AMZCHEF

Instrution Manual

2-in-1 Gas Oven Stove with 3 Burners



Brand:amzchef

Model: HCK173-22A1 / HCK213-22A1

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY

RETAIN THIS MANUAL FOR FUTURE REFERENCE



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SCAN QR CODE
Activate Warranty
Get Support



Welcome

Thank you for purchasing a **amzchef** Gas Range with Oven

Congratulations on your new product.
For your safety and full enjoyment of this product, always read the instruction book carefully before using.

Please do not forget to register your product for updates and other relevant product information. To register your product, visit our website.

By completing your product registration, you are protecting your new investment and obtaining important warranty service information unique to your product.

This manual contains important information on the installation, use, and care of your appliance. Please read this manual carefully before installation and operation of this machine to prevent injury and property damage and to take full advantage of your new microwave oven's benefits and features.

Important Safety & Precautions

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠ WARNING

Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious 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:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your recreational vehicle.
- Clear the recreational vehicle of all occupants.
- Turn off the gas supply tank valve(s) or main gas supply.
- Immediately call your gas supplier for instructions.
- If you cannot reach your gas supplier, call the fire department.
- Have the gas system checked and leakage source corrected by a qualified installer, service agency, manufacturer or dealer or the gas supplier.

Important Safety & Precautions

GENERAL SAFETY INSTRUCTIONS

WARNING

Carbon Monoxide Poisoning. Never use this appliance as a space heater to heat or warm the room. Doing so may result in Carbon Monoxide poisoning or overheating of the oven. A window or air vent should be open slightly while using this appliance. Gas flames consume oxygen which must be replaced to assure proper combustion.

- Use this appliance for its intended purpose as described in this owner's manual.
- Have your range installed by a qualified installer in accordance with the provided installation instructions.
- Any adjustment and service should be performed only by a qualified gas range installer or service technician. Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Your range is shipped from the factory set for use with propane gas. It can not be converted to any other gas.
- Have the installer show you the location of the range gas shut-off valve and how to turn it off if necessary.
- Be sure all packing materials are removed from the range before operating to prevent ignition of these materials.
- Avoid scratching or impacting glass doors, cooktops, or control panels. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.
- Do not leave children alone or unattended in an area where an appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.

CAUTION

- **Do not store items of interest to children in cabinets above an oven - children climbing on the oven to reach items could be seriously injured.**
- Never block the vents (air openings) of the range. They provide the air inlets and outlets that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch surface burners, burner grate, or oven heating element. Do not use a towel or other bulky cloth in place of pot holders.

- Do not touch the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first. Other surfaces of the appliance may become hot enough to cause burns. Potentially hot surfaces include the burners, grates, oven vent opening, surfaces near the opening, and crevices around the oven door.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.

- Cook food thoroughly to help protect against food borne illness. Minimum safe food temperature recommendations can be found at **IsItDoneYet.gov** and **fsis.usda.gov**. Use a food thermometer to take food temperatures and check several locations.

- Do not allow anyone to climb, stand or hang on the oven door, drawer or cooktop. They could damage the range or tip it over causing severe injury or death.

⚠ WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in an oven or near the cooktop, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.

- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.

- Do not let cooking grease or other flammable materials accumulate in or near the range. Grease in the oven or on the cooktop may ignite.

Important Safety & Precautions

⚠ WARNING ⚠

COOKTOP SAFETY INSTRUCTIONS

- Never leave the surface burners unattended. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid oil spillover and fire, use the minimum amount of oil when using a shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flame may be hazardous.
- Always use the HI position when igniting the top burners and make sure the burners have ignited.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service; others may break because of sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby burners.
- Do not use a wok. Doing so may trap heat and block air to the burner resulting in a carbon monoxide hazard.
- Do not use aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide poisoning, overheating of the cooktop surfaces, or a potential fire hazard.
- Raise cover into full open position before operating burners. Let cooktop cool before closing glass cover.

⚠ WARNING

OVEN SAFETY INSTRUCTIONS

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil or oven liners. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Never place foil or oven liners on the oven bottom. They can trap heat causing risk of smoke or fire.

- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on any surface other than racks. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire.
- Place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, be careful to avoid touching hot surfaces.
- Do not leave items such as paper, cooking utensils, or food in the oven when not in use. Items stored in an oven can ignite.
- Do not leave items on the cooktop near the oven vent. Items may overheat resulting in a risk of fire or burns.

Important Safety & Precautions

⚠ WARNING ⚡

FIRE OR EXPLOSION HAZARD

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. Installation must be performed by a qualified installer. Read these instructions completely and carefully. Installation of this appliance must conform with state and other codes or, in the absence of such codes, with:

In the **USA**:
the Standard for Recreational Vehicles, ANSI/NFPA 1192.

In **Canada**:
CAN/CSA Z-240.4.2-08 Installation Requirements for Propane Appliances and Equipment in Recreational Vehicles.

This range has been design-certified by CSA International according to ANSI Z21.57, latest edition and CAN1-1.16-M79, latest edition.

When installing a gas appliance, the use of old flexible connectors can cause gas leaks and personal injury. Always use a NEW flexible connector. Leak testing of the appliance shall be conducted according to the manufacturer instructions.

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with state or, in the absence of such codes, with the National Electrical Code, ANSI / NFPA 70.

Do not install this product with an air curtain hood or other range hood that operates by blowing air down on the cooktop. This airflow may interfere with operation of the gas burners resulting in fire or explosion hazard.

⚠ WARNING

IN THE EVENT OF A FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING

- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
- If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

PROPER DISPOSAL OF YOUR APPLIANCE

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

Installation Instructions

⚠ WARNING

Certain Detection Equipment is Required in Recreation Vehicles per NFPA 1192. Required equipment shall be UL approved for use in recreational vehicles. Install and use equipment in accordance with the manufacturer's instructions.

Smoke Alarm -
Section 6.3.1 identifies that all recreational vehicles shall be equipped with a smoke alarm.

Carbon Monoxide Alarm -
Section 6.3.2 identifies that all recreational vehicles shall be equipped with a Carbon Monoxide alarm.

Propane Detector -
Section 6.3.3 identifies that all recreational vehicles with a propane appliance shall be equipped with a propane detector.

⚠ BEFORE YOU BEGIN

IMPORTANT: Save these instructions for local inspector's use.

IMPORTANT: Observe all governing codes and ordinances.

IMPORTANT: Remove all packing material and literature from oven before connecting gas and electrical supply to range.

IMPORTANT: To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of CSA International and complies with the maximum allowable wood cabinet temperatures of 194˚F (90˚C).

NOTE TO INSTALLER

Be sure to leave these instructions with consumer.

NOTE TO CONSUMER

Keep these instructions for future reference. Proper installation is the responsibility of the installer. Product failure due to improper installation is not covered under warranty.

WHAT'S IN THE BOX

Make sure you have all the following items included in the packaging. If any item is damaged or missing, contact your dealer.

- **Range Oven x 1**
- **Cooktop Grate x 1**
- **Cooking Rack x 1**
- **#8-15 x 1" wood screw x 4**
- **Owner's Manual and Installation Instructions x 1**
- **Oil Drip Pan x 1**

NITE: For collecting oil drips and crumbs only. Do not dierctly contact with foos.

MATERIALS YOU WILL NEED

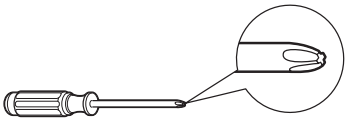
- Pipe joint sealant or UL-approved pipe thread tape with Teflon* that resists action of natural and propane gases.
- Liquid le ak detector or soapy water.
- Propane supply line with a 3/8" flare female connection.

*Teflon: Registered trademark of DuPont

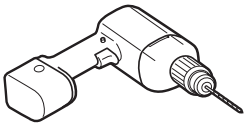
TOOLS YOU WILL NEED



Adjustable Wrench (2)



Phillips Screwdriver



Electric Drill with 1/8" Drill bit



Safety Glasses

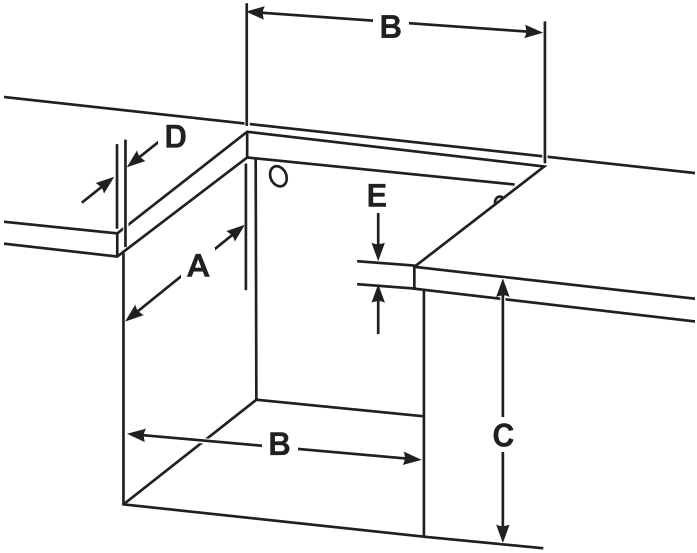


Gloves

Installation Instructions

CABINET AND COUNTER CUTOUT DIMENSIONS

Ensure cabinets and countertop meet the requirements from the table before installing the range oven.

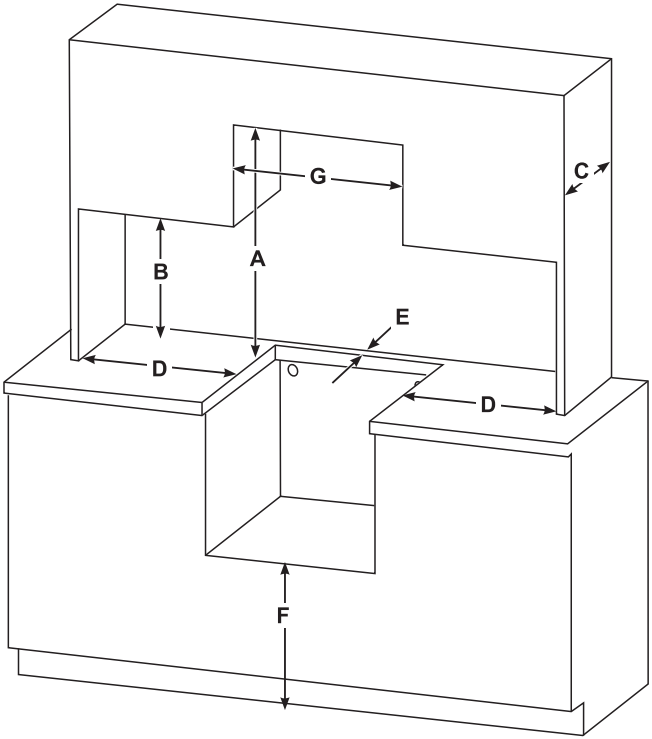


Model	A (depth)	B (width)	C (height)	D (overhang)	E (thickness)
HCK173-22A1	17.75"	20.25"	16.125" min.	1" max	1.625" max
HCK213-22A1	17.75"	20.25"	20.063" min.	1" max	1.625" max

NOTE: The back and sides of the range below the countertop can be flush to the cabinets. Oven to be framed in or guarded to prevent creation of storage space around the recessed portion of the appliance.

INSTALLATION CLEARANCES

Ensure cabinets and countertop meet the requirements from the table before installing the range oven.



A: Allow 30" minimum vertical clearance between the countertop and combustible construction above the appliance. For alternative vertical clearances, refer to NFPA 1192 Table 5.6.6.5 for hood requirements.

B: Allow 18 " minimum vertical clearance between the countertop and combustible construction to the left and right sides of the appliance.

C: The maximum allowable depth of overhead cabinets is 13". For overhead cabinet depths exceeding 13", refer to NFPA 1192 Table 5.6.6.5 for hood requirements.

D: Allow a minimum of 2" of horizontal clearance between the appliance cutout and combustible construction extending from the cooking surface to 18" above the cooking surface.

E: Allow a minimum of 2" of clearance between adjacent combustible construction and the back of the appliance cutout.

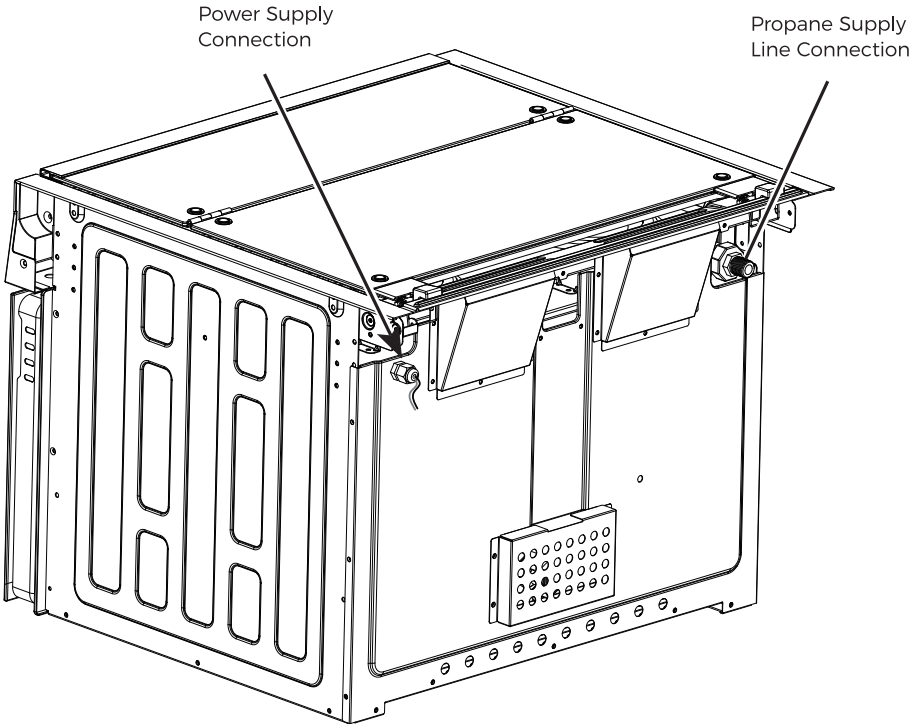
F: minimum vertical distance between the floor and bottom of the cabinet cutout is 4".

G: The width of Vertical Clearance A shall not be less than 20.25".

Models	A	B	C	D	E	F	G
All Models	30" min.	18" min.	13" max.	2" min.	2" min.	4" min.	0.25" min.

Installation Instructions

GAS AND POWER SUPPLY INSTALLATION LOCATIONS



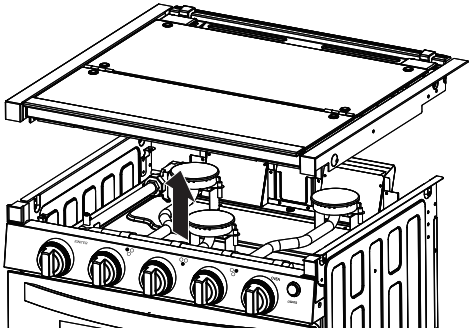
OVEN INSTALLATION

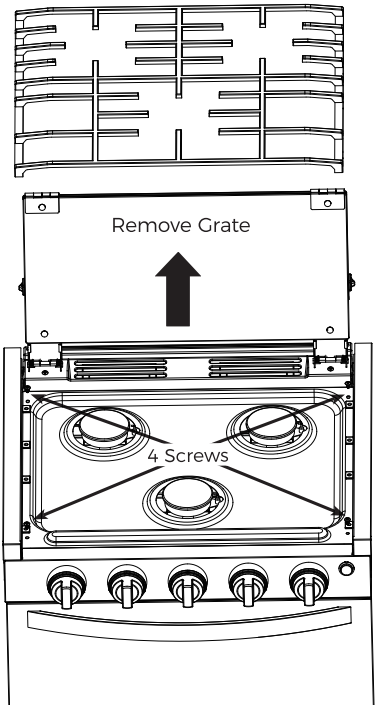
NOTE: Prior to performing installation, wear safety gloves and glasses.

Complete the following steps when the cabinet has been prepared according to the dimensions given and the gas line and electrical connections are in place.

1. OVEN PREPARATION

- Take your range oven out of the carton and place on a flat surface. Remove the packing materials.
- Lift up and remove grate from cooktop.
- Remove the 4 screws on the cooktop with a Phillips screwdriver, then lift up on the cooktop to remove.
- Lift the range oven by the side handles and set into the cabinet opening. Slide range oven back until the front cavity flanges contact the cabinet face.

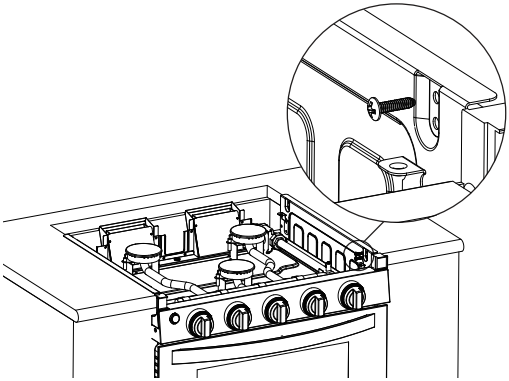




⚠ WARNING ⚠

Care should be taken to not damage or modify gas tubing under cooktop. Doing so may result in fire or explosion hazard.

Attach the range oven in the cabinet opening by driving four screws into the countertop. Install 2 screws per side using preferred hole options based on countertop construction. If countertop is wooden, start by drilling pilot holes with a 1/8" drill bit. Screw the 4 provided screws into the holes to attach.



Installation Instructions

2. GAS SUPPLY

⚠ WARNING

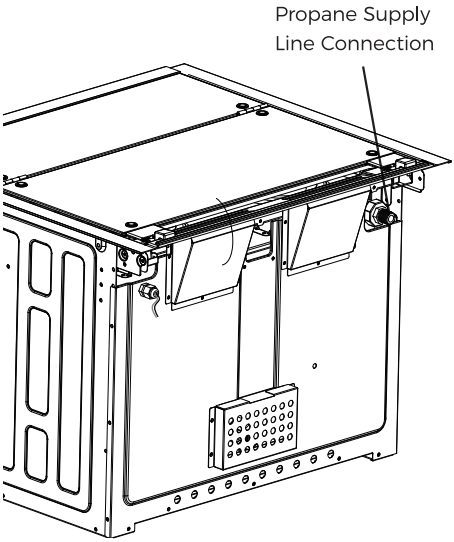
Fire Hazard:
Do not use a flame to check for gas leaks.

⚠ WARNING

Explosion Hazard:
Do not exceed 25 ft-lbs of torque when making gas line connections. Overtightening may crack the pressure regulator resulting in fire or explosion hazard.

⚠ WARNING

Gas leaks may not be detected by smell alone. Gas suppliers recommend your purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.



Gas Pressure Regulator

You must use the propane gas pressure regulator supplied with this range. For proper operations the inlet pressure to the regulator should be as follows:

Minimum pressure: 11" of Water Column

Maximum pressure: 13.8" of Water Column

Connect a propane supply line with a 3/8" Flare Female connection to the regulator in the upper right rear corner of the cabinet. Tighten the gas line to the regulator using 2 wrenches.

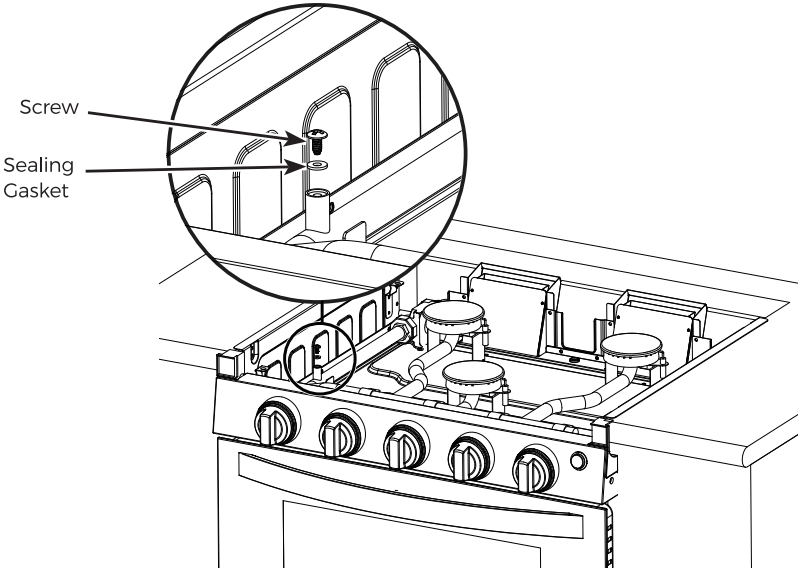
IMPORTANT: Leave adequate space around the gas supply pipe in case of bend or damage during installation. Make sure the gas supply pipe cannot contact any moving parts after installed.

When using pressures greater than ó psi (3.5kPa) to test the gas supply system of the RV, disconnect the range and individual shut-off valve from the gas supply piping. When using pressures of ó psi (3.5kPa) or less to pressure test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

3. PRESSURE CHECK

- Ensure propane gas is turned off to the appliance.
- Remove the screw with the sealing gasket from the pressure test port on the range.
- Using th e rubber tube from a pressure check measuring device, slide the rubber tube down over the gas pressure test port. The rubber tube should seal around the pressure test port.
- Turn on the propane gas to the appliance.
- The pressure gauge tester should measure between 10" WC to 13.8" WC.
- Turn off the propane gas to the appliance.
- Remove the rubber tube of the pressure check measuring device.
- Replace the screw with the gasket removed in the step above. Before replacing the screw, inspect the rubber gasket seal for any signs of damage.
- Hand tighten the screw ensuring not to damage the seal.

NOTE: Ensure the product is gas leak checked after the pressure check test is completed by also testing the pressure check port screw. If any leaks are detected around the pressure test port screw and sealing gasket, a new one can be purchased.



Installation Instructions

4. LEAK CHECK

- Make sure all control knobs are in the OFF position.
- Apply a gas leak detection liquid to the connections. Any gas leaks will be indicated by bubbles.
- If a gas leak is detected, tighten the loose joint, or replace the faulty part with a replacement part recommended by a authorized retailer.

⚠ CAUTION ⚡

PRODUCT DAMAGE HAZARD

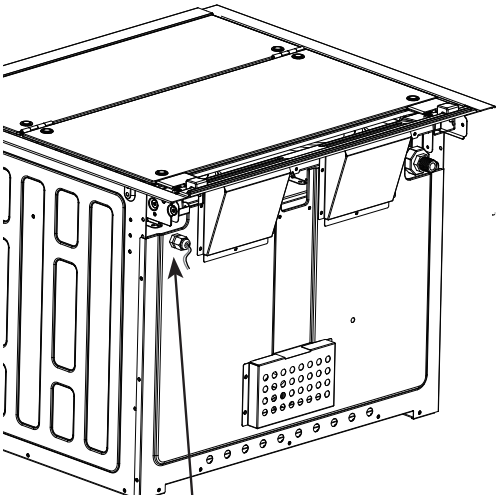
- Connect to 12V DC service only.
- Connect only to protected circuit fused for not more than 15 Amps.

5. ELECTRICAL CONNECTION

The power supply wires are located at the top left corner of the rear of the appliance.

Connect a positive 12V power supply wire to the appliance black 12V wire and a negative 12V power supply wire to the appliance white 12V wire. Maximum current draw is less than 1 amp.

NOTE: Ensure to connect the wires with the correct polarity. Black is "+" and White is "-". Ensure electrical connections are properly secured. Ensure electrical supply lines are disconnected, or power removed at the main fuse or circuit breaker panel, before servicing the appliance.



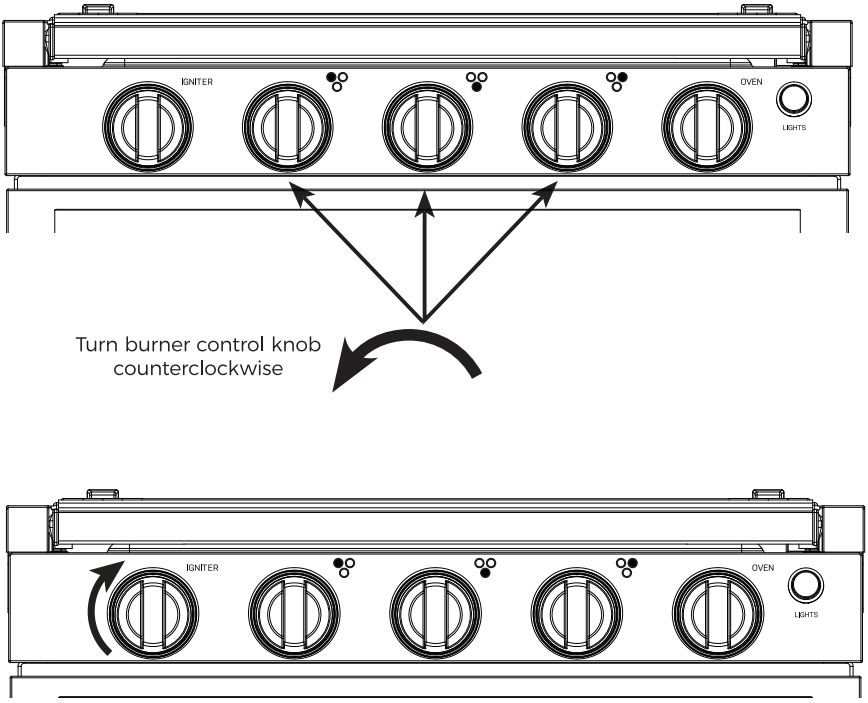
Power Supply Connection

6. REPLACE COOKTOP

Place the cooktop back into position and attach with the 4 screws, removed in Step 1, using a Phillips screwdriver.

7. TEST COOKTOP BURNERS

- Push and turn the appropriate burner control knob counterclockwise to the HI position.
- Turn the ignition knob clockwise continuously until the burner is lit. If air is in the supply line, it may take up to a minute for the air to purge and the burner to light.

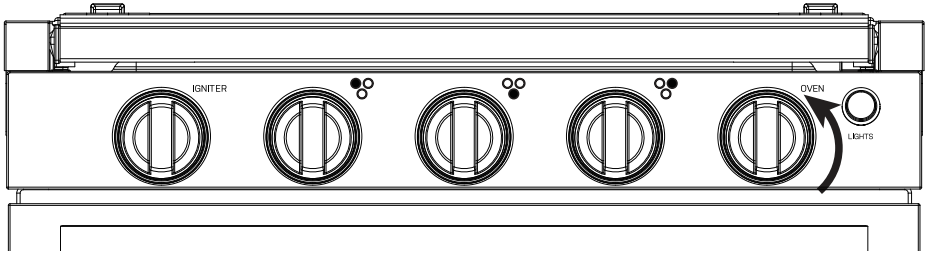


Installation Instructions

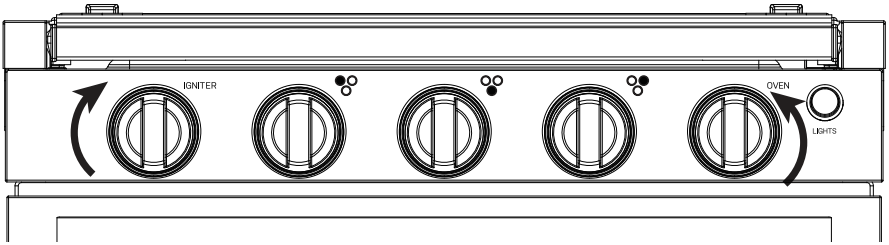
- The flame may burn yellow for a few seconds, then it should turn blue. If the burner continues to burn mostly or completely yellow, see "Troubleshooting" or contact a qualified service technician.
- Rotate the burner control knob to LO. Make sure that the flame completely surrounds the burner. There should be a flame at the burner ports and no air gap between the flame and the burner. If the burner does not meet this criteria, see "Troubleshooting" or contact a qualified service technician.
- Repeat these steps to test each burner.

8. TEST OVEN BURNER

- Pull the oven handle to open the door.
- Push and turn the oven control knob counterclockwise to the position
- Keep the oven control knob pressed and rotate the ignition knob clockwise continuously until the oven pilot is lit. The oven pilot is located at the rear right of the bake burner and is visible from the front of the oven. If air is in the supply line, it may take over a minute for the air to purge and the oven pilot to light.



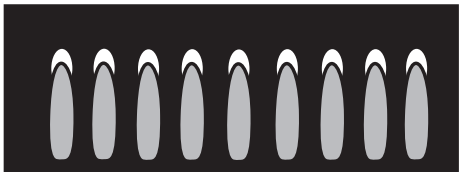
- Once the oven pilot is lit, keep the oven control knob pressed for at least 15 seconds until the oven pilot sensor becomes heated.
- Release oven control knob and visually confirm oven pilot remains lit. If oven pilot goes out, repeat bullets 3 and 4.



- Rotate the oven control knob to each temperature and inspect the burner flame. If the flame is completely or mostly yellow, see “Troubleshooting” or contact a qualified service technician.

9. FLAME QUALITY

The burner flames for the cooktop and bake burners should be blue with yellow tips. Long, bright yellow flames are not normal. Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to particles in the gas or air.



Operating Instructions

COOKTOP

Before lighting, confirm all control knobs are in the OFF position. Make sure the main gas tank valve is open.

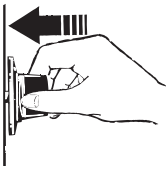
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Cookware should be positioned over the grates and not overhanging the side trim or countertop.
- Be sure the burners and grates are cool before you place your hand, a pot holder or cleaning materials on them.

Lighting the Cooktop

⚠ WARNING

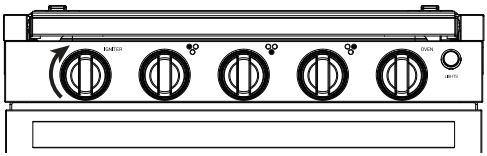
Burners should be operated only when covered by cookware. Burner flames not covered by cookware present a risk of fire or clothing ignition. Never let flames extend beyond the sides of the cookware. Failure to comply may result in serious injury.

1. Lift at the front to open the glass cover and fold back. Push and turn the burner control knob counterclockwise to the HI position.



Push the control knob in and turn it to the HI position.

2. Turn the ignition knob clockwise continuously until the burner is lit.

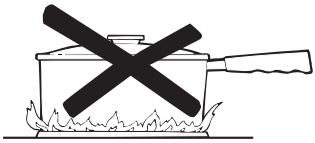


3. Rotate the burner control knob to adjust the flame level.
4. Repeat steps 1-3 to light the other burner(s) as needed.

If a burner does not ignite within 5 seconds, immediately
turn the control knob clockwise to the OFF position. Wait at least 5 minutes and repeat the igniting procedure. If ignition still does not occur, use a gas lighter or a match to light the burner. Refer to section “Lighting the Cooktop Manually”.

Selecting a Flame Size

Watch the flame, not the knob, as you adjust heat. When rapid heating is desired, the flame size should match the size of the cookware you are using. Flames larger than the bottom of the cookware will not heat faster and may be hazardous.

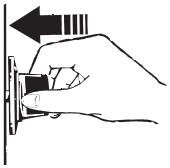


These flames are too large for the pot

Lighting the Cooktop Manually

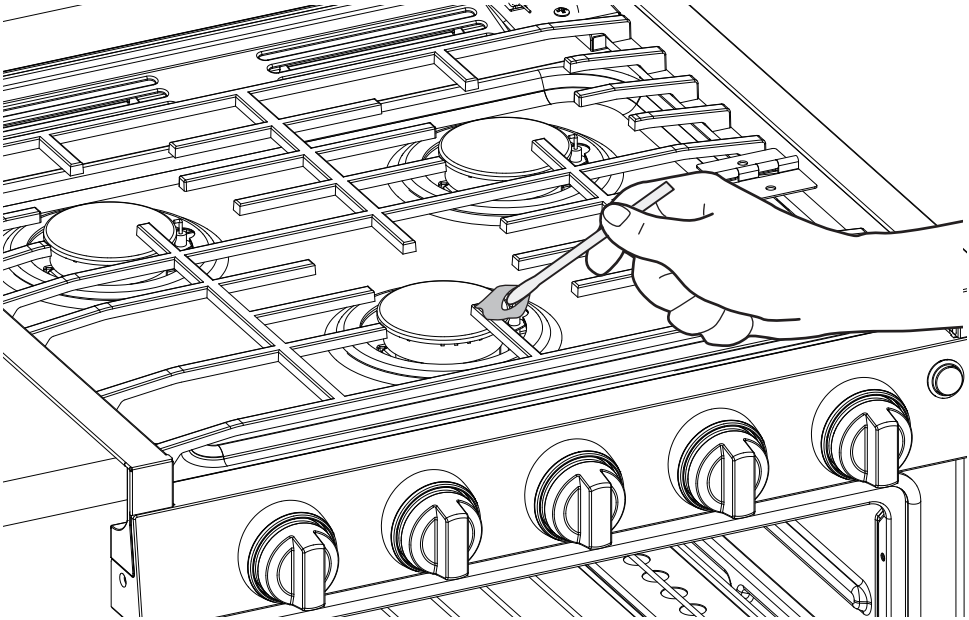
If a cooktop burner fails to ignite, you may light the burner manually by following the steps below:

1. Push an d turn the burner control knob counterclockwise to the HI position.



Push the control knob in and turn it to the HI position.

2. Immediately strike and place a burning long wooden match or a gas lighter near the burner to light.
3. Rotate the burner control knob to adjust the flame level.
4. Repeat steps 1-3 to light the other burner(s) as needed.



Operating Instructions

If the Flame Goes Out

Immediately turn the control knob to OFF position. Wait at least 5 minutes and light the burner again.

Turning Off the Cooktop

To turn the cooktop burners off, rotate the control knobs clockwise to the OFF position. Do not touch or place any objects on the grates until the cooktop has cooled.

Cooktop Burner Usage

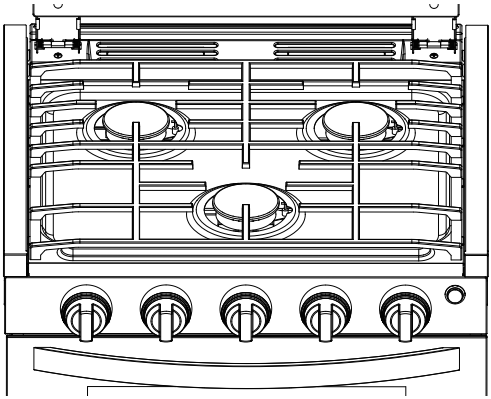
Use the front burner for large cookware and faster boiling. The rear burners are intended for general cooking and simmering.

- Do not operate the burner for an extended time without cookware on the grate. The finish on the grate may discolor or chip without cookware to absorb the heat.
- Do not attempt to disassemble any burner while another burner is on. Damage to the product may occur.
- Be sure the burners and grates are cool before you place you hand, a pot holder or cleaning materials on the cooktop.

Choose cookware that fits the size of the flame.The rear burners are intended for general cooking and simmering. Use the front burner for larger cookware and faster boiling. Cover your cookware with a lid to bring liquids to a boil faster.

Cooktop Grate Orientation

The proper install orientation for the grate is as shown.

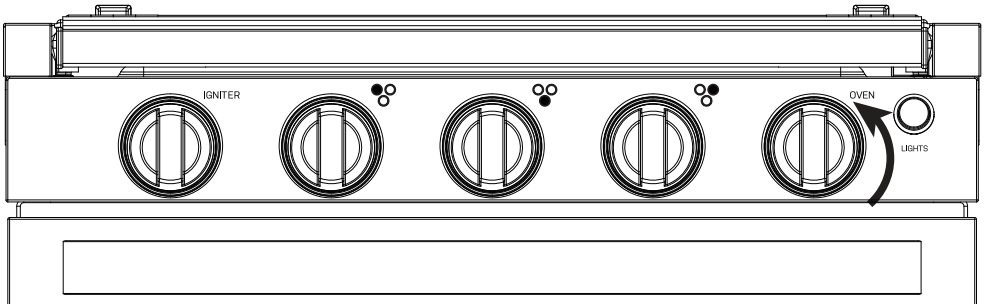


OVEN

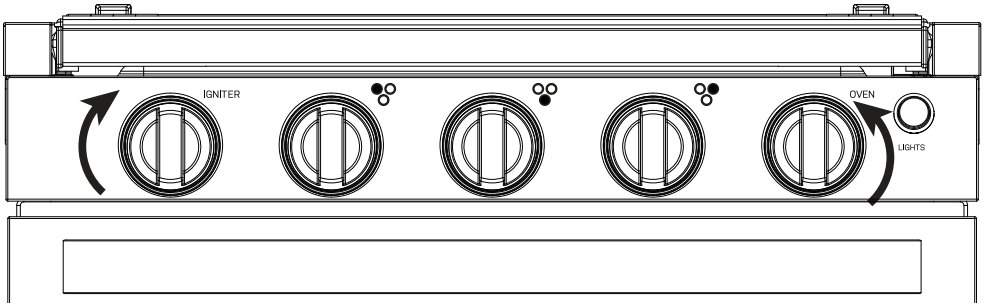
Lighting the Oven

NOTE: Before lighting, make sure the main gas tank valve is opened.

1. Pull the oven handle to open the door.
2. Push and turn the oven control knob counterclockwise to the position.

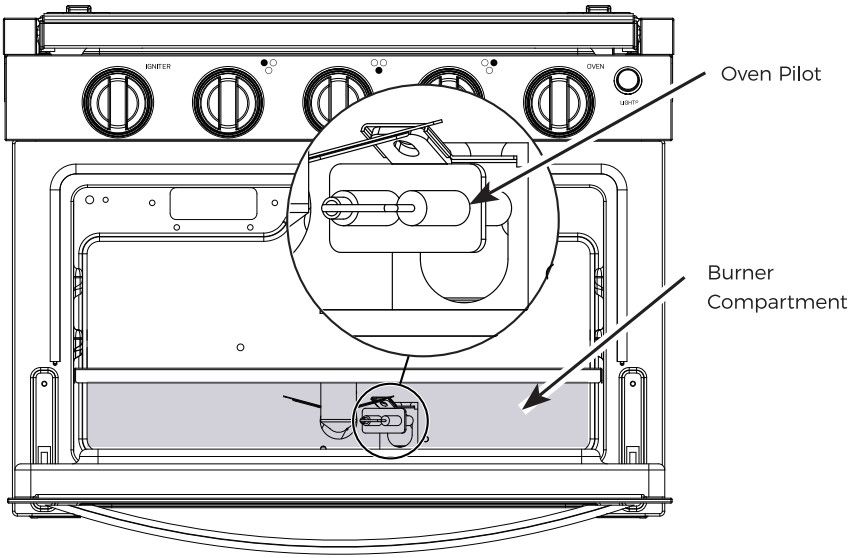


3. Keep the oven control knob pressed and rotate the ignition knob clockwise continuously until the oven pilot is lit. The oven pilot is located at the rear right of the bake burner in the burner compartment.



Operating Instructions

4. Once the oven pilot is lit, keep the oven control knob pressed for at least 15 seconds until the oven pilot sensor becomes heated.
5. 5. Release oven control knob and visually confirm oven pilot remains lit. If oven pilot goes out, repeat steps 3 and 4.
6. Rotate the oven control knob to adjust the flame to desired level. Close oven door.



⚠ WARNING

In the event of an ignition system failure, the oven is inoperable and no attempt should be made to operate it. Do not attemp to light the oven manually.

⚠ WARNING

Do not store objects in burner compartment.

If the Flame Goes Out

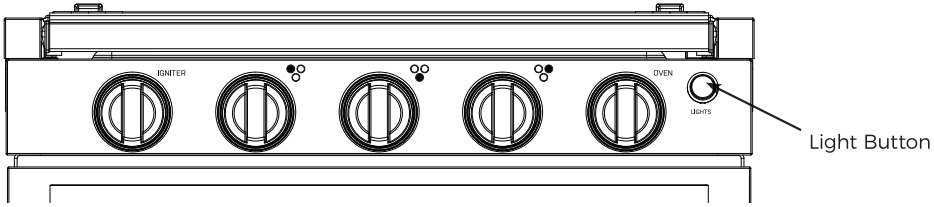
Immediately turn the oven control knob to the **OFF** position. Wait at least 5 minutes before trying to re-light the oven burner.

Turning Off the Oven

To turn off the oven, rotate the oven control knob clockwise to the **OFF** position.

OVEN AND CONTROL KNOB LIGHTS

Press the **Light** button on the control panel to turn on/off the oven and control knob lights. All lights turn on and off together.



OVEN RACKS

When placing and removing cookware, pull the rack out to the bump (stop position) on the rack support. To remove a rack, raise the rear of the rack above the rack supports, pull the rack towards you until it is free. To replace a rack, place the rear of the rack above the rack support, then push the rack to the rear of the oven until the rack falls into place.

ALUMINUM FOIL AND OVEN LINERS

⚠ CAUTION

Do not use any type of foil or oven liner to cover any oven surface other than racks. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2" from oven walls to prevent poor heat circulation.

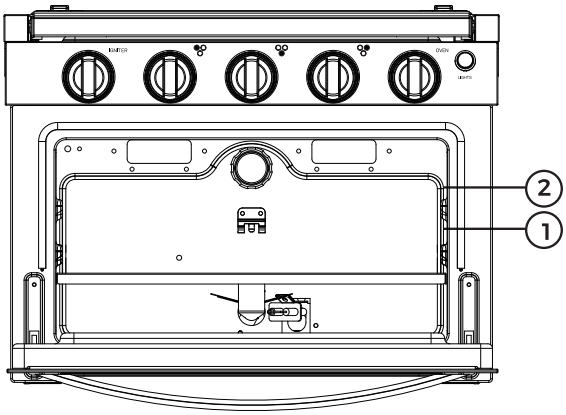
OVEN VENTS

Never block the vents (air openings) of the range. They provide the air for the inlet and outlet that are necessary for the range to keep cool and operate properly with correct combustion. Never cover the opening with aluminum foil or any other material. Vents are located along the rear of the cooktop.

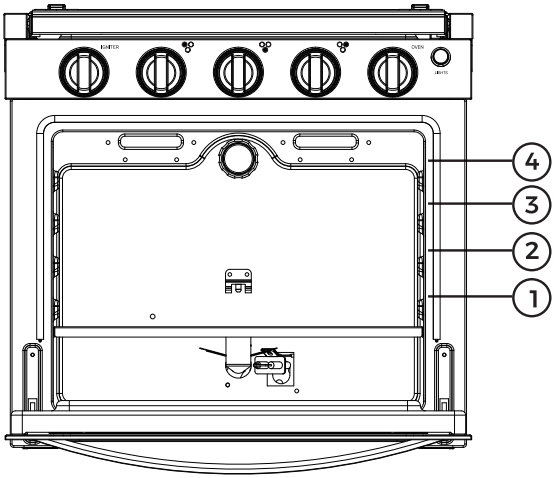
Operating Instructions

OVEN COOKING GUIDE

Preheat oven for 10-15 minutes before inserting food. Use rack position 2 for standard baking. Adjust position as needed. Limit door openings as much as possible to retain heat in the oven.



HCK173-22A1



HCK213-22A1

Oven Cookware

The material, finish, and size of cookware affect baking performance. Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper and thicker crust. If using dark and coated cookware check food earlier than the minimum cook time.

1. Once the oven pilot is lit, keep the oven control knob pressed for at least 15 seconds until the oven pilot sensor becomes heated.
2. 5. Release oven control knob and visually confirm oven pilot remains lit. If oven pilot goes out, repeat steps 3 and 4.

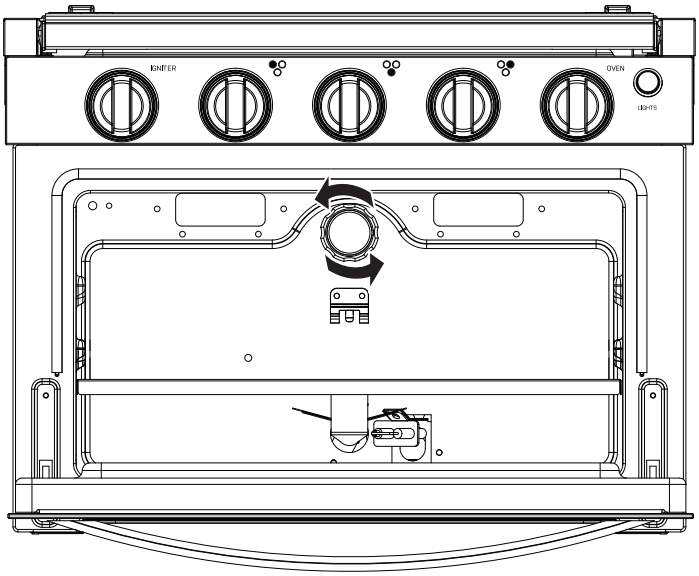
OVEN LIGHT

⚠ CAUTION

BURN HAZARD: **The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.**

Before replacing the bulb, disconnect electrical power to the oven. Let the bulb cool completely before removing it. For your safety do not touch a hot bulb with a damp cloth. If you do the bulb may break.

1. Disconnect power to oven before changing bulb.
2. Remove the glass cover of the lamp-holder by unscrewing counter-clockwise.
3. Remove the lamp and replace with a lamp resistant to high temperatures (300 C / 572 F) with the following characteristics: - Voltage: 12V - Wattage: 10W Type: G4 - Lamp Type: Halogen
4. Replace the glass cover by screwing the cover clockwise.
5. Reconnect the power to the oven.



Care & Maintenance

OVEN COOKING GUIDE

Preheat oven for 10-15 minutes before inserting food. Use rack position 2 for standard baking. Adjust position as needed. Limit door openings as much as possible to retain heat in the oven.

Oven Cookware

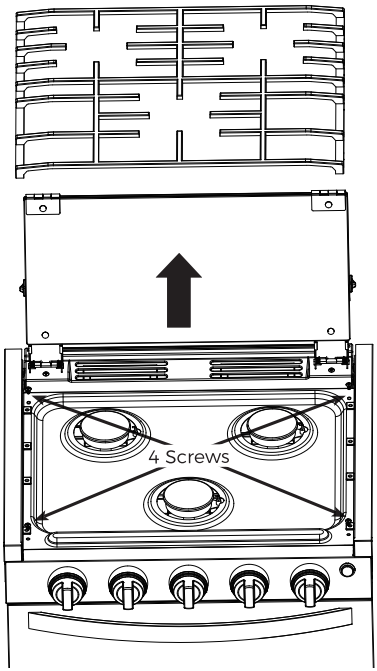
Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the cooktop surface. Clean with a mild soap and water or a 50/50 solution of vinegar and water. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up as soon as hot surfaces cool, then clean and rinse. Use caution to not spill water into cooktop openings.

Removing the Cooktop for Cleaning in Case of Spillage

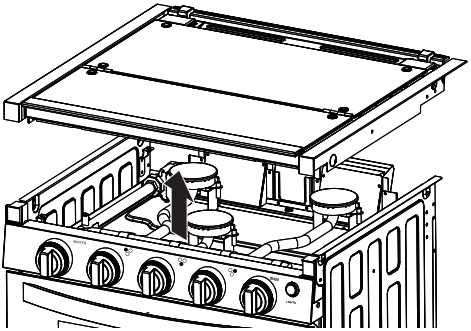
WARNING

Care should be taken to not damage or modify gas tubing and wiring under cooktop. Doing so may result in fire or explosion hazard.

1. Disconn ect power at the main fuse or circuit breaker panel before removing cooktop.
2. Lift up and remove grate from cooktop.



3. Remove the 4 screws on the cooktop with a Phillips screwdriver, then lift up on the cooktop to remove.



4. Clean with a mild soap and water solution with a damp cloth. Rinse with clean water and dry with soft cloth.
5. Place the cooktop back into position and attach with the 4 screws using a Phillips screwdriver.

Burner Caps

Wipe burner caps with hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.

Burner Heads

Wipe the burner heads routinely, especially after bad spillovers which could clog the burner openings. Wipe with hot, soapy water. Rinse with clean water. For more stubborn stains, use a brush with plastic bristles.

NOTE: Do not use steel wool or scouring pads to clean the burner parts as these may clog the openings. The ports in the burner heads must be kept clean at all times for an even, unhampered flame. Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.

Burner Grates

Grates should be washed in hot, soapy water and rinsed with clean water. To soften burned-on food, place grates in a solution containing .-cup of household ammonia for several hours. Afterward, scrub grates with a plastic scouring pad soaked in hot, soapy water. Rinse well and dry. DO NOT use bleach or rust removers on the cooktop or burner grates.

Care & Maintenance

EXTERIOR SURFACES

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.

Control Knobs

The control knobs may be removed for easier cleaning. Make sure the knobs are in the OFF positions and pull them straight off the stems for cleaning. The knobs can be washed with soap and water. Make sure the insides of the knobs are dry before replacing. Replace the knobs in the OFF position to ensure proper placement.

Painted Cooktop Trim

Clean cooktop trim with soap and water or a vinegar and water solution. Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Stainless Steel Surfaces

Do not use a steel wool pad; it will scratch the surface. To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface. Cleaners with oxalic acid such as Bar Keepers Friend Soft Cleanser will remove surface rust, tarnish, and small blemishes. Use only a liquid cleanser free of grit and rub in the direction of the brush lines with a damp, soft sponge.

INTERIOR SURFACES

Oven Interior

Do not use oven cleaners, abrasive cleaners, strong liquid cleansers, steel wool, scouring pads, or cleaning powders on the interior of the oven. Spillage of marinades, fruit juices, tomato sauces and basting liquids containing acids may cause discoloration and should be wiped up immediately. Let hot surfaces cool, then clean and rinse. Clean with a mild soap and water or vinegar and water solution. Rinse with clean water and dry with a soft cloth. When cleaning surfaces, make sure that they are at room temperature. Do not rub or clean the door gasket - it has an extremely low resistance to abrasion. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Oven Racks

All racks can be washed with warm, soapy water. Racks may be more difficult to slide over time. Put some vegetable oil on a soft cloth or paper towel and rub onto the left and right edges. NOTE: Using other cooking oils will cause a discoloring or a rust like color residue on the racks and cavity sides. To clean this residue, use a soap and water or a vinegar and water solution. Rinse with clean water and dry with a soft cloth

INTERIOR SURFACES

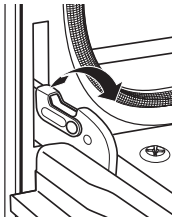
Oven Door

Door Interior and Exterior

Do not allow excess water to run into any of the holes or slots in the door. Wipe dish soap over any baked-on spatters on the glass. Use a single sided safety razor blade to clean it off. Then wipe over the glass with a soapy cloth to remove any residue and dry off.

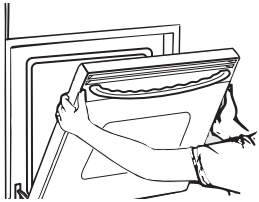
To Remove the Door:

1. Fully open the door.
2. Pull the hinge locks up and away from the range frame to the unlocked position.



Pull hinge locks up to unlock

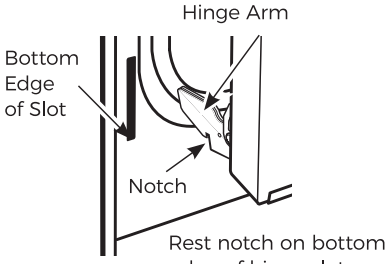
3. Firmly grasp both sides of the door near the top.
4. Close door until the top of the door is approximately 6" from the range frame.
5. Lift door up and away from the range until both hinge arms are clear of the slots in the range frame.



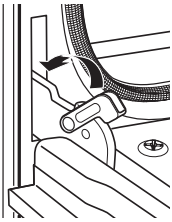
Removal Position

To Replace the Door

1. Firmly grasp both sides of the door near the top.
2. With the door at the same angle as the removal position, rest the notch on the underside of the left hinge arm on the bottom edge of the left hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot. Repeat for the right side.



3. Fully open the door. If the door will not fully open, the notches in the bottoms of the hinge arms have not seated correctly in the bottom edge of the slot. Lift the door off the range and repeat previous step.
4. Push the hinge locks toward the range cavity and down to the locked position.



Push hinge locks down to lock

5. Close the oven door.

Troubleshooting Guide

Problem	Possible Cause/Solution
Surface burners do not light or do not light fully.	• Ensure any gas supply valves and propane tank valve are opened. • Ensure knob is pressed and set to the HI position while the ignition knob is turned. • Gas pressure is either too low or too high. • Burner ports or igniter are dirty. Refer to “Burner Heads” in the Care and Cleaning section.
Bake burner does not light.	• Ensure gas supply valves and propane tank valve are opened. • Ensure oven control knob is pressed and set to the (flame) position while the ignition knob is turned. Turn the ignition knob until the pilot is lit. Keep the oven control knob pressed for a least 15 seconds to allow time for the oven pilot to light and for the pilot sensor to become heated. If air is in the gas line, this process may take over a minute. • Gas pressure is either too low or too high.

Problem	Possible Cause/Solution
Flames are completely or mostly yellow or orange.	• Normal flames may show signs of an orange tint when well heated or signs of flickering orange due to dust particles in the gas or air. • Gas pressure is too low. Burner ports are dirty. Refer to “Burner Heads” in the Care and Cleaning section
Knob backlighting does not turn on when light button is pressed.	• Ensure unit is connected to 12VDC. See “Electrical Connection” in the Installation Instructions. • LED board or switch needs to be replaced.
Oven light does not turn on when light button is pressed.	• Ensure unit is connected to 12VDC. Refer to “Electrical Connection” in the Installation Instructions. • Oven bulb needs to be replaced. Refer to “Oven Light” in the Care and • Cleaning section.

Product Registration

Product Registration Has Benefits :

Thank you for purchasing your new amzchef product!

By completing product registration you are protecting your new investment and obtaining important warranty service information unique to your product.

Registration also allows you to confirm ownership of your product by using registration as an official method of proof of purchase.

When registering your product you can choose to become a member of the AMZCHEF team to receive exciting new product notifications, product use tips, unique product features and the latests updates and downloads about AMZCHEF products and services.

Register your AMZCHEF Product:

We recommend that you visit our website, **www. AMZCHEF.com** for a fast, efficient way to register your product online.

If you need help registering your product, or do not have access to the internet, a Customer Service Representative will assist you.

You may contact our Consumer Service Center toll-free at.

Please maintain your original proof of purchase for product registration and warranty service.

AMZCHEF

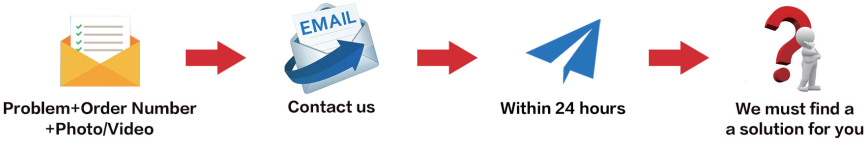
1 -YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: **www.iamzchef.com** or email: **info@iamzchef.com**. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



Agent/Distributor is welcome to contact us. Email:info@iamzchef.com