



# MAGIC CHEF, INC.

PAN PACIFIC DIVISION

## INSTALLATION AND SERVICE MANUAL

### MODEL NO. 165, 265 / 185, 285

YOUR RANGE has been designed to give you dependable and economical service. Read these instructions and suggestions carefully. Keep them for ready reference in the future. You are assured that we have a continuous interest in the satisfactory operation of your range. Please write us at any time if we can be of assistance to you.

THE MODEL NUMBER of your range is stamped on the number plate. ALWAYS give this model number complete with SERIAL NUMBERS in any communication concerning your range.

In any communication please  
write to the following address:

SERVICE DEPT.  
MAGIC CHEF, INC., PAN PACIFIC DIVISION  
245 N. VINELAND  
CITY OF INDUSTRY, CALIF. 91744  
TELEPHONE: (213) 330-6878

### warranty

### ON YOUR MAGIC CHEF RANGE

We guarantee the original purchaser of every MAGIC CHEF range that all parts of our manufacture are free from defects in material and workmanship, under normal use and service: our obligation under this guarantee being limited to exchanging any part or parts which may prove defective within 90 days from date of delivery to the original purchaser, and which our examination shall disclose to our satisfaction to be thus defective. This guarantee does not apply to porcelain enamel or other finishes, any porcelain part appearing to have defects in material or workmanship beyond commercially accepted standards, upon our examination and as determined by us, will be replaced without charge provided it has not been subjected to abuse of any kind and has not been in use for a period exceeding ninety days. Operating parts "not of our manufacture" including thermostats, timers, clocks, rotisseries, et cetera, are subject to no-charge replacement if, when properly adjusted they fail within one year after date of range installation. We will not be responsible for cabinet damage when it is necessary to remove range for servicing. We will not be responsible for labor charges or transportation charges incidental to the replacement of any part or parts.

These guarantees herein are in lieu of all other warranties, expressed or implied, and of all other obligations or liabilities on our part, and we neither assume nor authorize any other person to assume for us other liability in connection with the sale of MAGIC CHEF ranges.

This guarantee will not apply to any range which has been subject to accident, abuse, misuse, or installed or subjected to voltage or circuit characteristics differing from those shown on the serial plate.

 **MAGIC CHEF**  
PAN PACIFIC DIVISION

## INSTRUCTIONS FOR PROPER ADJUSTMENT & CLEANING

### TOP SECTION

1. Top Pilot: 265 and 285 ranges only- Adjust top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of burners is within 4 seconds.

### OVEN SECTION

1. To adjust pilot: For adjustment of automatic pilot see separate lighting instructions furnished by manufacturer of pilot.

2. To adjust main oven burner: The oven burner will have a flame approximately  $\frac{3}{8}$ " long on L.P.. The air shutter on the main burner is to be adjusted so that each cone of the flame is separate and distinct. See Figure A.

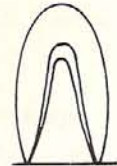


Fig. A

### IMPORTANT:

The thermostat on this range does not have a by-pass setting. It will cycle off and on at all temperature settings. No by-pass adjustment is necessary.

### CLEANING INSTRUCTIONS AFTER RANGE IS IN USE

1. To assist in cleaning the area under the top burners, the main top has been hinged from the back so it can be raised. Care should be taken during the cleaning operation that you do not touch the hot pilot cup. Also when the cleaning operation is completed be sure the flash tubes are all in place.

2. If top burner heads are cleaned with any cleaning compound, care should be taken to see that all ports are opened up with a tooth pick to insure proper operation. It is especially important that the lighter ports on the side of the burner head are kept clear.

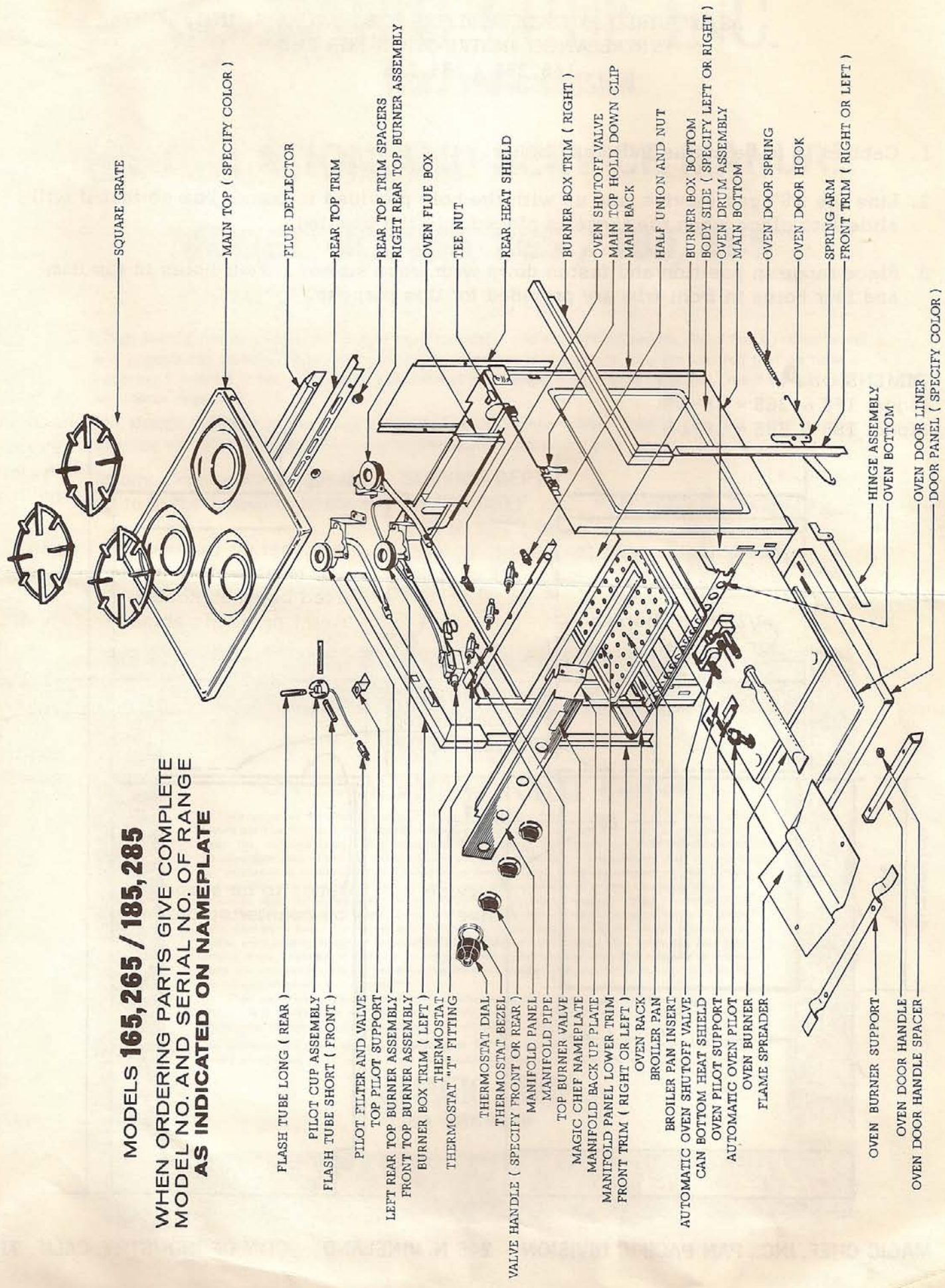
3. Spill overs or spotting in oven or broiler are more easily removed if done promptly after they occur. Never wash porcelain while warm. Never use cleaning powder containing grit or acid.

### NOTE:

If oven bottom is removed for cleaning or servicing, be sure that oven bottom is locked in place when it is put back into the range. The front return flange on the oven bottom must lock into the side support angles to prevent warpage.

# MODELS 165, 265 / 185, 285

WHEN ORDERING PARTS GIVE COMPLETE MODEL NO. AND SERIAL NO. OF RANGE AS INDICATED ON NAMEPLATE



SQUARE GRATE

MAIN TOP ( SPECIFY COLOR )

FLUE DEFLECTOR

REAR TOP TRIM

REAR TOP TRIM SPACERS

RIGHT REAR TOP BURNER ASSEMBLY

OVEN FLUE BOX

TEE NUT

REAR HEAT SHIELD

BURNER BOX TRIM ( RIGHT )

OVEN SHUTOFF VALVE

MAIN TOP HOLD DOWN CLIP

MAIN BACK

HALF UNION AND NUT

BURNER BOX BOTTOM

BODY SIDE ( SPECIFY LEFT OR RIGHT )

OVEN DRUM ASSEMBLY

MAIN BOTTOM

OVEN DOOR SPRING

OVEN DOOR HOOK

SPRING ARM

FRONT TRIM ( RIGHT OR LEFT )

FLASH TUBE LONG ( REAR )

PILOT CUP ASSEMBLY

FLASH TUBE SHORT ( FRONT )

PILOT FILTER AND VALVE

TOP PILOT SUPPORT

LEFT REAR TOP BURNER ASSEMBLY

FRONT TOP BURNER ASSEMBLY

BURNER BOX TRIM ( LEFT )

THERMOSTAT

THERMOSTAT "T" FITTING

THERMOSTAT DIAL

THERMOSTAT BEZEL

VALVE HANDLE ( SPECIFY FRONT OR REAR )

MANIFOLD PANEL

MANIFOLD PIPE

TOP BURNER VALVE

MAGIC CHEF NAMEPLATE

MANIFOLD BACK UP PLATE

MANIFOLD PANEL LOWER TRIM

FRONT TRIM ( RIGHT OR LEFT )

OVEN RACK

BROILER PAN

BROILER PAN INSERT

AUTOMATIC OVEN SHUTOFF VALVE

CAN BOTTOM HEAT SHIELD

OVEN PILOT SUPPORT

AUTOMATIC OVEN PILOT

OVEN BURNER

FLAME SPREADER

OVEN BURNER SUPPORT

OVEN DOOR HANDLE

OVEN DOOR HANDLE SPACER

HINGE ASSEMBLY

OVEN BOTTOM

OVEN DOOR LINER

DOOR PANEL ( SPECIFY COLOR )

AS REQUIRED BY UNDERWRITERS LABORATORIES, INC.  
 INSTALLATION INSTRUCTION FOR THE  
 165,265 / 185,285

1. Cabinet is to be cut as indicated below.
2. Line the  $\frac{3}{8}$ " gas service line up with the hole provided in burner box so that it will slide into place when the range is placed into the opening.
3. Place range in position and fasten down with wood screws. Four holes in top trim and four holes in front trim are provided for this purpose.

**DIMENSION A**

Model 165 & 265 =  $16\text{-}\frac{3}{8}$

Model 185 & 285 =  $18\text{-}\frac{1}{8}$

