RECREATIONAL VEHICLE RANGE AND COOKTOPS



INSTALLATION, OPERATION AND **SERVICE MANUAL**

For

All SR3 Model Variations (Short and Long Oven)

All SC3 Slide-In Cooktop Model Variations

FOR YOUR SAFETY

WARNING! IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR LOSS OF LIFE. REFER TO THE INSTALLATION INSTRUCTIONS AND/OR OWNERS MANUAL PROVIDED WITH THIS APPLIANCE. INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.

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

- DO NOT TRY TO LIGHT ANY APPLIANCE. EXTINGUISH ANY OPEN FLAME. INCLUDING CIGARETTES.
- EVACUATE ALL PERSONS FROM THE VEHICLE.
- DO NOT START THE VEHICLE'S ENGINE OR ELECTRIC GENERATOR.
- DO NOT TOUCH ANY ELECTRICAL SWITCH (INCLUDING LIGHTS) OR USE ANY PHONE OR RADIO IN THE VEHICLE.
- SHUT OFF THE GAS SUPPLY AT THE GAS CONTAINER (BOTTLE) OR SOURCE.
- IMMEDIATELY CALL YOUR GAS SUPPLIER FROM A NEIGHBOR'S PHONE. FOLLOW THE GAS SUPPLIER'S INSTRUCTIONS.
- IF YOU CANNOT REACH YOUR GAS SUPPLIER, CALL THE FIRE DEPARTMENT.
- DO NOT TURN ON THE GAS SUPPLY UNTIL THE GAS LEAK(S) HAVE BEEN REPAIRED.

IMPORTANT:

INSTALLER: PROVIDE THIS MANUAL TO THE OWNER/USER OF THE RECREATIONAL VEHICLE. OWNER: RETAIN THESE INSTRUCTIONS AND WARRANTY FOR FUTURE REFERENCE. READ THIS MANUAL CAREFULLY BEFORE OPERATING APPLIANCE. FOLLOW ALL SAFETY NOTICES AND WARNINGS.

ALL TECHNICAL AND WARRANTY QUESTIONS SHOULD BE DIRECTED TO THE COMPANY LISTED ON THE WARRANTY, OR RATING PLATE LOCATED UNDERNEATH THE MAIN TOP.



SUBURBAN MANUFACTURING COMPANY Post Office Box 399 Dayton, Tennessee 37321 423-775-2131 FAX: 423-775-7015

INTRODUCTION

- 1. These units are certified by Underwriters Laboratories (UL) for the U.S.A. and Canada.
- 2. To determine your exact model, use the chart shown below:

1	2	3	4 Oven	5 Top Color	6 Door Color	7 Ignition
	R=Range C=Slide in Cooktop - no oven	3=3 Burner	L=Long	A=Almond		M=Match E=Piezo

3. The complete model, serial number and stock number are located on the UL label located under the top. This information will be needed when servicing appliance or ordering parts. Record the information below and retain for future reference. Replacement parts can be ordered through your local dealer or Suburban Service Center. To obtain information on locating a local service agency, call Suburban Manufacturing Company, Customer Service Department, 423-775-2131 or Fax: 423-775-7015.

Model No	Stock No.
Serial No.	Date of Purchase

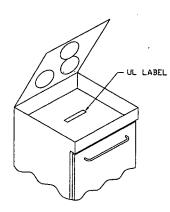


Figure 1

- 4. These units are designed certified for use with LP/Propane gas only. Do not attempt to convert to natural gas.
- **5.** Gas supply pressure for checking of the regulator setting shall be at least 1" W.C. above the suggested manifold pressure.

Minimum Gas Supply Pressure - 11" W.C. Maximum Gas Supply Pressure - 14 " W.C.

INSTALLATION

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

- 1. In the U.S.A., the installation must conform with state or other codes or in the absence of such codes, refer to the latest edition of:
 - a. Standard for Recreational Vehicles ANSI A119.2/AFPA 501C
 - b. National Fuel Gas Code ANSI Z223.1
- In Canada, the installation must be in accordance with:
 - Standard CAN/CSA Z-240.4.2-M86, Installation Requirements for Propane Appliances and Equipment in Recreational Vehicles.
 - b. Any applicable local codes and regulations

2. Minimum clearances from combustible walls above and below counter:

	Below Counter Center of Burner Head(s) to adjace vertical combustible material above cooking surface burners.			djacent bove the
Models	Sides, Rear and Bottom	Right Sidewall	Left Sidewall	Backwall
sc	0"	6"	6"	9"
SR	0"	6"	6"	9"

3. Cut-out dimensions illustrated in Figure 2 are as follows:

1 .		Dimensions				
Model	Α	₿	С	D		
SR3S	18 5/8"	16"	- 2"	7/8"		
SR3L	18 5/8"	21 3/4"	2"	7/8"		
SC3	18 5/8"	3 5/8"	2"	7/8"		

4. Ensure the cabinets are properly constructed. The cabinets must be squared with respect to the counter top and the cabinet face. For proper operation of these units the cabinet must be level.

CAUTION: The minimum vertical distance to combustible material above the range cooking top is 24 inches provided the overhead construction does not extend 13 inches from the rear wall.

NOTE: UL and cUL certified with a minimum top clearance of 19 1/2" to overhead combustible construction when installed with a range hood spaced a minimum of 1/4" from the construction.

NOTE: Counter tops with an overhang must be notched 3/8 inch minimum as shown in Figure 2.

5. After the cabinet has been prepared per the dimensions given and the gas connection is in place, remove main top and position the unit in the cabinet opening. NOTE: Be sure all opening in the cabinetry around the gas lines are sealed at the time of installation.

CAUTION: It is imperative that the cabinet in which the unit is placed be separated from other appliances so that the combustion air supply to the top burners can not be affected in any way by any forced-air heating appliance or its return air system or by any source of positive or negative air pressure. A negative air pressure created by another forced air appliance may draw the flame down around the top burners and into the main top resulting in damage to the burners and cooktop, as well as possible personal injury and/or damage to vehicle. A positive draft could cause the burner flame to lift-off the burner and go out resulting in an uncontrolled escape of gas. Whenever the gas fumes reach an open flame or another ignition source, an explosion and/or fire will occur resulting in property damage, personal injury and/or loss of life.

- Fasten unit in place with wood screws through holes provided in top and side trims with a minimum of four screws.
- Be sure burner knobs are in "off" position. Secure gas connection and turn on gas supply. Check all connections for leaks using soapywater solution.

WARNING: Never check for leaks with an open flame or any ignition source for this purpose.

NOTE: The appliance must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in access of 1/2 PSIG.

The appliance must be isolated from the gas supply piping during any pressure testing of the gas supply piping system at test pressure equal to, or less than, 1/2 PSIG.

- 8. Replace main top.
- Your unit is now ready for operation. Before operating, read the safety information and operating instructions contained in the manual.

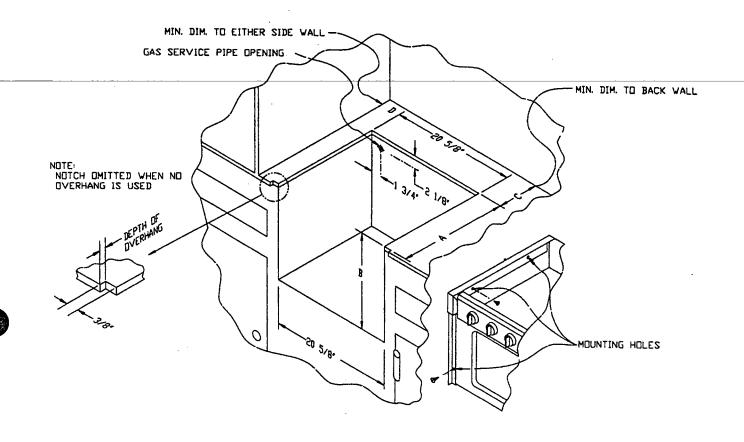


Figure 2

SAFETY INFORMATION

WARNING! 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.

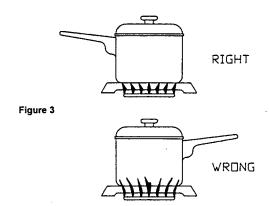
Listed below are some very important facts that you should follow. They are listed for your protection and safety.

- 1. 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.
- 2. Have your dealer show you where the main gas shut-off valve is located and how to shut it off in an emergency.
- 3. Use your range/cooktop only for its intended use. It is not to be used as a means to heat your RV. Using your appliance in this manner can result in personal injury/property damage and/or loss of life.
- 4. If the range/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.
- 6. Do not leave children alone or unsupervised in area where range/cooktop is being used. The top burners, burner grates and other areas near the burners become hot enough to cause severe burns.
- 7. Children should be taught that the range/cooktop is not a toy. They should not be allowed to play with the controls or any other parts of the appliance.
- 8. 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.
- 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.
- 10. 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.
- 12. Keep appliance clean. The build-up of grease and food boil-over and/or spillage can create a fire hazard.
- 13. Avoid using your range/cooktop 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. (See safety notice on front cover of this manual.)
- 14. 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.
- 15. 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.

- 16. Never leave top burner(s) unattended.
 - a. 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 paragraph 6 under Installation.) 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".
 - b. A boil over could occur and the spill could ignite.

7 Flame size

- Never extend the flame beyond the outer edge of the utensil. A higher flame simply wastes heat and energy.
- b. Correct flame size is determined by utensil size and material, what you are cooking and whether or not you are cooking with liquid.



18. To prevent damage to the cooktop or the top grate, never operate a top burner without a pan in place and never operate a top burner, especially the high input burner, on High for an extended period of time. Use the high flame setting to quickly bring liquids to a boil or to begin cooking, then reduce the flame to a lower setting to continue boiling or cooking.

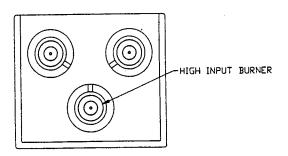


Figure 4





REPLACEMENT PARTS LIST FOR: **SR3S (SHORT OVEN)** SR3L (LONG OVEN) SC3 (SLIDE-IN COOK TOP)



Only factory authorized parts are to be used. Do not attempt to repair defective parts.

When ordering repair parts from a Suburban Service Center or your local dealer, always give the following information:

1. Part Number (Not Item No.)

- 2. Part Description
- Model No., Serial No.
 Number of Parts Required
- *Denotes piezo ignition ("E" models only)
- **All screws and nuts are steel Do not substitute with aluminum, brass, plastics or other materials.

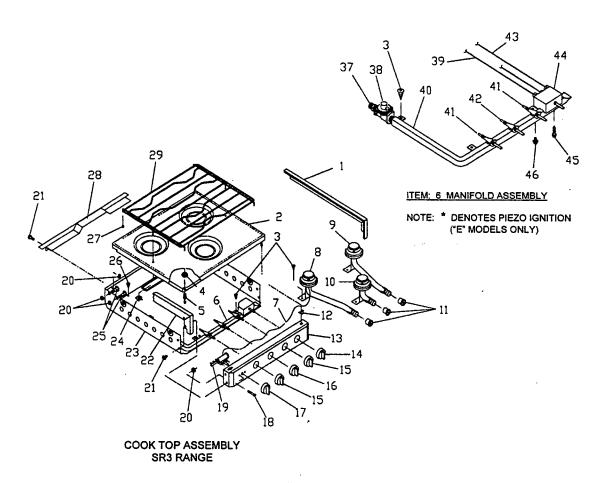


Figure 1

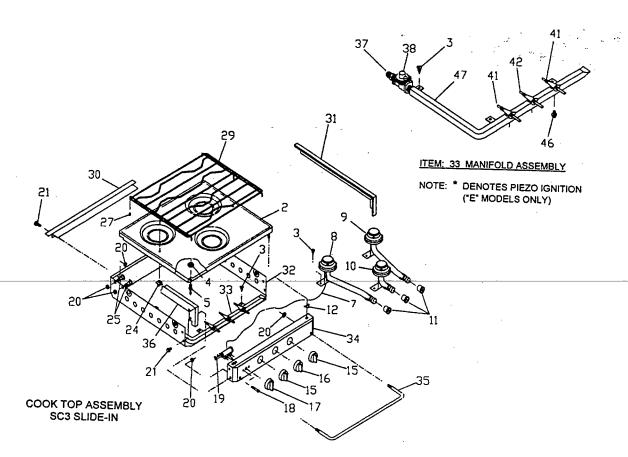


Figure 2

ltem				
No.	Description		Part Numbers	
1	Trim Top RT	SR3S	SR3L	SC3
2	Top Almond	031040BK	031040BK	
	Top Black	101757AL	101757AL	101757AL
	TOP WILLE	101758BK	101758BK	101758BK
**3	Screw 10 x 3/8 Phillips Truss Hd, Zinc Plated Silver Finish	101749WH	101749WH	101749WH
**4	Nut 8-32 Hex Lock Thin Zinc Plated	Buy Local	Buy Local	Buy Local
5	Ounce	Buy Local	Buy Local	Buy Local
6	"" Date	063308	063308	063308
7	***** 1620			
8	Double Left Leaf Mill Niesu	*232494	*232494	*232494
	burner Leit Real	*010836	*010836	*010836
9	Burner Right Rear wtih Piezo	010840	010840	010840
	Danier Right Kear	*010838	*010838	*010838
10	Burner Center with Piezo	010842	010842	010842
	Duriter Center	*010837	*010837	*010837
11	Dusting Bullet	010841	010841	010841
12	Caton	121886	121886	121886
13	Tarier Control With Plezo & Oven	063309	063309	063309
	ranei Control With Oven	*101768	*101768	
14	MIOD OVEIT	101769	101769	101769
15	Knop puttiel Keal	140215	140215	
16	MIOD BUILD FROM	140217	140217	140217
17	MIOD FIEZU ,	140220	140220	140220
18	Colew Flezo Wounting	*140216	*140216	*140216
19	1620	*121894	*121894	*121894
**20	red 10-24 Reps Cad Plated	*161149	*161149	*161149
**21	Ociew #10-24 x 3/8 Phillips Pan HD Zinc Plated	Buy Local	Buy Local	Buy Local
22	This top LI	Buy Local	Buy Local	Buy Local
23	DOX Duffer	031039BK	031039BK	
24	Clip Grate	090504	090504	
25	Bolt Shoulder	121910	121910	121910
		121892	121892	121892

item	Po tra		Part Numbers	
No.	Description	SR3S	SR3L	SC3
**26	Screw 10 x 3/8 Phillips Truss HD Black Oxide	Buy Local	Buy Local	
27	Pad Rubber	140214	140214	140214
28	Trim Vent	031044BK	031044BK	031044BK
29	Grate	031047	031047	031047
30	Trim Top Rear			031057BK
31	Trim Top Right		******	031061BK
32	Box Burner	******		090505
33	Manifold Complete (Order Individual Parts)			
34	Panel Control with Piezo	******		101708
	Panel Control			101708
35	Rod Safety			140223
36	Trim Top Left			
37	Fitting Brass	171513	171513	031060BK
38	Regulator	161140	161140	171513
39	Tube Valve	171528		161140
40	Manifold	171528	171527	
41	Valve Burner	161148	171523	
42	Valve Burner		161148	161148
43	Tube Pilot	161145	161145	161145
44	Tube Pilot	171526	171525	
45	T-Stat Oven	161150	161150	
46	Screw Oven T-Stat Mounting	171524	171524	******
47	Bolt Val ve Mounting	171511	171511	******
41	Manifold			171531

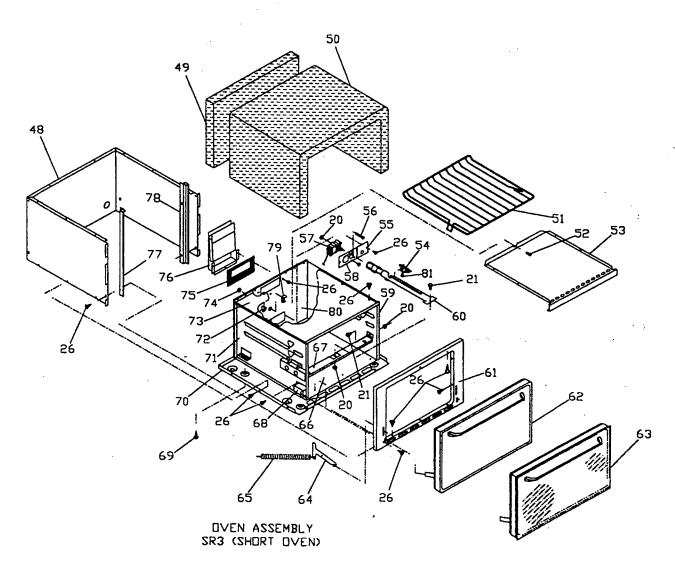


Figure 3

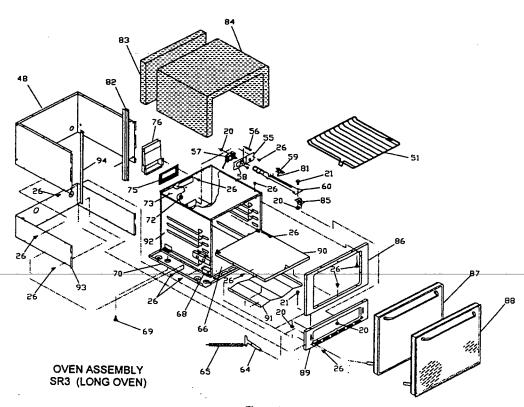


Figure	4
Figure	4

ltem		Part	Number	ltem	_	-
No.	Description	SR3S	SR3L	No.	Tal Tal	t Number
48	Cabinet Wrap		101723	71	Description SR3S	SR3L
49	Insulation Back	071054			Side Oven Left	
50	Insulation Wrap	071052		72	Clip Bulb	
51	Rack	07 1052		73	Top Oven 101720	
52	Screw Shoulder 6-32	031059	031059	**74	Nut 6-32 Keps Zinc Plated Buy Loca	
53	Denei Pettern	121903		75	Gasket Vent 071049	071049
53 54	Panel Bottom	101725		76	Vent	260248TB
55	Burner Pilot	161153	161153	77	Trim Front Left	
**56	Cover Plate	063323	063323	78	Trim Front Right031042BK	
50	Screw 10-24 x 1.5 Hex Washer			79	Bracket Panel 063339	
	HD Zinc Plated	Buy Local	Buy Local	80	Back Oven	
57	Valve	161152	161152	**81	Screw 10- 24 x 5/16 Phillips Pan	
58	Bracket Valve	063307	063307		HD Cad Plated Buy Local	Buy Local
59	Side Oven Right	110719		82	Trim Front Right	
60	Burner Oven	010839	010839	83	Insulation Back	
61	Frame Front	101721		84	Insulation Wrap	22:355
62	Door Oven Almond	031055AL		85	Bracket Burner	111177
	Door Oven Black	031055BK		86	Front Frame	
	Door Oven White	031055WH	· ·	87	Door Oven Almond	
63	Door Oven Glass	031056		•	Dans Over Black	
64	Hinge Return	150127	150127		Door Own Milet.	00.000DIX
65	Spring Door	150125	150125	88	Door Over Class	00.0001111
66	Bottom Oven	101730	101730	89	Extension Frame Frant	031062
67	Support Bottom	063302	101100	90	Panal Pattern	110733
68	Bracket Hinge	063301	063301	91	Panel Bottom	101779
**69	Screw 10 x 3/8 Phillips Truss HD	Buy Local	Buy Local	92	Baffle Heat	040455
70	Cabinet Bottom	101731	101731	92 93	Wrap Oven	110731
		101731	101731		Cabinet Wrap Broiler	101702
				94	Trim Front Left	031050BK

OPERATING INSTRUCTIONS

A. TOP BURNERS

- Know which knob controls which burner. Always be sure the correct burner is turned on.
- 2. Depress knob and turn fully counter-clockwise 🥎 to "Lite" position.
 - a. Verify sufficient gas supply before attempting to light the burner. Air in the gas line will significantly delay burner ignition. The burner may light unexpectedly as the air in the line clears and is replaced by LP gas. This unexpected ignition could burn you. Air in the gas lines may occur after the vehicle gas bottle and/or tank is refilled, during and after servicing other appliances on same gas line, etc.
 - b. Do not attempt to light more than one burner at a time.
 - c. Immediately light burner on those models ending with "M" (example: SR3SABM; SC3AM) hold a long match near the burner ports. CAUTION: Hand held ignitors may be used but be sure they are the type designed for lighting open flame burners.

If your model ends with "E" (example: SR3SABE; SC3AE) the burner can be lit by rotating piezo knob clockwise rapidly. This produces a spark at the burner which ignites the gas:

3. If any burner should extinguish after initial lighting or due to accidental blow-out, turn gas off by turning control knob clockwise

to "OFF", wait five (5) minutes before attempting to relight the burner.
Failure to follow these instructions could result in a fire or explosion.

If the burner should go out while cooking, or if there is an odor of gas, turn control knob(s) clockwise to "OFF". Wait five (5) minutes for gas odor to disappear. If gas odor is still present - Do not relight burners. See "What To Do If You Smell Gas" on the front cover of this manual.

 To turn burner(s) "OFF", turn the appropriate control knob clockwise to "OFF".

WARNING! Be sure all control knobs are turned "OFF" when you are not cooking. Someone could be burned or a fire could start if a burner is accidently left on or unattended even if only momentarily.

B. OVEN BURNER

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

- 1. Lighting Oven Pilot
 - a. Be sure ALL valves are in the "OFF" position. The oven control knob should be in the "OFF" position.
 - b. Be sure main gas supply is on.
 - c. Open oven door; smell for gas If you smell gas STOP! Read and follow the instructions on front of your manual.
 - d. If you do not smell gas, depress and turn oven control knob to "Pilot On". This will allow gas to flow to oven pilot.
 - e. Immediately light oven pilot with a match. A small flame will be noted at the top of the pilot burner. NOTE: If the appliance has not been operated for a long period of time, a longer waiting period for ignition of the pilot may be necessary due to air in the gas line.
- 2. Operation of Oven Burner
 - a. Depress and turn the oven control knob counter-clockwise to the desired setting. There will be a delay of approximately 45 seconds before the oven burner comes on. This is normal and no gas escapes during this delay. It is also normal for the oven burner flame to cycle off at all temperature settings except "Broil". This maintains a constant temperature within the oven.
 - For broiling, a 2-piece porcelain broiler pan can be purchased from Suburban;
 - 1. Center the broiler pan underneath the oven burner flame.
 - 2. Turn the food over frequently to ensure even browning.

- To Shut Down Oven Burner
 Turn oven control knob clockwise to "Pilot On" position. At this position, the oven pilot will remain lit.
- To Shut Down Oven Pilot
 Turn oven control knob to "OFF", at this position, the oven pilot will
 go out.

CAUTION: When the recreational vehicle is not in use or while traveling, it is recommended that the gas supply also be turned off.

MAINTENANCE

- Make sure all controls are "OFF" and the range cooktop and oven are cool before cleaning.
- Make sure that all cooktop surfaces, burner grates and burners are cool before cleaning or disassembling cooktop.
- 3. Do not use oven cleaners, bleach or rust removers on the cooktop or burner grates.
- 4. Do not obstruct the flow of combustion and ventilation air.
- 5. Clean all surfaces as soon as possible after boil overs or spillovers.
- 6. Use warm soapy water only to clean the burner grates, cooktops, painted surfaces, porcelain surfaces, stainless steel surfaces and plastic items on your drop-in cooktop. Do not use grit or acid-type cleaners.
- Do not use steel wool or abrasive cleaners. They will damage the cooktop and oven finish. Use only non-abrasive plastic scrubbing pads.
- 8. 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.
- Do not wash warm porcelain surfaces. Allow these areas to cool before cleaning. You could burn yourself or the porcelain could crack.
- 10. Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
- 11. Do not allow spillovers to remain on the burner caps. The caps could be permanently stained if spillovers are not cleaned up promptly.
- 12. If any of the burner ports or the orifice are clogged, carefully clean with a toothpick. Never use a wire brush or metallic item for cleaning burner ports or orifice. Never use any brush which may "shed" bristles, which may become lodged in the orifice or burner ports and cause a fire or explosion.

TO REMOVE THE MAIN TOP FOR SERVICE AND CLEANING

- 1. Raise main top up by the front edge, approximately 6", and slide main top forward off of the rear shoulder pins.
- 2. To reinstall main top, reverse the procedure.

TO REMOVE GRATE

- 1. Remove the main top.
- From the underside of the top, remove the clips (2) from the grate by squeezing the ends of the clips together to release the tension of the grate.
- 3. To reinstall grate, reverse the procedure.

SUBURBAN RECREATIONAL VEHICLE RANGE APPLIANCE

LIMITED TWO YEAR WARRANTY

This Suburban product is warranted to the original purchaser to be free from defects in material and workmanship under normal use and maintenance for a period of two years from date of purchase whether or not actual use begins on that date. All porcelain parts, including top burner grates, are warranted as commercially acceptable only as of the date the product was manufactured. It is the responsibility of the consumer/owner to establish the warranty period. Suburban does not use warranty registration cards for its standard warranty. You are required to furnish proof of purchase date through a Bill of Sale or other payment record.

Suburban will replace any parts that are found defective within the first two years and will pay a warranty service allowance directly to the authorized Suburban Service Center at rates mutually agreed upon between Suburban and its authorized service centers. Replacement parts will be shipped FOB the shipping point within the Continental United States, Alaska and Canada to authorized service centers performing such repairs. All freight, shipping and delivery costs shall be the responsibility of the owner. The exchanged part or unit will be warranted for only the unexpired portion of the original warranty. Before having warranty repairs made, confirm that the service agency is an authorized service center for Suburban. DO NOT PAY THE SERVICE AGENCY FOR WARRANTY REPAIRS; SUCH PAYMENTS WILL NOT BE REIMBURSED.

Suburban reserves the right to examine the alleged defect in the range appliance or component parts, and it is the owner's obligation to return the range appliance and/or component parts to Suburban or its representative. When returning a range appliance, it must include all component parts and the serial number plate. Returned component parts must be individually tagged and identified with the range appliance's model number, serial number and date of installation.

For warranty service, the owner/user should contact the nearest authorized Suburban Service Center, advising them of the model and serial numbers (located underneath the main top) and the nature of the defect. Transportation of the unit to and from the Service Center and/or travel expenses of the Service Center to your location is the responsibility of the owner/user. If you cannot locate an authorized service center locally, the service agency chosen to perform warranty repairs must contact our Service Department at 423-775-2131 for authorization. Unauthorized repairs made will not be paid by Suburban.

LIMITATION OF WARRANTIES

ALL IMPLIED WARRANTIES (INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY) ARE HEREBY LIMITED IN DURATION TO THE PERIOD FOR WHICH EACH LIMITED WARRANTY IS GIVEN. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS SO THE ABOVE LIMITATIONS MAY NOT APPLY TO YOU. THE EXPRESSED WARRANTIES MADE IN THIS WARRANTY ARE EXCLUSIVE AND MAY NOT BE ALTERED, ENLARGED, OR CHANGED BY ANY DISTRIBUTOR, DEALER OR OTHER PERSON WHOMSOEVER.

SUBURBAN WILL NOT BE RESPONSIBLE FOR:

- 1. Normal maintenance as outlined in the installation, operating and service instructions owner's manual including cleaning of component parts and cleaning or replacement of the burner orifice.
- 2. Initial checkouts and subsequent checkouts which indicate the range appliance is operating properly, or diagnosis without repair.
- 3. Damage or repairs required as a consequence of faulty or incorrect installation or application not in conformance with Suburban instructions.
- 4. ANY DAMAGE (CRACKS, CHIPS, SCRATCHES, ETC.) TO ANY PAINTED OR PORCELAIN ENAMEL PARTS.
- 5. Failure to operate due to loose or disconnected wires; water or dirt in controls, fuel lines and gas tanks; improper gas pressure; low voltage.
- 6. Cleaning or adjustment of components; electrode, burner tube, pilot and thermocouple.
- 7. Costs incurred in gaining access to the range appliance.
- 8. Parts or accessories not supplied by Suburban.
- 9. Freight charges incurred from parts replacements.
- 10. Damage or repairs needed as a consequence of any misapplication, abuse, unreasonable use, unauthorized alteration, improper service, improper operation or failure to provide reasonable and necessary maintenance.
- Suburban products whose serial number has been altered, defaced or removed.
- 12. Suburban products installed or warranty claims originating outside the Continental U.S.A., Alaska, Hawaii and Canada.
- 13. Damage as a result of floods, winds, lightning, accidents, corrosive atmosphere or other conditions beyond the control of Suburban.
- 14. ANY SPECIAL, INDIRECT OR CONSEQUENTIAL PROPERTY, ECONOMIC OR COMMERCIAL DAMAGE OF ANY NATURE WHATSOEVER. Some states do not allow the exclusion of incidental or consequential damages, so the above limitation may not apply to you.

NO REPRESENTATIVE, DEALER OR OTHER PERSON IS AUTHORIZED TO ASSUME FOR SUBURBAN MANUFACTURING COMPANY ANY ADDITIONAL, DIFFERENT OR OTHER LIABILITY IN CONNECTION WITH THE SALE OF THIS SUBURBAN PRODUCT.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

IF YOU HAVE A PRODUCT PROBLEM

FIRST:

If your RV has its original range appliance and is still under the RV manufacturer's warranty, follow the steps described in your RV owner's manual. **SECOND**:

Contact a conveniently located authorized Suburban Service Center. Describe to them the nature of your problem, make an appointment, if necessary, and provide for delivery of the range appliance to the selected service center.

THIRD:

To obtain information on locating a local service agency, contact:

Suburban Manufacturing Company Customer Service Department Post Office Box 399 Dayton, Tennessee 37321 (423) 775-2131

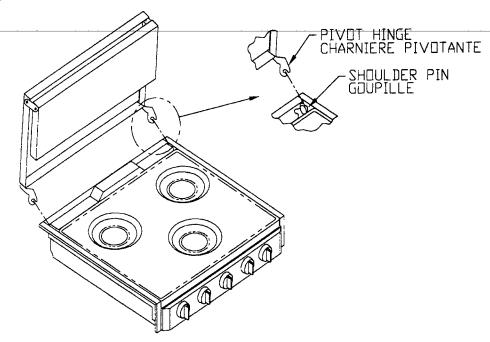
Part Number 202574



BI-FOLD RANGE COVER INSTALLATION INSTRUCTIONS

No tools required to install your Bi-Fold Range Cover.

To install Bi-Fold Cover, hook the rear pivot hinges over the shoulder pins located on each side at rear. See sketch below:



After hooking the pivot hinges on the shoulder pins, lower Bi-Fold Cover down onto main top.

COUVERCLE A DEUX REPLIS POUR TABLE DE CUISSON INSTRUCTIONS D'INSTALLATION

Aucun outil nécessaire pour installer votre couvercle à deux replis pour table de cuisson.

Pour installer le couvercle à deux replis, accrochez les charnières pivotantes sur les goupilles situés aux coins arrières de chaque côté de la table de cuisson. Voir le schéma ci-dessous:

Après avoir accroché les charnières pivotantes sur les goupilles, baissez le couvercle sur la table de cuisson.