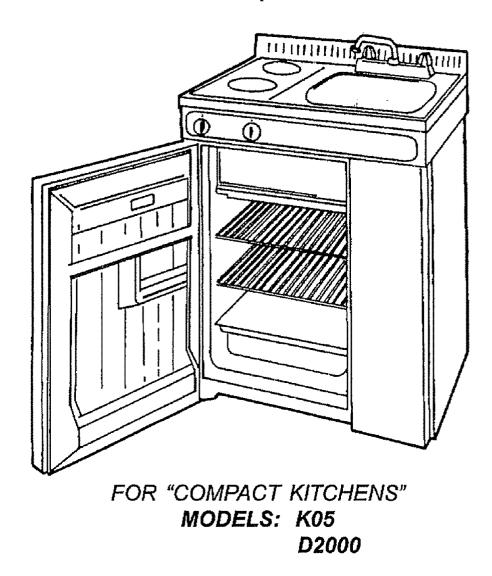
# IMPORTANT INSTRUCTIONS

Important - Save for the local electrical inspector's use.



1-60091 Rev. 00

# IMPORTANT INSTRUCTIONS

1. Proper Installation: The appliance shall be installed and grounded by qualified technicians. The minimum spacing requirements given on the installation drawing must be followed.

2. Never use your appliance for warming or heating the room.

3. Do not leave children alone: Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance

4. Wear proper apparel: Loose-fitting or hanging garments should never be worn while using the appliance

5. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

6. Flammable materials should not be stored near surface units.

7. Do not use water on grease fires: smother fire or flame or use dry chemical of foam-type extinguisher.

8. Use only dry potholders: Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

9. Use proper pan size: Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of under-sized utensils will expose a portion of the element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

10. Never leave surface units unattended at high heat settings: Bollover causes smoking and greasy spillovers that may ignite.

11. Make sure reflector pans or drip bowls are in place: Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

12. Protective liners: Do not use aluminium foil to line surface unit drip bowls or over bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.

13. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature

14. Utensil handles should be turned inward and not extend over adjacent surface units: To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact.

15 Do not soak removable heating elements: Heating elements should never be immersed in water.

16. "<u>Caution</u>": Do not store items of interest to children in cabinets above a range or on the backguard of a range children climbing on the range to reach items could be seriously injured "

17. "DO not touch surface units or area near units: Surface units may be hot even though they are dark in colour. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top."

18. When replacing your lead free faucet: for safety reasons do not use a spout longer than 150mm (6").

#### INSTALLATION INSTRUCTIONS:

1. To eliminate the hazard of reaching over heated surface units, cabinet storage space located above the surface of the units should be avoided. If cabinet storage is to be provided, the hazard can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the surface.

2. No spacing between the combination and adjacent cabinetry is required. For spacing between the cooking surface and the cabinet situated above the combination, note the required minimum distances given on the installation drawing.

3. For satisfactory water drainage of the sink, and proper door functioning, it is important to level the combination in both directions, using the leveling legs provided on the bottom of the cabinet for this purpose.

4. Although provisions have been made for the combination to be used in a built in manner, it shall be remembered that the refrigerator of a free standing unit, has the highest efficiency. A minimum of 1" clearance on the back of the combination is a must, especially in the case of operation in rooms where temperatures could climb over 32°C (90°F).

# **ELECTRICAL CONNECTIONS:**

1. Combinations having the stove incorporated are designed to be permanently connected to the power supply.

2. For the Combination Models that have been designed for operation on 120V - AC current, 60 cycle, the power supply to the connection box could be either 120V - 2 wire supply, 230 - 3 wire supply or 120/208 - 4 wire supply. A separate grounding wire is required in all cases

3. The total power demand will be:

Сомвінатіонз	
115 VOLT 2 WIRE SUPPLY	25 AMP
230 VOLT 3 WIRE SUPPLY	13 AMP EACH LEG
120/208V 4 WIRE SUPPLY	12 AMP
×	

# **OPERATING INSTRUCTIONS - REFRIGERATOR**

#### 1. STARTING:

The refrigerator is ready to operate as received when connected to the proper power supply. After starting, allow the refrigerator to operate for a few hours in empty condition. The unit will run continuously from one to several hours (depending on room, temperature) before final operating temperature is reached. It will then start and stop at fairly regular intervals.

When storing food do remember that the door shelf temperatures are slightly higher than the interior shelf temperatures.
 The coldest temperature in the refrigerator is found on the top shelf.

When loading the shelves, do not block the air passage by stacking food packages tightly. Leave some room between
packages to allow the cold air to drop to the lower shelves.

### 2. TEMPERATURE CONTROL:

Turning the control knob to the right (clockwise) will lower the temperature of the refrigerator. Turning the control
knob to the left (counter clockwise) will raise the temperature. When the knob is turned to the extreme left it will
switch off the power to the unit (defrost).

## 3. DEFROSTING:

Frost will accumulate on the freezer section of the refrigerator due to the freezing of moist air entering the refrigerator when the door is opened. The higher the outside relative humidity and the more numerous the door openings, the quicker the frost will build up. Excessive frost accumulation on the freezer compartment will reduce the operating efficiency and it may even break the drip tray by bridging. For defrosting turn the thermostat control to the extreme left (counter clockwise) position and keep the doors open. The defrost cycle could be accelerated by placing a pan of hot water in the freezer compartment.

#### 4. MAINTENANCE OF REFRIGERATOR:

 It is recommended that the wire finned condenser (the back of refrigerator) shall be freed from dirt and dust at 6 month internals. Clean condenser coils are extremely important in case of room temperatures above 27°C (80°F).
 For cleaning of plastic parts (food liner, door liner, etc.) the use of soap and water only is recommended. Some detergents and cleaning agents may weaken the strength of the plastic.

# **OPERATING INSTRUCTIONS - ELECTRIC STOVE:**

#### **1. TEMPERATURE CONTROL:**

 Both heater elements have the same maximum heat 1250 Watts The heat of the elements can be controlled by the individual heat switches. These controls are step-less, having an infinite number of positions.
 A signal light will be lit if any of the heater controls are turned to the "on" position.

#### 2. CLEANING:

In order to facilitate cleaning, the heater elements are removable. Lift them up at the back and pull them gently out
of their mounting socket. When the elements are removed, the spill pans can be lifted out of their mounting

 The stainless steel top and sink are easy to clean with soap and water. The cleaning movement should be in the
direction of the orgining - contrary, scratches may appear.

 Do not use steel wool or a steel brush on statiless steel. These will contaminate the top with steel particles and rusting may occur.

# INSTALLATION REQUIREMENTS

