

Cooking Appliances

Guides are only intended for use on Atwood™ products by service technicians who have successfully completed Atwood™ training. This guide should be used in conjunction with the appropriate Instruction Manual provided with the product and any applicable Industry Standards. This is not intended to be a complete list. Please direct questions concerning service of Atwood™ products to 815-877-5700 or harry@atwoodmobile.com



RANGE PILOT WON'T LIGHT OR STAY LIT

CONDITION

- Gas pressure incorrect
- Supply valve closed
- Insufficient gas supply
- Insufficient gas pressure
- Blocked pilot orifice, or blocked flash tubes
- Pilot flame too high or too low
- Pilot flame cover out of position

SOLUTION

- Set pressure to 11"W.C. with two or more gas appliances running
- Turn valve on
- Check gas supply
- Check for gas leaks and have regulator checked by qualified LP gas technician
- Clean pilot orifice with toothpick; clean flash tubes
- Adjust pilot flame
- Reposition pilot flame cover, and/or remove carbon build up

BURNER(S) WON'T LIGHT OR STAY LIT

CONDITION

- Insufficient gas pressure
- Incorrect air/gas mixture
- Blocked orifice

SOLUTION

- Check for gas leaks, have regulator checked by qualified LP gas technician
- Adjust air shutter
- Clean with toothpick

BURNER LIGHTS, BUT FLAME IS TOO SMALL

CONDITION

- Improper gas pressure
- Improper air/gas mixture

SOLUTION

- Check for gas leaks, have regulator checked by qualified LP gas technician
- Adjust air shutter (on range pilot)

- Problem burner valve
- Blocked orifice
- models only)
- Replace burner valve
- Clean with toothpick

BURNER FLAME LIFTS OFF BURNER HEAD

CONDITION

- Gas pressure too high

SOLUTION

- Have regulator checked by a qualified LP gas technician

OVEN BURNER LIGHTS, BUT FLAME REMAINS VERY SMALL AND OVEN HEATS VERY SLOWLY

CONDITION

- Improper gas pressure
- Blocked orifice

SOLUTION

- Check for gas leaks, have regulator checked by a qualified LP gas technician
- Clean with alcohol and cotton swab

OVEN BURNER FLAME LIFTS OFF BURNER AND OVEN CYCLES TOO FREQUENTLY

CONDITION

- Gas pressure too high

SOLUTION

- Have regulator checked by a qualified LP gas technician

OVEN COOKS UNEVENLY AND/OR FOOD BURNS ON THE BOTTOM

CONDITION

- Poor ventilation
- Problem thermostat

SOLUTION

- Oven too full for proper circulation, and/or ventilation holes in oven bottom (shelf above burner) are covered
- Replace thermostat

OVEN PILOT OUTAGE

CONDITION

- Thermocouple out of position
- Problem thermostat

SOLUTION

- Re-position the thermocouple/safety valve
- Replace thermostat

- Blocked oven vent
- Incorrect oven burner gas/air mixture

- Remove obstruction from vent
- Readjust air

* not covered under warranty