 and Article 551, ANSI/NFPA 70. In Canada, installation must conform with CSA Z240.4.2-M.



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 buildup.
- **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.

1. For proper operation of your cooking appliance
CABINET MUST BE

- properly constructed.
- squared to the countertop and cabinet face

OPENING IN CABINET MUST BE

- level from side to side and front to rear

2. For ranges, the cabinet opening must be constructed so that no combustible material can be placed next to the range sides. If there is a gap between the range and an adjacent cabinet, the gap must be closed prior to installing the range.



CAUTION FIRE

- 30 inches is the *minimum vertical distance to combustible material* above the cooktop stove. This distance may be reduced by using non-combustible construction in accordance with Table 2-6.7.2 in ANSI A119.2.

3. Cabinet dimensions needed for each model are shown in **CABINET & COUNTER CUT OUT CHART**. The cabinet cut-out must be located with respect to the minimum clearances to combustible materials as noted. When planning the location, consider curtains or other combustible materials installed around the range or cooktop.

Note: Countertops with an overhang must be notched as shown in the illustrations. The notch should be 7/16" minimum, both sides. **RA and CA series models do not require countertop notching EXCEPT MODELS HAVING SUFFIX "N" (E.G. RA1731BGPN).**

4. When the cabinet has been prepared according to the dimensions given and the gas line is in place, remove the range or cooktop from its packaging and position the range or cooktop in the opening.
5. Verify the range or cooktop is level from side to side and front to rear.
6. RW, CW models only: Remove the range top by pulling upward on its front surface; the range top will "snap" loose from its mounting. Fasten the range or cooktop in place with wood screws (not supplied) through holes in burner box.

RA, CA MODELS ONLY: Lift the range top from the front edge. The top is hinged at the rear and will pivot over center and lean against the wall while the installation is completed. Fasten the range or cooktop in place with wood screws (not supplied) through holes in burner box.

RA, RW MODELS - At the installer's option, the (2) holes on the oven frame beneath the door hinges may be used to secure the range to the cabinet. Use care to avoid damage to the porcelain enamel.

7. Make the gas connection. All openings in the cabinetry around the gas line must be closed at time of installation. RA, CA series with electronic ignition: Complete the electrical connections as shown in the **WIRING DIAGRAM**. For galley slide-out applications, it is highly recommended that the negative 12 volt connection be connected directly to the battery. Voltage supply must be between 9 and 13 VDC. Appliance electrical rating is 12VDC, 0.6A during sparking.



CAUTION PRODUCT DAMAGE HAZARD

- Connect to 12VDC 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.

8. Turn on the gas supply.



WARNING EXPLOSION OR FIRE

- Do not use matches, candles or other sources of ignition to test fittings and gas lines for leaks.

9. Check all connections for gas leaks using a non-corrosive leak detection fluid. Do not use a soap and water solution. Leak test in excess of 8 oz. per square inch (1/2 psi) of air pressure will invalidate warranty.

10. RW, CW MODELS ONLY: Position the range top on burner box, back edge under rear trim; apply a slight downward pressure on both sides to "snap" the range top securely into place.

RA, CA MODELS ONLY: Lower the range top until it "snaps" in place.

11. Range or cooktop is now ready for operation.

TOP BURNER OPERATION



WARNING BURN INJURY, FIRE AND/OR EXPLOSION

- Use range or cooktop only for use as described in this manual.
- Do not leave children alone or unattended in area where range or cooktop is in use. Never allow anyone to sit, stand, or climb on any part of the range cooktop. They could be burned or injured.
- Do not store things children might want above the range or cooktop. Children could be burned or injured while climbing on it.
- Do not wear loose or hanging garments when using the range or cooktop. They could ignite if they touch an open flame and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch an open flame. Do not use a towel or bulky cloth for a potholder. It could catch on fire.



WARNING BURN INJURY, FIRE AND/OR EXPLOSION

- Do not heat unopened containers. They could explode. The hot contents may cause burns and container particles may cause injury.
- Do not use the range or cooktop for warming or heating the vehicle. You could be burned or injured, a fire could start, or deplete the oxygen in the vehicle.
- Do not store flammable materials on, in, or near the range or cooktop. Any fumes can create an explosion and/or fire hazard.
- Do not operate range or cooktop if it is damaged or not working properly.
- Know where your vehicle's main LP gas shutoff is located.
- 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.
- If any burner should extinguish (after initially lighting or due to accidental blow-out), turn all burner knobs clockwise ↻ to OFF and WAIT FIVE (5) MINUTES before again attempting to light the burner.
- 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.
- Never leave top burners unattended. A boil over could result and cause smoking and greasy spillovers that may ignite.
- Turn pan handles inward, but not over other top burners. This reduces the chance of burns due to bumping pan.
- 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.
- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.

1. Check that gas is on at shutoff valve.

2. LIGHTING Top Burners:

- a. All burner controls operate counter-clockwise ↺ and must be pressed inward (toward the cooktop) to turn ON or LITE. Do not attempt to light more than one burner at a time.
- b. IMMEDIATELY light the burner by holding a lit match or a hand-held spark igniter designed for this purpose near the burner ports.
- c. To extinguish the top burner flame, turn the appropriate burner knob clockwise ↻ to OFF.

LIGHTING Top Burners with spark ignition:

- a. Turn the appropriate burner knob counter-clockwise ↺ to ON or LITE. Do not attempt to light more than one burner at a time.
- b. Turn the SPARK knob clockwise ↻ one "click". If the burner fails to light, continue turning the SPARK knob clockwise ↻ until the burner lights.
- c. To extinguish the top burner flame, turn the appropriate burner knob clockwise ↻ to OFF.

LIGHTING Top Burners with electronic ignition:

- a. Turn the appropriate burner knob counterclockwise ↺ to ON or LITE. This will automatically activate the ignition system, and all burners will begin to spark repeatedly. This is the "clicking" sound you will hear.

- b. The burner will light within five (5) seconds. Once the burner is lit, turn the knob counterclockwise ↺ to the desired setting.
- c. To extinguish the top burner flame, turn the appropriate burner knob clockwise ↻ to OFF.
- d. If 12 VDC power is not available to the ignition module for any reason, the top burners may be lit manually. See instructions in "Lighting Top Burners".



CAUTION PRODUCT DAMAGE HAZARD

- Do not cook with the control knob set in the LITE position. Damage to the ignition module and burner electrodes may result.

- For ranges supplied with proportional flow (linear) top burner valves, start cooking at the HI setting, then turn the control knob counterclockwise ↺ to continue cooking to obtain best results. Use the following table as a guide until you get used to the setting.

SETTING	RECOMMENDED USE
LITE	• To light the burner
HI	• To start foods cooking • To bring liquids to a boil
MED 9-6	• To hold liquids at a boil • To fry chicken or pancakes • To cook large amounts of vegetables
LOW 5- Low	• To keep food warm



CAUTION PRODUCT DAMAGE HAZARD

- Do not use oversized cookware. The pan should not be more than one inch larger than the burner grate. The maximum pan size is a 10-inch skillet. Oversized cookware will cause excessive heat build-up in the stove top and will result in damage to the burner grate, burner and cooktop.
- Do not use a broiler pan, griddle, or any other large utensil which covers more than one (1) top burner at a time. This will create excessive heat which may cause melting, sooting or discoloration damage to the burner grates, range top, or utensils.
- 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 OPERATION



WARNING FIRE, EXPLOSION, BURN INJURY, CARBON MONOXIDE POISONING

- 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 clockwise ↻ to OFF and wait five (5) minutes before again attempting to light oven.

- Check that gas is on at shutoff valve.

2. LIGHTING THE OVEN PILOT:

- a. Push in oven control knob ①-A and rotate counter-clockwise ↺ to PILOT ON.
- b. Light oven pilot ①-C located near the back of the oven, under the broiler shelf ①-B and to the left of the oven burner ①-D.
- c. Set the oven control knob to PILOT ON to maintain pilot flame. The oven and broiler are now ready for operation; see #3 below before proceeding. The oven pilot has been factory set and requires no further adjustment.
- d. To extinguish the oven pilot, push in the oven control knob ①-A and rotate clockwise ↻ to OFF. Extinguish all pilots when refueling or traveling.

3. LIGHTING THE OVEN BURNER:

- a. Light the oven pilot as described in #2 above.
- b. With the oven control knob set to PILOT ON, push in and rotate the knob counterclockwise ↺ to the desired temperature setting or to BROIL. The oven will pre-heat in approximately 10 minutes. For best results, always pre-heat the oven before use.
- c. The oven is equipped with a safety ignition system that requires a minimum of 30 seconds to operate after turning the oven control ON. This delay is normal.
- d. To extinguish the oven burner, rotate the knob clockwise ↻ to PILOT ON. The oven pilot will remain lit.
- e. For complete shutdown, push in and rotate the knob clockwise ↻ to OFF.

4. USING THE BROILER:

- a. Light the oven pilot as described in #2 (above).
- b. Push in and rotate the oven control knob counter-clockwise ↺ to BROIL.
- c. Center the broiler pan under the broiler flame.
- d. Move and turn the food over frequently to ensure even browning and cooking.

Note: A 2-piece enameled broiler pan can be purchased from Atwood.

Note: Cooking times will be longer at higher altitudes (+4000 feet).

MAINTENANCE

The owner's cooking habits and cleanliness will affect the operation of the range or cooktop. Proper installation and care will help keep your range or cooktop looking and operating like new. Most cleaning can be performed using normal household items.



WARNING BURN INJURY, FIRE AND/OR EXPLOSION

- Make sure all controls are OFF and the range or cooktop is cool before cleaning.
- Make sure that all cooktop surfaces, burner grates and burners are cool before cleaning or disassembling cooktop.
- Do not use oven cleaners, bleach, or rust removers on the cooktop or burner grates.
- Do not obstruct the flow of combustion and ventilation air.
- Keep appliance area clear of combustible materials, gasoline and other flammable vapors and liquids.
- Clean oven with oven cleaner only. Follow directions on the container.



CAUTION PRODUCT DAMAGE HAZARD

- Clean all surfaces as soon as possible after boil overs or spills.
- 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 steel wool or abrasive cleaners. They will damage your range or cooktop. Use only non-abrasive plastic scrubbing pads.
- Do not allow foods containing acids (such as lemon 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.



CAUTION PRODUCT DAMAGE HAZARD

- 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 if spillovers are not cleaned up promptly.
- 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.

RANGE & SLIDE-IN COOKTOP:

RW & CW model

1. To remove the range top:
 - a. Lift the top upward by front edge and pull out, away from the rear vent trim. The top will “snap” loose from the clips in the sides of the range or cooktop.
2. To replace the range top:
 - a. Insert the lip on the rear edge of the range top beneath the rear vent trim.
 - b. Lower the range top into place.
 - c. Apply a slight downward pressure on both sides to “snap” the top into place and secure the range top.
3. To remove burner grates:
 - a. Remove the range top (step #1 above).
 - b. From the underside of the range top, squeeze the retaining ends of the grate clips together to release. There are two (2) clips securing each burner grate.
 - c. Replacement is a reversal of the above procedure.

RA & CA model

1. To remove and replace the range top:
 - a. Lift the range top from the front edge; it is hinged at the back.
 - b. When closing, ensure that the top “snaps” into place securely.
2. To remove burner grates:
 - a. Grasp one side of the grate (left or right-hand side) and pull straight up until grate “snaps” out of its retaining groove.
 - b. To replace, place one side of the grate in the burner well, ensure that the clip engages the emboss in the side.
 - c. Gently press other end of the grate downward to “snap” the grate into place ②.

ALL COOKTOPS

If any of the burner ports or orifices are clogged, carefully clean with a toothpick. Never use a wire brush or metallic item for cleaning burner ports or orifices. Never use any brush which may “shed” bristles, which may become lodged in the orifice or burner ports and cause a fire or explosion.

STORAGE

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

COVERS

Atwood Models BI-FOLD COVER- RA, CA INSTALLATION FIG ③

1. Remove the burner grates from the range top.
2. Place the bi-fold cover on the range top. Ensure the brackets for the bi-fold cover are located behind the range top in the back.
3. Insert the four (4) screws provided through the brackets and the stove top, from the outside. Install one screw at a time.
4. Lift the range top. It is hinged at the back and will pivot upward when lifted from the front edge. The top will “snap” loose as you lift up.
5. Thread the four (4) nuts provided on the screws. Tighten securely.
6. Lower the range top, with the bi-fold cover now installed. Press downward on the top until it “snaps” back into place.
7. Lift the bi-fold cover. Ensure the cover operates properly and folds back to a secure position.
8. Replace the burner grates into their position on the stove top.
9. Your Atwood bi-fold cover is ready for use.

Note: OEM customers, the Atwood bi-fold cover and Atwood range are available from the factory pre-assembled, saving time on your assembly line. Contact your Atwood sales representative for details.

WedgeWood Models BI-FOLD COVER- RW, CW INSTALLATION FIG ④

1. A phillips screwdriver is required for installation. To install Bi-Fold cover, remove range top exposing mounting holes located in rear corner of tabs.
2. Slide the speed nuts over the tabs as shown in FIG ④
3. With Bi-Fold cover open (as shown) hook the straps into slots at the rear corners of the vent.
4. Install the screws through the straps, speed nuts and mounting holes from the top.
5. Lower Bi-Fold cover halfway to reinstall range top.

All Models RECESSED BI-FOLD COVER - INSTALLATION FIG ⑤

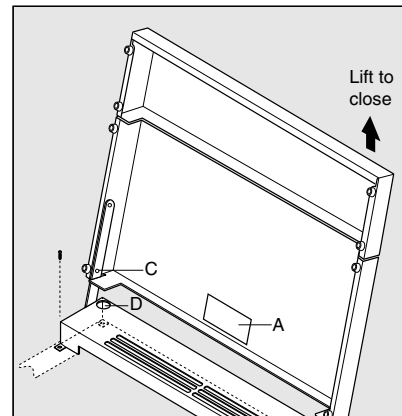
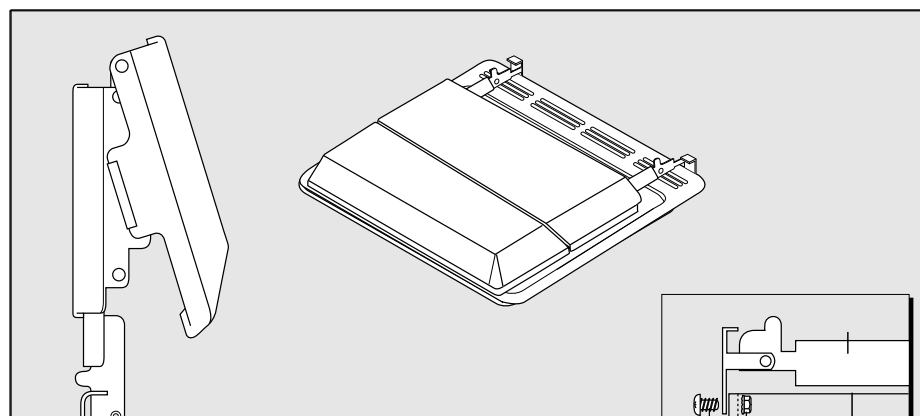
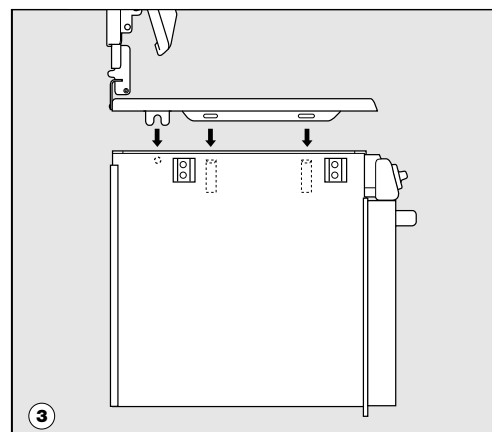
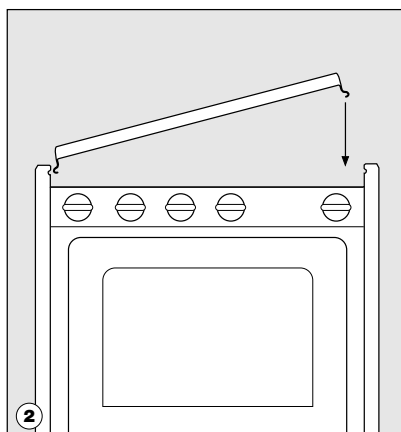
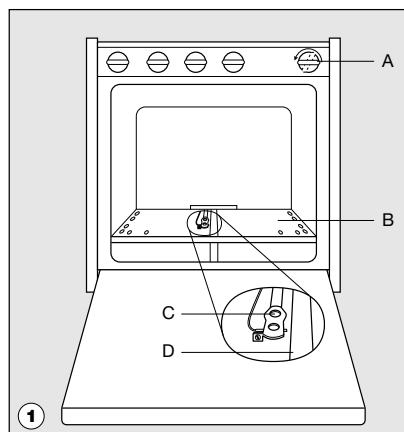
1. Follow **Recessed Bi-Fold Cover - CUTOUT DIMENSION CHART** for the appropriate Recessed Bi-Fold Cover installation.
2. a. After permanently fastening the counter top material to the bi-fold cover, place the bi-fold over the range in the recessed cavity.
 - b. Position the cover so the vent section is directly above the range vent. The front section should be flush with the front edge of the range.
- c. Raise the cover and fasten the vent section in the front (left and right side) with two screws. Two additional screws are to be used to fasten the rear. An access hole is located at the rear of the vent. Fasten with a screw through the tab located on the bottom of the vent section. Insert the supplied plastic plug into the access hole.
- d. Apply the instruction label to the inside of the cover over the vent section.

ALL Bi-Fold & Recessed Bi-Fold Covers OPERATION

1. Before cooking on range top, cover must be in full upright and folded position, pushed toward outside wall, preventing cover from falling on range top during cooking.
2. Never close cover while the burners are in use.
3. Do not use cover as a griddle.
4. The oven may be used with the cover down.
5. Cover is not for use on top pilot models.
6. Never use cooking appliance while RV is moving.
7. This cover is designed for use only with Atwood/WedgeWood brand RV ranges and slide-ins. DO NOT USE WITH OTHER BRANDS - Bi-fold models are not interchangeable.
8. Bi-fold cover must always be closed when vehicle is in transit.
9. **TO CLOSE -**

RECESSED BI-FOLD COVER: Lift the cover up so the hinges clear the metal pins and lower the cover into the closed position.

WEDGEWOOD BI-FOLD COVER: Press the spring latch outward, then lower the cover into the closed position.



COOKING APPLIANCE LIMITED WARRANTY

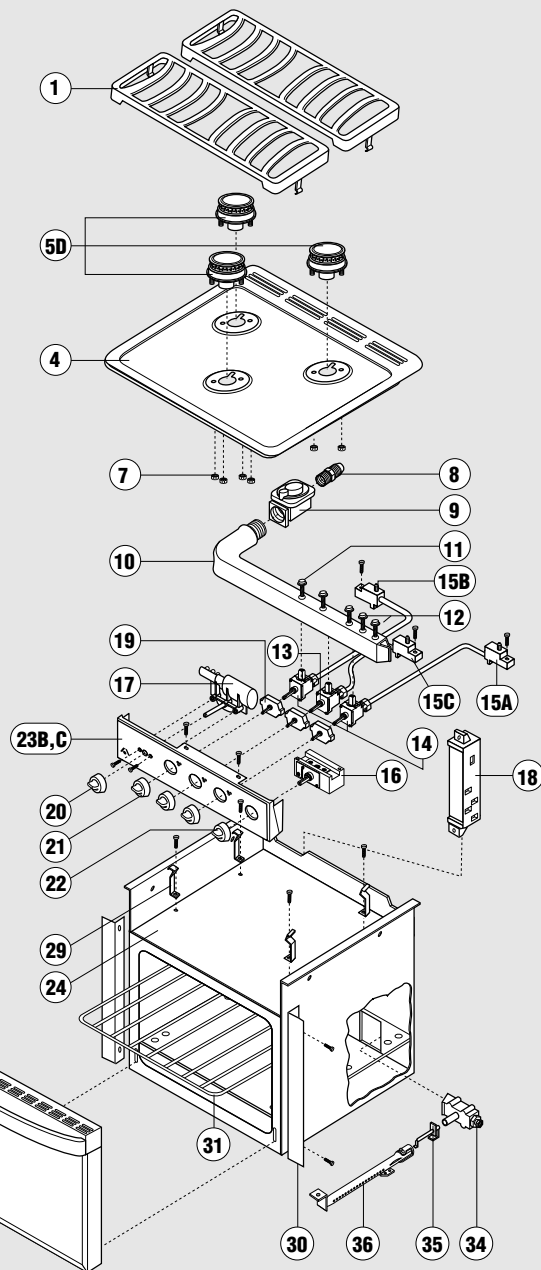
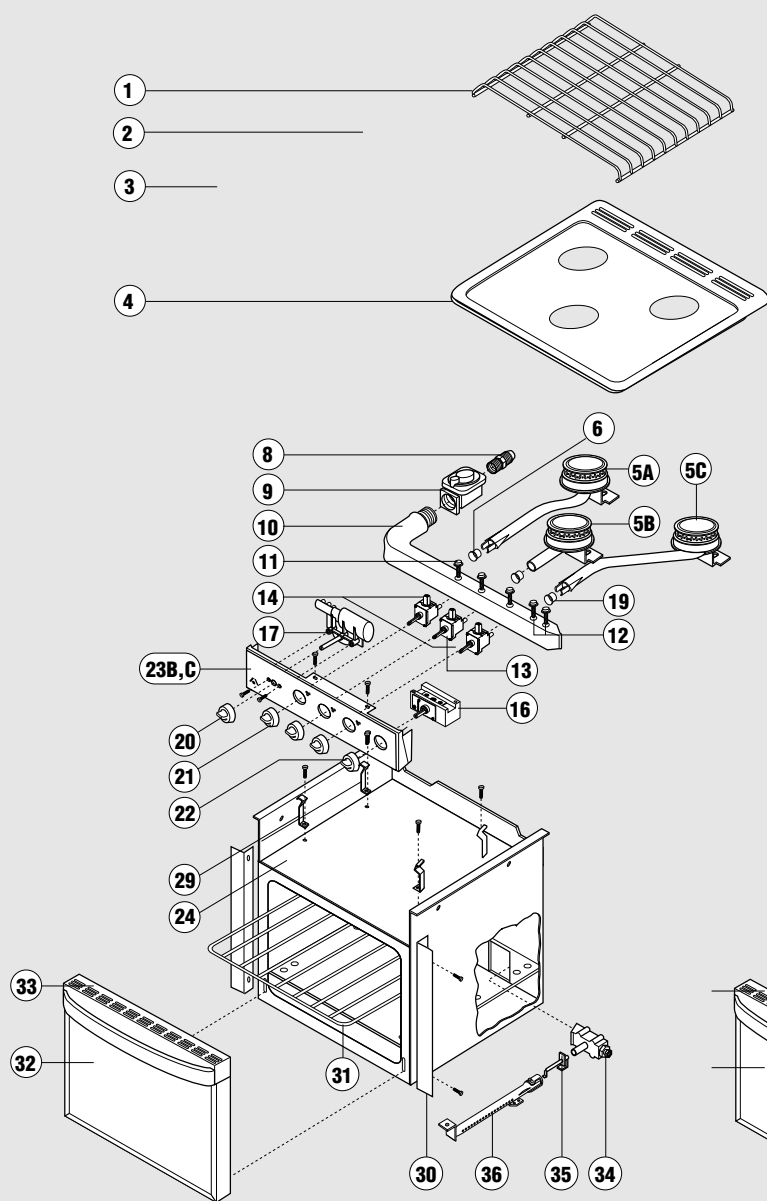
Atwood Mobile Products warrants to the original owner of Atwood/Wedgewood products that Atwood will repair or replace any part of this product that is defective in material or workmanship under the following conditions:

1. For two years from the date of purchase, Atwood will repair or replace any part defective in material or workmanship. This warranty includes reasonable labor charges, required to remove and replace the part. Service calls to customer's location are not considered part of these charges and are, therefore, the responsibility of the owner.
2. This warranty does not cover the following items classified as normal maintenance:
 - a. adjustment of gas pressure
 - b. cleaning or adjustment of burner
 - c. cleaning or replacement of burner orifice
 - d. cleaning or adjustment of pilot and thermocouple
 - e. damage to glass and/or porcelain tops from misuse
3. In the event of a warranty claim, the owner must contact, in advance, either an authorized Atwood Service Station or the Atwood Service Department. Warranty claim service must be performed at an authorized Atwood Service station (a list will be provided at no charge) or as approved by the Consumer Service Department, Atwood Mobile Products, 4750 Hiawatha Drive, Rockford, IL 61103-1298 USA. Phone: (815-877-5700).
4. Return parts must be shipped to Atwood "Prepaid". Credit for shipping costs will be included with the warranty claim. The defective parts become the property of Atwood Mobile Products and must be returned to the Consumer Service Department, Atwood Mobile Products, Greenbrier Operations, P.O. Box R, Kelly Willis Road, Greenbrier, TN 37073 USA.
5. This warranty applies only if the unit is installed according to the installation instructions provided and complies with local and state codes.
6. The warranty period on replacement parts is the unused portion of the original warranty period.
7. Damage or failure resulting from misuse (including failure to seek proper repair service), misapplication, alterations, water damage, or freezing are the owner's responsibility.
8. Atwood does not assume responsibility for any loss of use of vehicle, loss of time, inconvenience, expense for gasoline, telephone, travel, lodging, loss or damage to personal property or revenues. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.
9. Any implied warranties are limited to two (2) year. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.
10. Replacement parts purchased outside of the original cooking warranty carry a 90 day warranty. This includes the part at no charge and reasonable labor charges to replace it.

This Atwood/Wedgewood product are designed for use in recreation vehicles for the purpose as stated in the "data plate". Any other use, unless authorized in writing by the Atwood Engineering Department, voids this warranty. Atwood/Wedgewood Products include Range/Oven, Drop-In, and High Pressure Stoves.

RV Series Range & Slide-In Match Light and Piezo

RA Series Range & Slide-In Piezo and Electronic Ignition



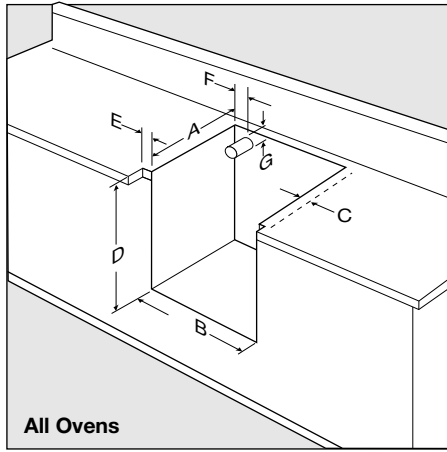
order by color ♦ commander par couleur
not shown in illustration N/S pas montré

ATWOOD & WEDGEWOOD

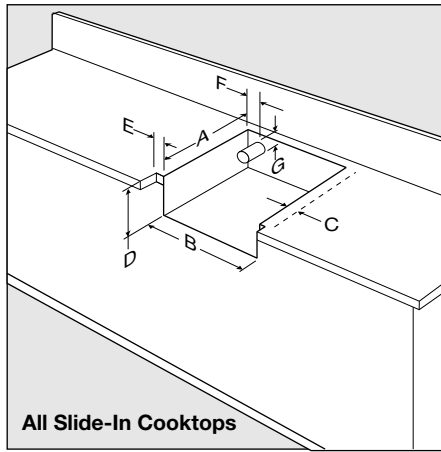
Oven & Slide-In Cooktop Parts Identification

ITEM	DESCRIPTION	WEDGEWOOD			ATWOOD		
		RW		CW	RA		CA
		1731	2131		1731	2131	
1	Grate - black	56271	56271	56271	53443	53443	53443
2	Grate boot	53008	53008	53008			
3	Grate clip	56150	56150	56150			
4	Range, Top	◆	◆	◆	◆	◆	◆
5-A	Burner, Piezo - left rear	56066	56066	56066			
5-A	Burner, Matchlit - left rear	56069	56069	56069			
5-B	Burner, Piezo - center front	56068	56068	56068			
5-B	Burner, Matchlit - center front	56071	56071	56071			
5-C	Burner, Piezo - right rear	56067	56067	56067			
5-C	Burner, Matchlit - right rear	56070	56070	56070			
5-D	Burner, Piezo/Electronic Ignition (plain)				56207	56207	56207
5-D	Burner, Piezo/Electronic Ignition (black)				56325	56325	56325
6	Burner Bushing	53011	53011	53011			
7	Hex Nut				51004	51004	51004
8	Brass Fitting	52294	52294	52294	52294	52294	52294
9	Pressure Regulator	51062	51062	51062	51062	51062	51062
10	3-Burner Manifold	51272	51272	56072	50158	50158	50159
11	Valve thru Bolt	56088	56088	56088	56088	56088	56088
12	Oven Thermostat thru Bolt (2)	56125	56125		52125	52125	
13	Valve, Burner-Mini 9000 BTU (1)	56087	56087	56087			
14	Valve, Burner-Mini 6500 BTU (2)	56086	56086	56086			
15-A	Valve, Orifice Tube Assy-Mini 6500 - right rear				52269	52269	52269
15-B	Valve, Orifice Tube Assy-Mini 6500 - left rear				52270	52270	52270
15-C	Valve, Orifice Tube Assy-Mini 9000 - center front				52271	52271	52271
16	Thermostat, oven control	56119	56119		56119	56119	
17	Piezo Ignitor	56096	56096	56096	56096	56096	56096
18	12V Ignition Module				56162	56162	56162
19	Valve Ignition Switch				56163	56163	56163
20	Piezo Knob -black	51344	51344	51344	51344	51344	51344
21	Burner Knob - black	56148	56148	56148	56148	56148	56148
22	Oven Thermostat Knob - black	56149	56149		56149	56149	
23-A	Control Panel Assy- w/o Piezo	◆	◆	◆	◆	◆	◆
23-B	Control Panel Assy - with Piezo	◆	◆	◆	◆	◆	◆
23-C	Control Panel Assy - with Electronic Ignition	◆	◆	◆	◆	◆	◆
N/S	Wiring Harness - Electronic Ignition Switches				56164	56164	56164
	Wiring Lead - Electronic Ignition Electrodes				56165	56165	56165
	Wiring Lead - Electronic Ignition Ground				56184	56184	56184
N/S	Wiring Lead - Piezo	56097	56097	56097	56097	56097	56097
24	Burner Box	51684	51684	51685	51684	51684	56171
25	Left Hand Trim - black	53133	53133	53133			
26	Right Hand Trim - black	53134	53134	53134			
27	Vent Trim - black	53525	53525	53525			
28	Top Retaining Clips (4)	51410	51410	51410			
29	Top Locating Clips (2)				51111	51111	51111
30	Oven Can	51969	51970		51969	51970	
31	Oven rack	51069	51069		51069	51069	
32-A	Door assembly includes handle - black steel	51977	51983		51977	51983	
32-B	Door assembly includes handle - white steel	51978	51984		51978	51984	
32-C	Door assembly includes handle - almond steel	51979	51985				
32-D	Door assembly includes handle - white glass		51987		51982	51988	
32-E	Door assembly includes handle - black glass	51980	51986		51980	51986	
33	Oven Door Handle - black	51124	51124	51124	51124	51124	51124
34	Safety Valve	56120	56120		56120	56120	
35	Pilot Assembly	56121	56121		56121	56121	
36	Burner, oven	56123	56123		56123	56123	
37	Oven Can Trim	51975	51976		51975	51976	
N/S	KIT - Door Seal	51060	51061		51060	51061	
N/S	KIT - Gas Tube Kit	51067	51068		51067	51068	

CABINET & COUNTER CUT OUT CHART

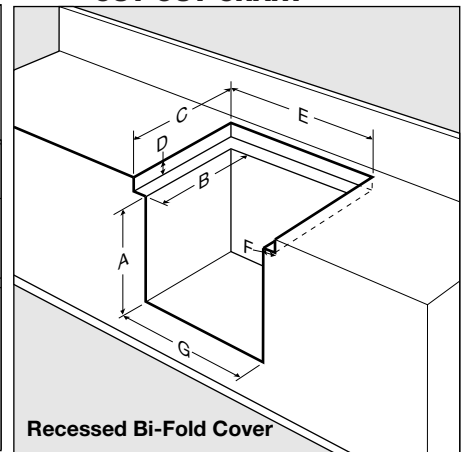


All Ovens



All Slide-In Cooktops

RECESSED BI-FOLD COVER CUT OUT CHART



Recessed Bi-Fold Cover

CABINET & COUNTER CUT OUT CHART - TABLEAU DE DECOUPE DES ELEMENTS ET DU COMPTOIR

CUT OUT DIMENSIONS - DIMENSIONS DE LA DECOUPE	A	B	C	D	E	F	G
17" RW & RA-N Series Série RW 43cm RW et RA-N	17-3/4"	20-1/4"	1-3/4" †	16"	7/16"	1-3/4"	1-1/2"
	451 mm	514 mm	45 mm †	406 mm	11 mm	45 mm	38 mm
21" RW & RA-N Series Série RW 53cm RW et RA-N	17-3/4"	20-1/4"	1-3/4" †	20"	7/16"	1-3/4"	1-1/2"
	451 mm	514 mm	45 mm †	508 mm	11 mm	45 mm	38 mm
Slide-In CW & CA-N Series Série CW à encastrement CW et CA-N	17-3/4"	20-1/4"	1-3/4" †	3"	7/16"	1-3/4"	1-1/2"
	451 mm	514 mm	45 mm †	76 mm	11 mm	45 mm	38 mm
17" RA Series Série RA 17"	17-3/4"	20-1/4"	1-3/4" †	16"	0"	1-3/4"	1-1/2"
	451 mm	514 mm	45 mm †	406 mm	0mm	45 mm	38 mm
21" RA Series Série RA 21"	17-3/4"	20-1/4"	1-3/4" †	20"	0"	1-3/4"	1-1/2"
	451 mm	514 mm	45 mm †	508 mm	0mm	45 mm	38 mm
Slide-In CA Series Série CA à encastrement	17-3/4"*	20-1/4"	1-3/4" †	3"	0"	1-3/4"	1-1/2"
	451 mm	514 mm	45 mm †	76 mm	0mm	45 mm	38 mm

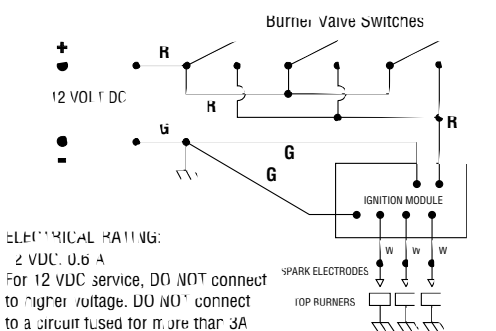
† Minimum clearance to combustible materials. (typical two (2) sides and back)
 * The overall unit depth for CA models with Electronic Ignition is 18-1/4" from cabinet face to back wall of cutout below counter.
 † Éloignement minimum des matériaux combustibles. (Typiquement sur les deux côtés et à l'arrière)
 * La profondeur totale des modèles CA à allumage électronique est de (464 mm). Ces dimensions sont celle de la découpe entre la façade de l'élément de cuisine et la paroi arrière du comptoir.

NOTE: Maximum countertop overhang = 3/4" NOTE: rebord maximum du comptoir = 19 mm

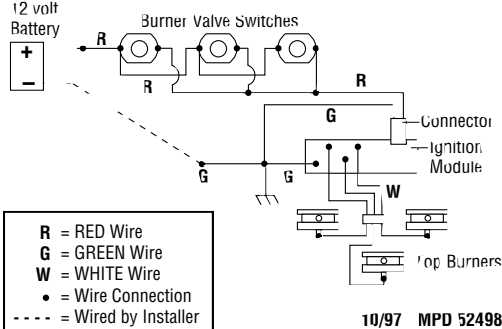
RECESSED BI-FOLD COVER - COUVERCLE PLIANT EN DEUX PARTIES ENCASTRÉ

LAMINATE MATERIAL MATÉRIAU STRATIFIÉ	MPD PART #	RW OVEN 17"	21"	CW SLIDE-IN	CUT OUT DIMENSIONS - DIMENSIONS DE LA DECOUPE					
		A	A	A	B	C	D	E	F	G
1/4" 6 mm	56397	16.0" 406 mm	20.0" 508 mm	3.0" 76 mm	17.75" 451 mm	20.0" 508 mm	2.31" 59 mm	24.375" 619 mm	2.25" 57 mm	20.25" 514 mm
1/32" .8 mm	56391	16.0" 406 mm	20.0" 508 mm	3.0" 76 mm	17.75" 451 mm	20.0" 508 mm	1.84" 47 mm	24.375" 619 mm	2.25" 57 mm	20.25" 514 mm

SCHEMATIC DIAGRAM FOR ELECTRONIC IGNITION MODELS



CONNECTION DIAGRAM FOR ELECTRONIC IGNITION MODELS



10/97 MPD 52498

ORGANIGRAMME SCHEMATIQUE DES MODELES A ALLUMAGE ELECTRONIQUE

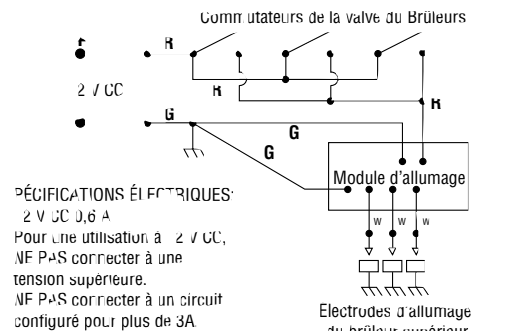
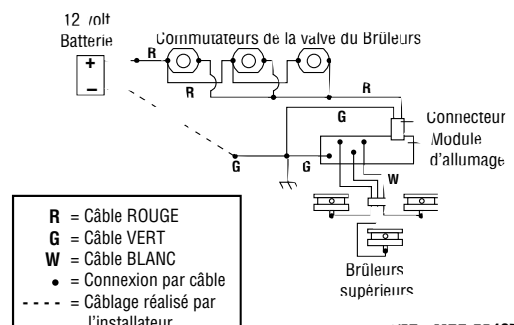


DIAGRAMME DE RACCORDEMENT POUR LES MODELES A ALLUMAGE ELECTRONIQUE



10/97 MPD 52497