



# Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

This Base Manual covers general information

Refer to individual Technical Sheet for information on specific models

This manual includes, but is not limited to the following:

## RV Freestanding Gas Ranges and Gas Cooktops

ALY1680BD\*  
ALY2280BD\*  
ALY2289BD\*  
ALZ8580AD\*  
ALZ8589AD\*  
ALZ8590AD\*  
CG11000AD\*  
CLY1610BD\*  
CLY1620BD\*  
CLY1628BD\*  
CLY2210BD\*  
CLY2220BD\*  
CLY2260BD\*  
CPL1110AD\*  
YPL1110AD\*

**MAYTAG**®

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# Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

## Important Notices for Servicers and Consumers



### WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

### Customer Service Support Center

CAIR Center

<u>Web Site</u>	<u>Telephone Number</u>
WWW.AMANA.COM .....	1-800-843-0304
WWW.MAYTAG.COM .....	1-800-688-9900
CAIR Center in Canada .....	1-800-688-2002
Amana Canada Product .....	1-866-587-2002

### Recognize Safety Symbols, Words, and Labels



### DANGER

**DANGER**—Immediate hazards which **WILL** result in severe personal injury or death.



### WARNING

**WARNING**—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



### CAUTION

**CAUTION**—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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# Important Safety Information

As with all appliances, there are certain rules to follow for safe operation. Verify everyone who operates the oven or cooktop is familiar with the operations and with these precautions.

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual. Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.



## **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 other appliance.

### **WHAT TO DO IF YOU SMELL GAS**

- Extinguish any open flame.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call fire department.

Installation and service must be performed by an authorized installer, service agency or gas supplier.

## **WARNING**

To avoid risk of electrical shock, property damage, personal injury, or death, verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

## **WARNING**

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated and maintained according to the instructions in this manual.

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

### **Oven Fires**

1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persists, call the local fire department.

To avoid the risk of property damage or personal injury, do not obstruct the flow of combustion or ventilation air to the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

**NOTE:** The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

### **Safety Practices for Servicer**

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

### **Servicing**

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. Gas smell—Extinguish any and all open flames and open windows.
2. Turn gas off—Service range with gas turned off unless testing requires gas.

# Important Safety Information


3. Checking for gas leaks—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.
  4. Using lights—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
  5. Do not smoke—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
  6. Check range when service is completed—After servicing, make visual checks on electrical connections, and check for gas leaks. Inform consumer of the condition of range before leaving.
  7. Adhere to all local regulations and codes when performing service.
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
  - Do not use water on grease fires.
  - Do not let grease or other flammable materials collect in or around range or cooktop.
  - Do not repair or replace any part of range or cooktop unless it is recommended in this manual.
  - Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam.
  - Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
  - Never leave range or cooktop unattended while cooking. Boilovers can cause smoking and may ignite.
  - Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
  - Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
  - Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in injury.
  - Keep range vent ducts unobstructed.
  - Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
  - Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire will seriously affect baking results, and damage to porcelain surface's.
  - Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
  - Other areas of the range can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
  - To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
  - Do not store combustible or flammable materials, such as, gasoline or other flammable vapors and liquids near or in range or cooktop.
  - Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
  - Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

## Receiving Oven or Cooktop

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off. Cooktop units are not equipped with a shut-off valve.
- Authorized servicer must install the range or cooktop in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Insure all packing materials are removed from the range or cooktop before operating it, to prevent fire or smoke damage should the packing material ignite.
- Ensure range or cooktop is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

## Using the Oven or Cooktop

- Do not leave children alone or unattended where a range or cooktop is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the oven door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using range or cooktop. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.

 <b>CAUTION</b>
Do not store items of interest to children in cabinets above range or cooktop. Children may climb on oven to reach these items and become seriously injured.

# Important Safety Information

## Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- When broiling, meat that is close to the flame, may ignite. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

## Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve. This does not apply to cooktops.

## Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

### Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls.

Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

### Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted for the type of gas being used **Natural** or **LP**. After servicing a valve or orifice verify it is adjusted properly before completing service.

## Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges:

Hydraulic and Electric

Both types are safety valves because they are indirectly operated by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

**Cooktops are not equipped with an oven shut-off valve.**

## Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

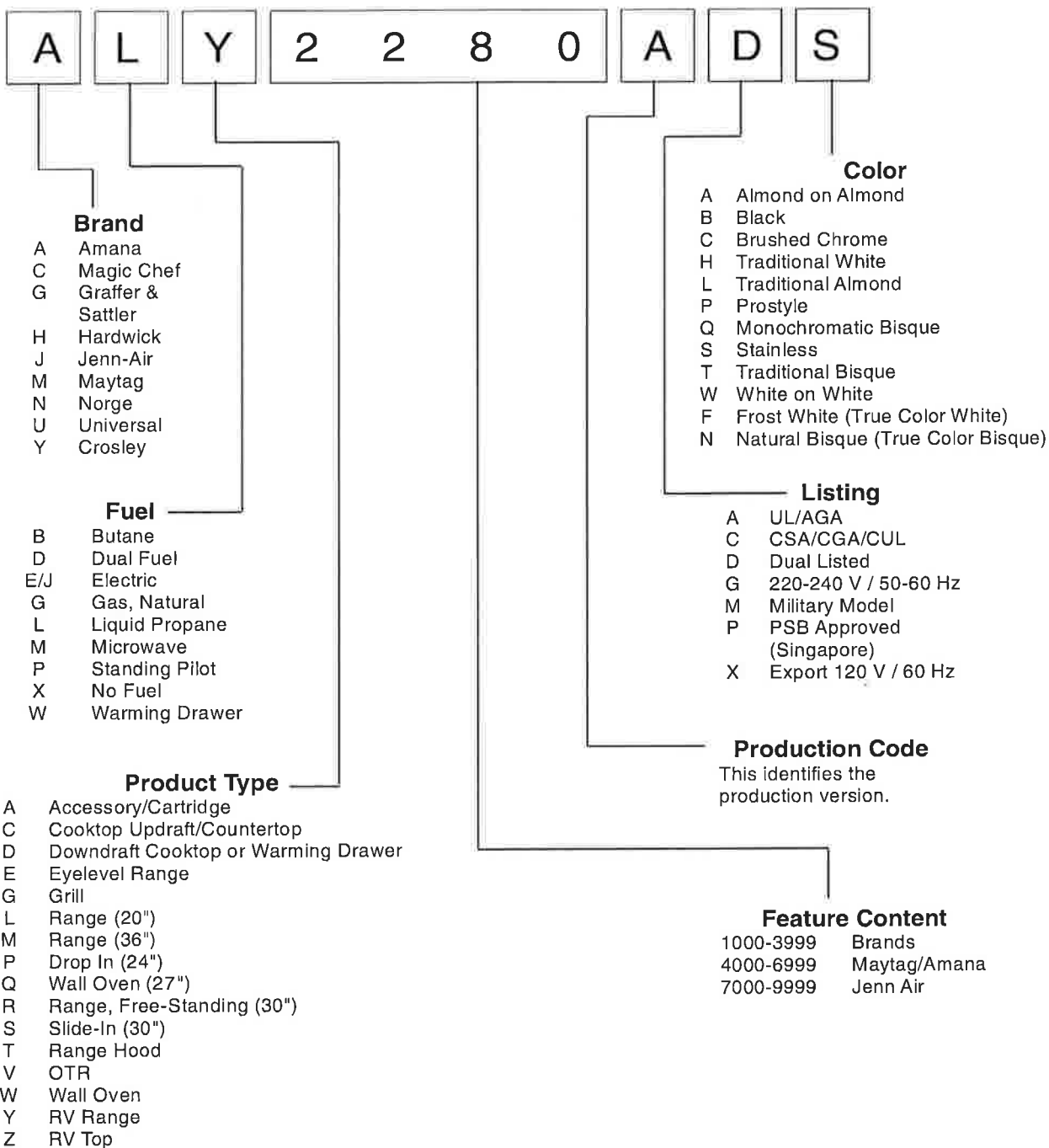
# General Information

This manual provides basic instructions and suggestions for handling, installing and servicing gas ranges and cooktops.

The information and warnings in this manual were developed from experience with, and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges and cooktops. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

## Cooking Nomenclature



# General Information

## Specifications

Refer to individual Technical Sheet for specification information.

## Placement of the Oven or Cooktop

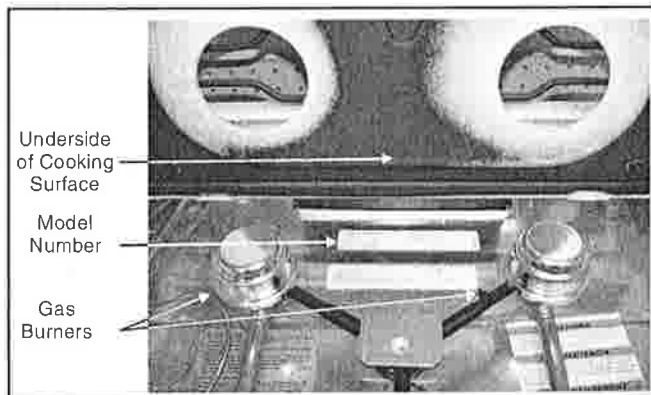
The freestanding range or cooktop must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential (see Chapter 2).

## Do Not Block Air Vents

All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

## Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your freestanding range or cooktop. The number can be found under the cooking surface. Tilt the cooktop up to view the data.



## Model Identification

Complete enclosed registration card and promptly return. If registration card is missing:

- For Amana product call 1-800-843-0304 or visit the Web Site at [www.amana.com](http://www.amana.com)
- For Maytag product call 1-800-688-9900 or visit the Web Site at [www.maytag.com](http://www.maytag.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.maytag.com](http://www.maytag.com)

When contacting provide product information located on rating plate. Record the following:

Model Number: \_\_\_\_\_  
Manufacturing Number: \_\_\_\_\_  
Serial or S/N Number: \_\_\_\_\_  
Date of purchase: \_\_\_\_\_  
Dealer's name and address: \_\_\_\_\_

## Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Amana product call 1-800-628-5782 or visit the Web Site at [www.amana.com](http://www.amana.com)
- For Maytag product call 1-800-462-9824 or visit the Web Site at [www.maytag.com](http://www.maytag.com)
- For product in Canada call 1-866-587-2002 or visit the Web Site at [www.maytag.com](http://www.maytag.com)

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

## Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product call:

- For Amana product call 1-877-232-6771 or visit the Web Site at [www.amana.com](http://www.amana.com)
- For Maytag product call 1-800-688-9900 or visit the Web Site at [www.maytag.com](http://www.maytag.com)
- For product in Canada call 1-866-587-2002 or visit the Web Sites at [www.maytag.com](http://www.maytag.com)

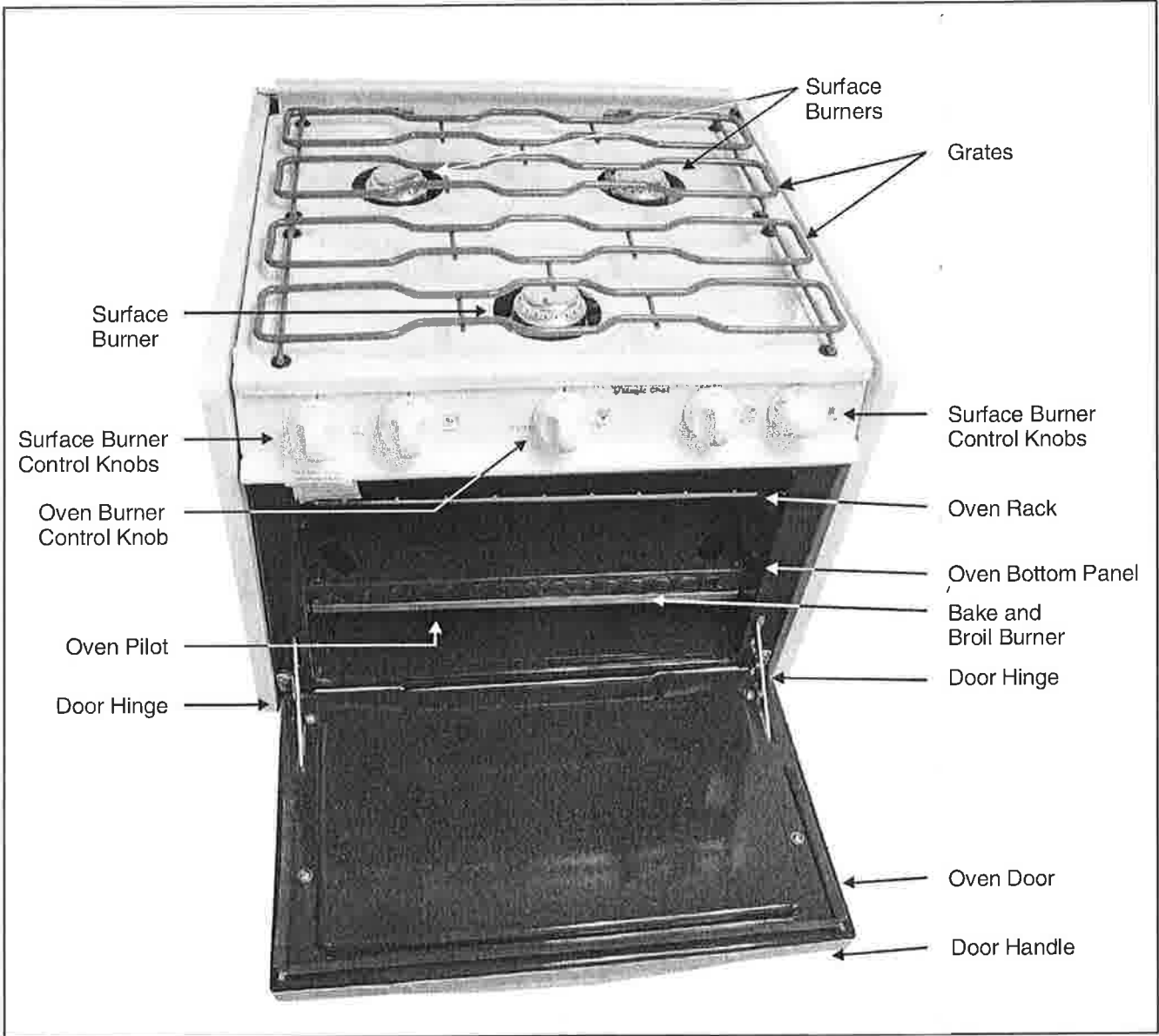
## Extended Service Plan

We offer long-term service protection for this new oven and cooktop.

- Dependability Plus<sup>SM</sup> Extended Service Plan is specially designed to supplement Maytag's warranty. This plan covers parts, labor, and travel charges. Call 1-800-925-2020 for information.



# Range Description



# Troubleshooting Procedures



## WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas before servicing, unless testing requires power and/or gas.

### Troubleshooting Chart

Problem	Possible Cause	Correction
Surface burner fails to light.	Clogged burner port(s) ..... Surface control not completely turned to the LITE position, or turned too quickly from the LITE position .....  Damaged, wet or soiled burner .....	<ul style="list-style-type: none"> <li>• Clean burner ports.</li> <li>• Continue to turn the LITE control in the direction indicated until the burner ignites.</li> <li>• Clean and/or dry burner, replace burner if damaged.</li> </ul>
Burner flame is uneven.	Clogged burner port(s) .....	<ul style="list-style-type: none"> <li>• Clean burner ports.</li> </ul>
Surface burner flame lifts off port or is yellow in color.	Air/gas mixture .....	<ul style="list-style-type: none"> <li>• Adjust burner flame (some yellow tipping with LP gas is acceptable).</li> </ul>
Oven burner fails to light.	Oven pilot not lit..... Improper oven control setting.....	<ul style="list-style-type: none"> <li>• Light oven pilot. (See "Lighting Pilot Burner," page C-4.)</li> <li>• Push in and turn oven control to desired temperature.</li> </ul>
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off .....	<ul style="list-style-type: none"> <li>• This is not a safety hazard and will not damage the appliance.</li> </ul>
Moisture condensation on oven window (if equipped) when oven is in use.	Moisture in oven ..... Moisture in oven window.....	<ul style="list-style-type: none"> <li>• Leave oven door ajar for one or two minutes to allow moisture to escape.</li> <li>• Use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.</li> </ul>
Baking results are not satisfactory.	Oven not preheated or set to correct temperature .....  Oven thermostat sensing device not inserted into clips..... Oven bottom panel incorrectly installed ...	<ul style="list-style-type: none"> <li>• Preheat oven 10 to 15 minutes, or set oven temperature to correct temperature.</li> <li>• Reinstall thermostat sensing device.</li> <li>• Replace oven bottom correctly.</li> </ul>
Oven smokes excessively during broil.	Oven temperature set too high..... Broil pan, broil area or oven soiled.....	<ul style="list-style-type: none"> <li>• Lower oven temperature.</li> <li>• Clean broiler pan, broiler area or oven.</li> </ul>
Oven pilot will not light or stay lit.	Pilot tubing..... Gas pressure regulator..... Oven knob .....	<ul style="list-style-type: none"> <li>• Pilot tubing may be clogged, kinked or leaking at the fitting.</li> <li>• Test pressure regulator, see Chapter 5, "Testing Procedures."</li> <li>• Knob must be in PILOT ON position. (See "Lighting Pilot Burner," page C-4.)</li> </ul>
Oven smokes/odor first few times of usage.	Normal .....	<ul style="list-style-type: none"> <li>• Minor smoking and/or odor is normal the first few times of oven usage.</li> </ul>

# Troubleshooting Procedures

 <b style="font-size: 1.2em;">WARNING</b>
<p>To avoid risk of electrical shock, personal injury, or death, disconnect power and gas before servicing, unless testing requires power and/or gas.</p>

Problem	Possible Cause	Correction
Gas odor.	Gas leak ..... Loose fittings .....	<ul style="list-style-type: none"> <li>Check all gas connections for leaks (see note below).</li> <li>Check all gas fittings for leaks.</li> </ul>
Oven slow to heat, poor baking results, poor burner ignition, pilot won't stay lit, carbon on pilot shield, flame too high or too low.	Pressure regulator .....	<ul style="list-style-type: none"> <li>Test pressure regulator, see Chapter 5, "Testing Procedures."</li> </ul>

**NOTE:** Due to vibrations that occur when traveling in a recreational vehicle, gas connections may loosen. Periodically check all gas connections and gas fittings for leaks.

 <b style="font-size: 1.2em;">DANGER</b>
<b>Never test for gas leaks using an open flame.</b>








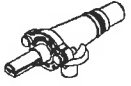






**TESTING FOR GAS LEAKS:** To test for a gas leak, apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line, shut-off valve, and range or cooktop. Include gas fittings and joints in the range or cooktop if connections were disturbed during installation. Bubbles appearing around fittings and connections indicates a leak. If a leak is present, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut-off valve, and retest for leaks. When finished, wipe off all residue.

# Testing Procedures

## ⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing, unless testing requires power and/or gas.





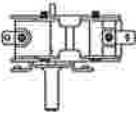

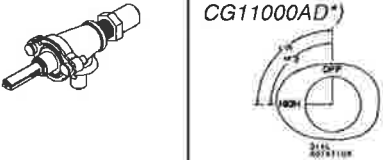


### Component Testing Procedures

Illustration	Component	Test Procedure	Results
	Burner, bake (Not applicable to cooktop models.)	Verify gas is supplied.  Check for obstructions, contamination in ports or damage .....	Air shutter opening: .438" to .498". Blue flame with some yellow tipping is normal (burner should not soot).  Replace if punctured or torn.
	Burner, pilot (Not applicable to cooktop models.)	Verify gas is supplied.  Check for obstructions, contamination in ports or damage .....	Orifice diameter: .0078" to .0086". Blue flame with some yellow tipping is normal (burner should not soot).  Replace if punctured or torn.
	Thermostat, gas (Copreci) (Not applicable to cooktop models.)	Verify gas is supplied .....	Gas is supplied.
	Spark ignitor, top burners	Measure resistance from tip of spark ignitor to wire terminal .....	Continuity.
	Ignitor, Piezo (All models except ALZ8590AD*, CG11000AD*, CPL1110AD*, YPL1110AD*, CLY2210BD*, CLY1610BD*)	Verify operation by rotating dial in the direction indicated on the knob .....	Ignitor clicks and top burner spark ignitor emits a spark.
	Electrode, top burner electrode (Models ALZ8580AD*, ALZ8589AD*)	Measure resistance from tip of electrode to wire terminal .....	Continuity.
	Regulator, pressure	Verify gas pressure (WCP).....	10" LP/Propane.
	Valve, top burner (6.5K burners)	Verify gas is supplied .....	Gas is supplied. 
	Valve, top burner (9.1K burner)	Verify gas is supplied .....	Gas is supplied. 
	Burner, top rear, sealed (6.5K burners)	Verify gas is supplied .....	Gas is supplied.
	Burner, top front, sealed (9.1K burner)	Check for obstructions or contamination in burner ports .....	Clean/remove any foreign objects.
	Burner, top, sealed (Models ALY1680BD*, ALY2280BD*, ALY2289BD*, ALZ8580AD*, ALZ8589AD*, ALZ8590AD*)	Verify gas is supplied .....	Gas is supplied.
		Check for obstructions or contamination in burner ports .....	Clean/remove any foreign objects.

# Testing Procedures

## ⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
	Switch, lighter (Model ALZ8590AD*)	Verify operation by rotating dial in the direction indicated on the knob .....	Ignitor clicks and top burner spark ignitor emits a spark.
	Module, spark (Model ALZ8590AD*)	Test for voltage at terminals A and B .....  Check polarity and ground .....	12 VDC.  See schematic drawing.
	Burner, bake (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied. Verify air shutter adjustment ..... Verify proper orifice installed-Nat or LP..  Check for obstructions, contamination in ports or damage .....	Air shutter opening: .349" to .411". Refer to LP/Nat. conversion instructions. Blue flame with some yellow tipping is normal (burner should not soot). Replace if punctured or torn.
	Lighter, pilot (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas pressure (WCP) .....	4" Natural 10" LP/Propane
	Burner, pilot (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify pilot selector cartridge is set to the proper gas.....	LP or Natural
	Thermostat, gas (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied .....	Gas is supplied.
	Safety valve, oven, shut-off (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas supply is turned on .....	Gas is turned on.
	Valve, top burner (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied .....	Gas is supplied. Refer to LP/Nat. conversion instructions.
		Orifice adjusted for Natural or LP.....  Adjust set screw for simmer control.	
	Burner, open, top rear (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied .....	Gas is supplied.
		Verify air shutter adjusted properly.....	Air shutter opening: .420" to .460"
	Burner, open, top front (Models CPL1110AD*, YPL1110AD*, CG11000AD*)	Verify gas is supplied .....	Gas is supplied.
		Verify air shutter adjusted properly.....	Air shutter opening: .420" to .460"

# Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

## Replacing Range/Cooktop

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.

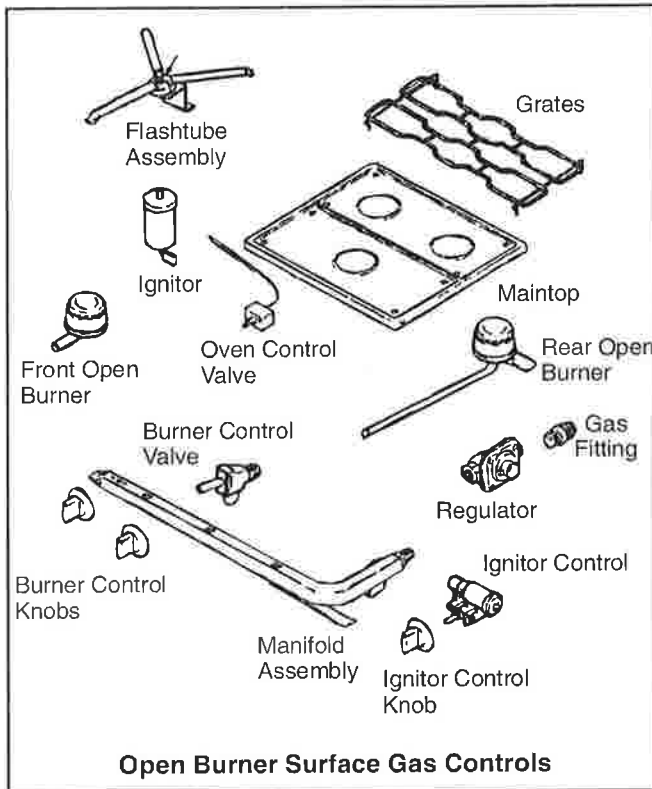
**NOTE:** To avoid countertop damage, do not move range forward or cooktop up until raised enough to clear all cabinetry.

3. Pull the range forward out of the cabinet opening, or pull the cooktop up and out of the installation location.
4. Replace the range/cooktop using the installation instructions and anti-tip bracket(s).

## Replacing Open Surface Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove surface grates and lift cooking surface.
4. Remove burner flashtube extender from burner.
5. Remove screw securing burner to chassis.
6. Remove burner gas tubing from burner control valve.
7. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.



## Replacing Sealed Surface Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove surface grates from cooking surface.

4. Place Burner Wrench removal and installation tool (Part Number 8312D075-60) over sealed burner (see wrench label for proper alignment).

5. Once the wrench is placed properly on the burner, turn wrench counterclockwise with steady and even pressure. Turn the burner no more than two inches to loosen.

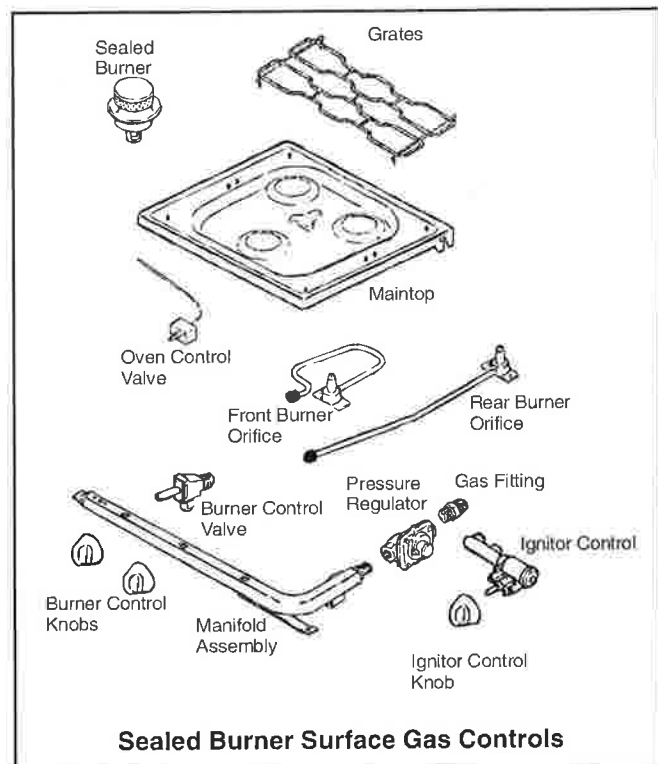
**NOTE:** Some minor crunching or grinding sounds may be heard. This is normal. Be careful not to chip the finish in visible areas.

6. Once loose, lift the burner straight up and out of the mounting hole.

7. Disconnect ignitor wire.

8. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.



## Replacing Sealed Surface Burner Orifice (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.

# Disassembly Procedures



## CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

3. Remove maintop assembly, see "Replacing Maintop Assembly" procedure.
4. Remove screws securing burner orifice assembly to burner box.
5. Disconnect orifice assembly from burner control valve.
6. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.

### Replacing Maintop Assembly

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Lift left side of top up and slide top off guide pin.
4. Slide right side of top toward the left and off guide pin.
5. Set maintop assembly in a safe location.
6. Reverse procedures to reassemble.

### Replacing Manifold Assembly

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove maintop assembly, see "Replacing Maintop Assembly" procedure.
4. Remove gas supply line from pressure regulator.
5. Remove surface burners. Depending on model, see either "Replacing Open Surface Burner" procedure or "Replacing Sealed Surface Burner Assembly" procedure.
6. Remove gas valve control knobs from control panel.
7. Disconnect all gas lines from oven control valve.
8. Remove screws securing manifold to chassis.
9. Open oven door and remove thermostat sensor from retaining clip.
10. Gently slide sensor up and out of oven cavity using the installation hole located in the top of the oven cavity.
11. Slide manifold assembly from burner box.
12. Reverse procedures to reassemble.

### Replacing Surface Burner Valve Control Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
4. Remove screw securing surface burner control valve to manifold.
5. Slide surface burner control valve from manifold assembly.
6. Reverse procedures to reassemble.

### Replacing Igniter Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove ignitor control knob.
4. Remove screws securing assembly to control panel.

5. Remove wire to electrode.
6. Slide igniter assembly from control panel/burner box.
7. Reverse procedures to reassemble.

### Replacing Control Panel Assembly

1. Remove unit from installation position, see "Replacing Range/Cooktop" procedure.
2. Remove maintop, see "Replacing Maintop Assembly" procedure.
3. Remove valve control knobs.
4. Remove ignitor control knob (select models).
5. Remove screws securing control panel to chassis.
6. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.

### Replacing Regulator

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Disconnect gas supply lines from regulator.
4. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
5. Remove regulator from manifold assembly.
6. Reverse procedures to reassemble.

**NOTE:** When reconnecting supply line to regulator, use pipe dope compound to seal the connection. Once connected, perform gas leak test.

### Replacing Flashtube Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Lift up on maintop assembly to access burner box.
4. Disconnect flashtube extensions from burners.
5. Disconnect ignitor wire.
6. Remove screws securing flashtube assembly to chassis.
7. Slide flashtube assembly from burner box.
8. Reverse procedures to reassemble.

**NOTE:** Perform gas leak test.

### Replacing Oven Control Valve (Select Models)

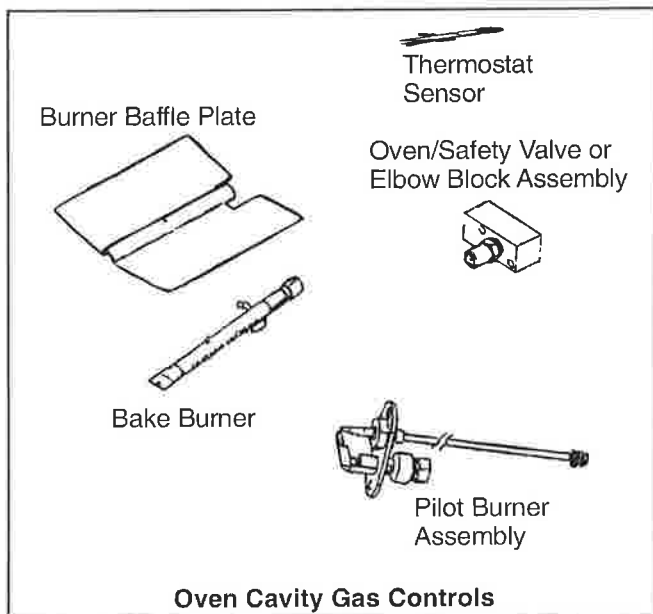
1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
4. Remove screw securing oven control valve to manifold.
5. Slide oven control valve from manifold assembly.
6. Reverse procedures to reassemble.

## Disassembly Procedures



### CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.



6. Disconnect gas lines to oven and pilot burners.
7. Remove screws securing burner holder to oven chassis.
8. Remove screws securing pilot burner assembly to bake burner.
9. Gently slide pilot assembly toward the front of the oven to remove.
10. Reverse procedures to reassemble.

### Replacing Oven Bottom Plate (Select Models)

1. Turn oven off.
2. Open oven door and remove baking racks.
3. Push oven bottom plate in, slide up, then pull plate toward the front of the oven once the plate has cleared the guide pins.
4. Slide oven bottom plate out of oven cavity.
5. Reverse procedures to reassemble.

### Replacing Elbow Block Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Disconnect gas supply line from elbow block assembly.
6. Remove screws securing elbow block assembly to rear wall of oven cavity.
7. Remove elbow block assembly from oven cavity.
8. Reverse procedures to reassemble.

### Replacing Oven/Safety Valve (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Disconnect gas supply lines from oven/safety valve.
6. Remove screws securing oven/safety valve to rear wall of oven cavity.
7. Remove oven/safety valve from oven cavity.
8. Reverse procedures to reassemble.

### Replacing Bake Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Remove screw securing baffle to burner.
6. Disconnect gas lines to oven and pilot burners.
7. Remove screws securing burner holder to oven chassis.
8. Remove screws securing pilot burner assembly to bake burner. Gently slide pilot assembly out.
9. Slide bake burner toward front of oven and remove.
10. Reverse procedures to reassemble.

### Replacing Oven Pilot Burner (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove oven bottom plate, see "Replacing Oven Bottom Plate" procedure.
5. Remove screw securing baffle to burner.

### Replacing Thermostat Sensor (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove manifold assembly, see "Replacing Manifold Assembly" procedure.
4. Remove screw securing oven control valve to manifold.
5. Slide oven control valve from manifold assembly.
6. Reverse procedures to reassemble.

**NOTE:** The individual sensor cannot be replaced. The complete oven control valve assembly must be replaced.

### Replacing Oven Flue Box Assembly (Select Models)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Open oven door and remove baking racks.
4. Remove screws securing bottom of oven flue box assembly to rear wall of oven cavity.

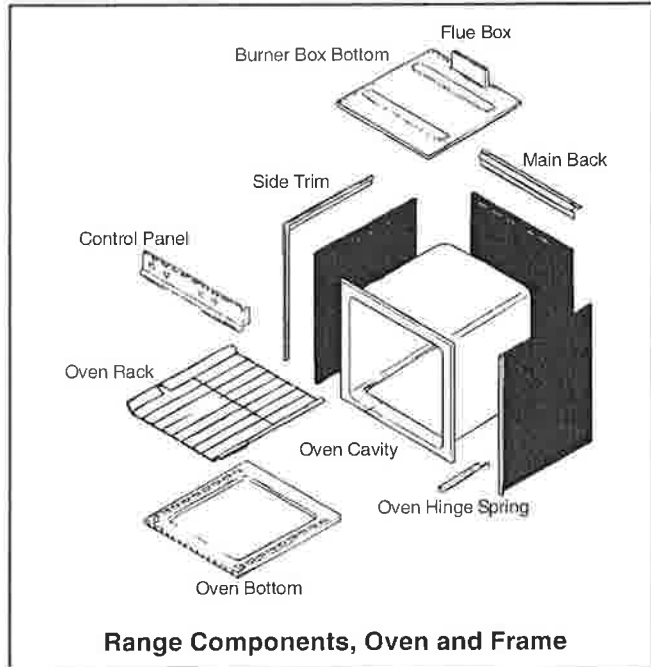


# Disassembly Procedures

 **CAUTION**


To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

- Slide vent up and out to remove flue box.
- Reverse procedures to reassemble.



- Remove screws securing door panel to inner door (also glass panel on select models).
- Remove screws securing bottom oven door bracket to oven chassis.
- Remove screws securing inner door to hinge receptacles.
- Pull and slide hinge spring arms away from hinge receptacles.
- Hook spring arms into oven chassis hinge slots until reassembly.
- Reverse procedures to reassemble.

### Replacing Oven Door Handle (Select Models)

 **WARNING**

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

- Turn off and remove power from unit (if electric unit).
- Turn off and remove gas supply from unit.
- Open oven door.
- Remove screws securing door panel to inner door (also glass panel on select models).
- Remove screws securing oven door handle to oven door (also glass panel on select models).
- Reverse procedures to reassemble.

### Replacing Main Back

- Remove unit from installation position, see "Replacing Range/Cooktop" procedure.
- Remove maintop, see "Replacing Maintop Assembly" procedure.
- Remove screws securing main back to chassis.
- Reverse procedures to reassemble.

### Replacing Side Trim

- Remove unit from installation position, see "Replacing Range/Cooktop" procedure.
- Remove maintop, see "Replacing Maintop Assembly" procedure.
- Remove screws securing maintop guide pins to side trim.
- Remove bolt and nut securing side trim to chassis.
- Remove screws securing side trim to chassis.
- Slide side trim up and toward the front to remove.
- Reverse procedures to reassembly.

### Replacing Oven Door Hinge (Select Models)

 **WARNING**

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

- Remove oven door, see "Oven Door Removal" procedure.
- Slide hinge out from inner door assembly.
- Reverse procedures to reassemble.

### Oven Door Removal (Select Models)

 **WARNING**

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

- Turn off and remove power from unit (if electric unit).
- Turn off and remove gas supply from unit.
- Open oven door.

## Disassembly Procedures

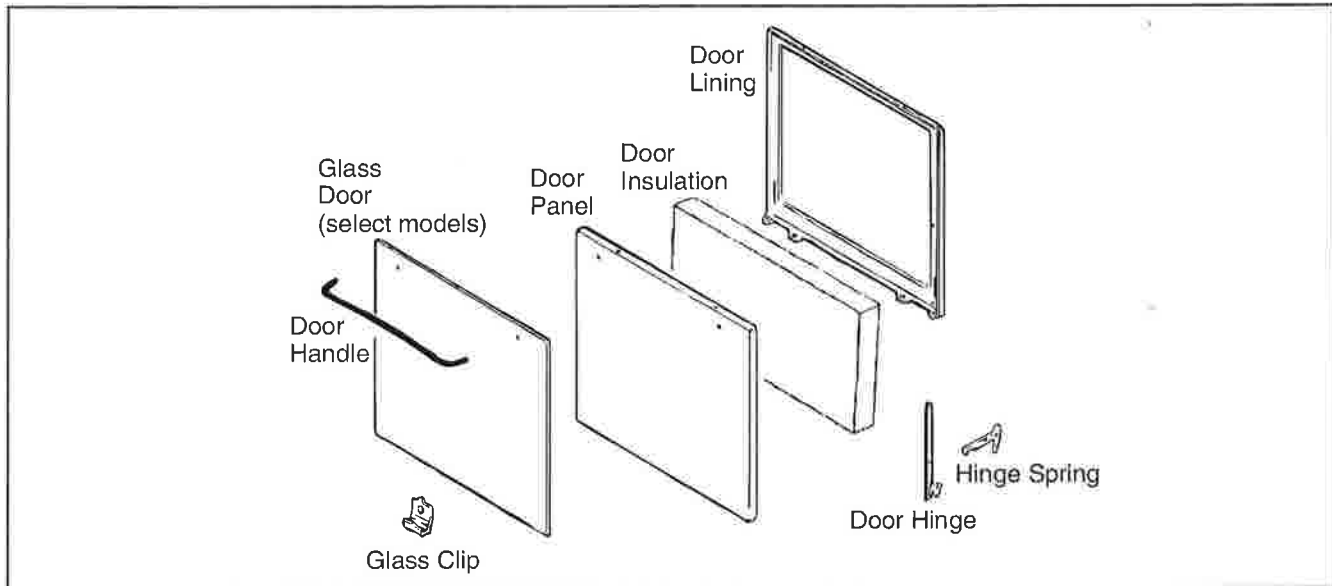


### CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

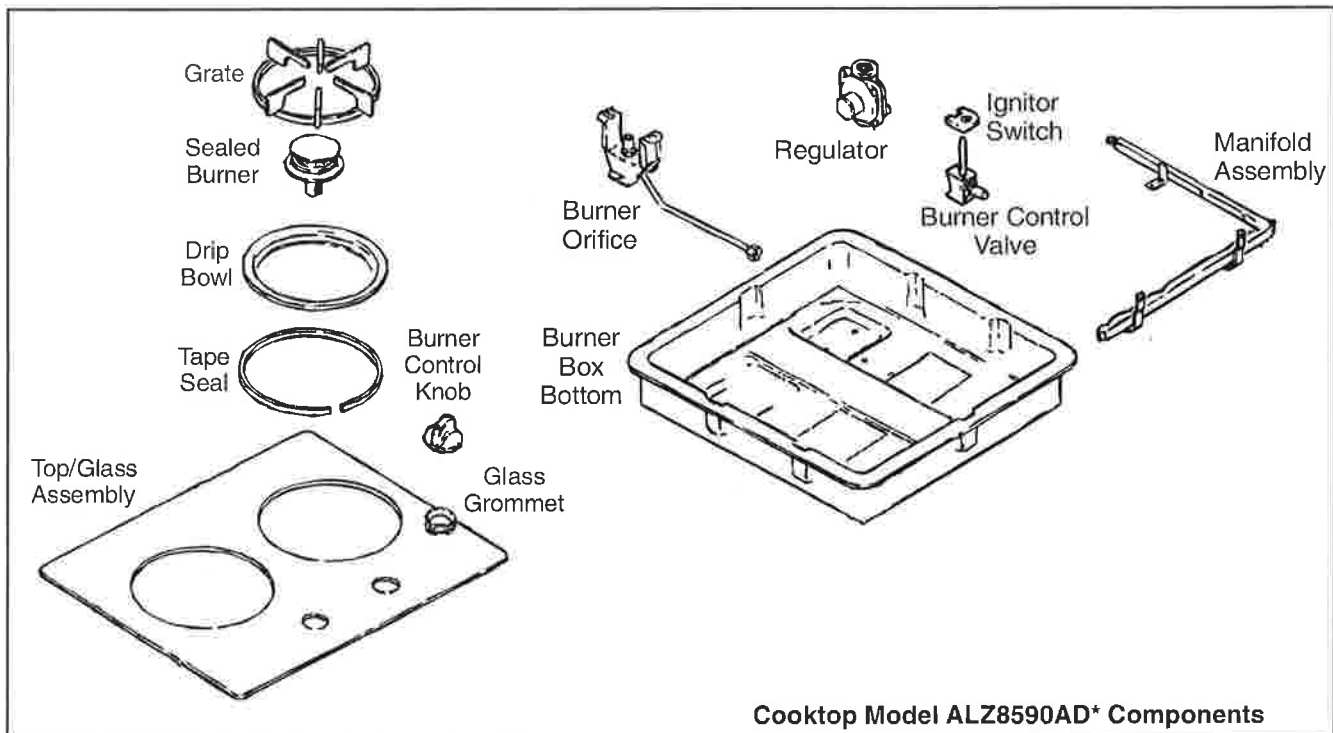
### Oven Door Disassembly (Select Models)

1. Remove oven door, see "Replacing Oven Door" procedure.
2. Remove oven door handle, see "Replacing Oven Door Handle" procedure.
3. Reverse procedure to reassemble oven door.



### Replacing Spark Module (Model ALZ8590AD\*)

1. Turn off and remove power from unit (if electric unit).
2. Turn off and remove gas supply from unit.
3. Remove maintop, see "Replacing Maintop Assembly" procedure.
4. Remove screws securing spark module to chassis.
5. Slide spark module up to remove.
6. Reverse procedures to reassemble.



Cooktop Model ALZ8590AD\* Components

# Appendix A

# Installation Instructions (All models except ALZ8590AD\*, CPL1110AD\*, YPL1110AD\*, CG11000AD\*)

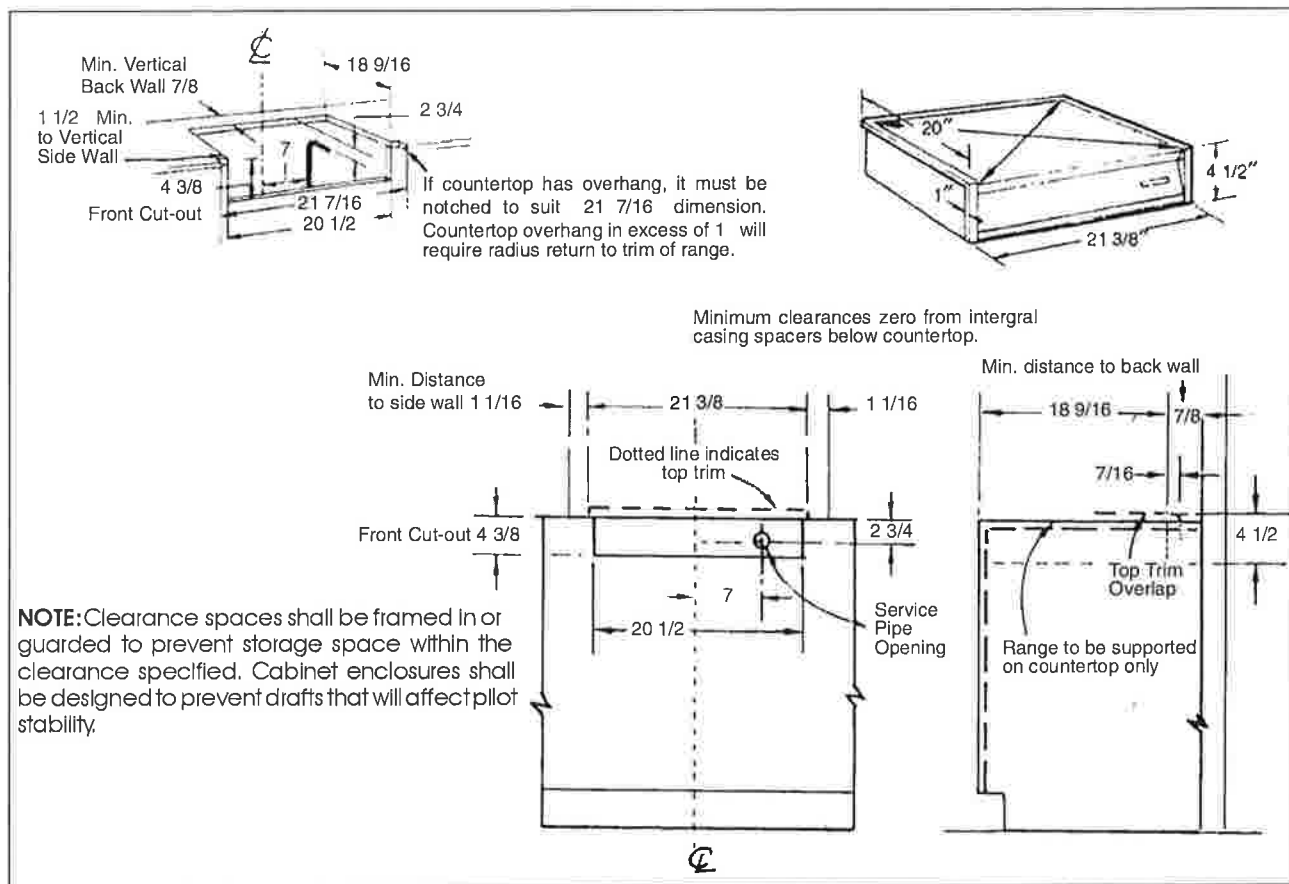
## For RV Cooktops

### INSTALLATION

1. Cut opening in accordance with diagram shown below.
2. Align the 3/8" gas supply line with the hole provided in burner box so it will slide into place when the range is placed into the opening.
3. Place the range in position and fasten down with four wood screws through holes provided in the side trim.
4. Connect gas supply line.
5. Check all gas connections for leaks with non-corrosive leak detection fluid. **Do not use open flames for checking gas leaks.**

**6. CAUTION:** LIQUIFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.) INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

**WARNING:** Porcelain enamel is glass which has been fused to metal. It is thoroughly inspected and will give good service if carefully handled, but it is breakable and cannot be guaranteed. Like all glass or porcelain articles, we cannot replace enamel parts that are damaged after delivery to carriers except at customer's expense.



# Installation Instructions (All models except ALZ8590AD\*, CPL1110AD\*, YPL1110AD\*, CG11000AD\*)

## For RV Ranges

### INSTALLATION

1. Cut opening as shown below (range can be suspended from top flange; no other support is necessary.)
2. Range equipped with a 120 volt light in the oven will require the installation of a 120V three prong grounded receptacle directly behind the range (for correct location see sketch below.) On range with BX cable and marked for 12 volt DC power supply connect 12 volt DC power to the tagged wires.
3. Place range in opening and fasten in place. Six screw holes that are provided are located at points AA and BB. A minimum of four screws must be used to fasten range. Recreational vehicle manufacturers may use appropriate holes as found necessary to suit the application. Use No. 8 flat head wood screws.
4. Make gas connections and check for leaks with non corrosive leak detection fluid. **Do not check for leaks with open flame.**
5. **CAUTION:** LIQUIFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.) INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

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