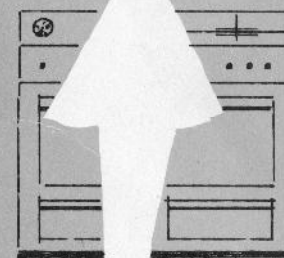


# OWNER'S FREE STANDING GAS RANGE MANUAL

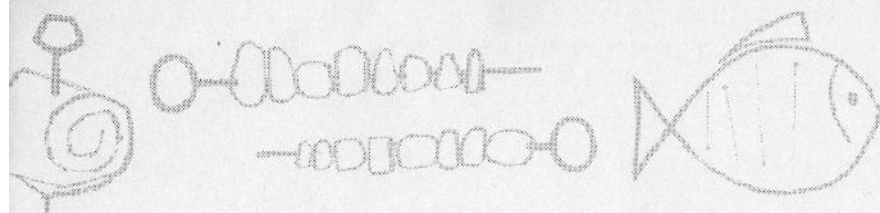


**GAFFERS & SATTLER**

*The Brand to Buy!*

Part Number 56-915-7



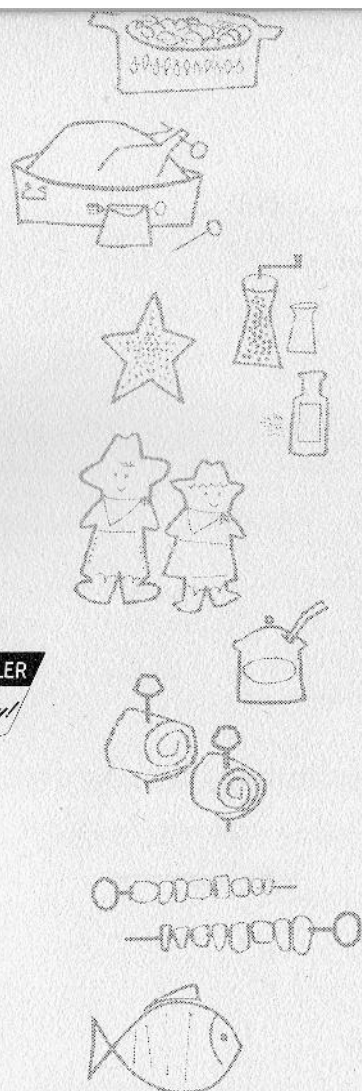


Welcome to your new Gaffers & Sattler  
Free-Standing Gas Range!  
QUALITY built to last a lifetime,  
the unit has available all the  
many features designed to lighten  
the time spent in the kitchen.

**IT'S KITCHEN MAGIC AT YOUR FINGER TIPS!**

Every new appliance needs a  
word or two of explanation and instruction.

This manual is for your convenience.  
Read it carefully and often, until familiar  
with your range, and the appliance  
will give you many, many years  
of dependable service.



## TABLE OF CONTENTS

RANGE TOP COOKING.....	Page 4
BURNERS.....	Pages 4, 5
THERMAL EYE .....	Pages 5, 6
GRIDDLE .....	Page 8
CONTROLS .....	Page 11
CLOCKS AND ALARMS.....	Page 11
ROAST-O-MATIC .....	Page 12
TEL-A-TRONIC SIGNAL CENTER.....	Page 14
TIMERS .....	Page 15
OVEN AND BROILER.....	Page 16
OVEN .....	Page 16
BROILER .....	Pages 18, 19
ROTISSERIE .....	Page 20
CARE AND CLEANING.....	Pages 21, 22
INDEX .....	Page 24
WARRANTY .....	inside back cover



GAFFERS & SATTLER  
FREE STANDING GAS RANGE

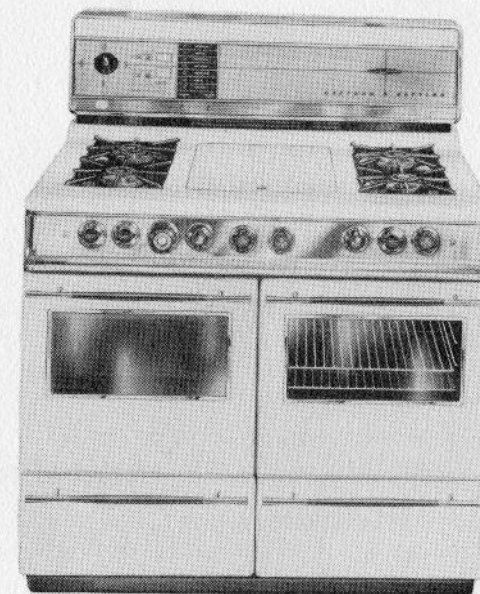


Figure 1. Model 3095-5 TE



## RANGE TOP COOKING

### TOP BURNERS

#### HARPER CENTER SIMMER BURNERS

All 40" Ranges and most 37" Models are equipped with giant Harper Center Simmer Burners.

These burners are actually TWO burners in one! The large outside ring is used to bring food to cooking or boiling heat quickly and for normal hot heat cooking. The smaller Center Simmer is used for prolonged periods of simmering and to keep foods, coffee, etc., warm.

Look at the burner flame. Adjust the flame to size best suited for the food you are cooking and type and size of utensils you are using.

You may dial any size cooking flame you wish, or, use the convenient "click" positions of HI, FRY, SIMMER or KEEP WARM.

Light the burners by turning the dial to either HI or SIMMER setting. Burners will NOT light at LOW or FRY positions.

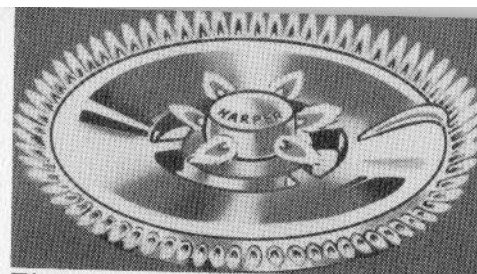
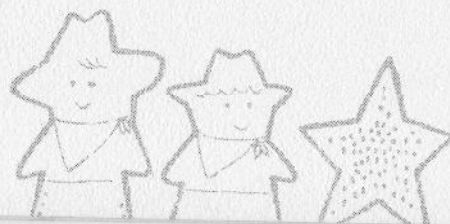


Figure 4. Appearance of HI flame.

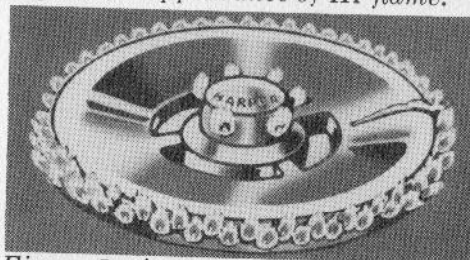


Figure 5. Appearance of FRY flame.

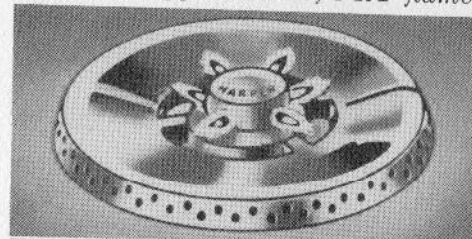


Figure 6. Appearance of Center SIMMER flame.

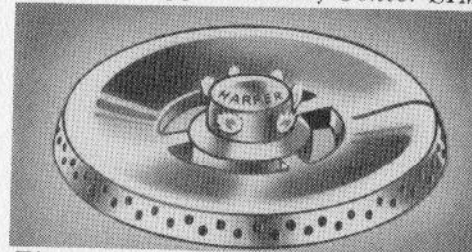


Figure 7. Appearance of KEEP WARM flame.



### HI-LOW BURNERS

All 30" Models and 37" Model 3040 are equipped with HI-LOW type burners.

These burners produce even, fast heat in an unlimited number of available settings within the heat range. Just dial the size flame you desire.

A handy "click" stop at the LOW flame position is built into the dial. The dial stops at the HI position.

To light the burner, turn dial to HI position. When flame appears, turn back to desired flame size. Always use a correct flame size for the food you are cooking or type of utensil used. NEVER leave flame at HI position for all cooking operations.

### THERMAL EYE BURNER WITH "FLAME SET"

An optional feature on new Gaffers & Sattler Free-Standing ranges is the thermostat controlled top burner, or, the "Thermal Eye".

'Thermostat controlled' means the burner flame will

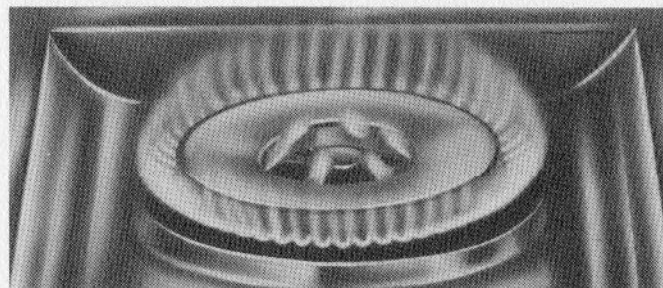


Figure 8. Appearance of HI flame.

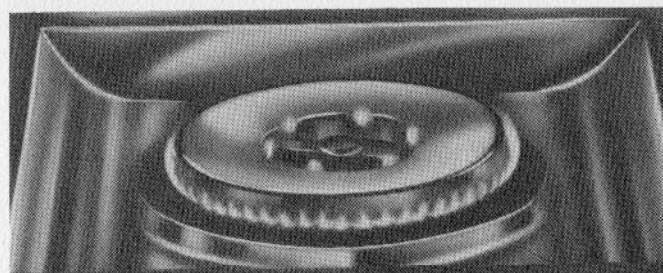
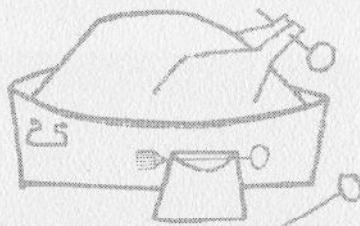


Figure 9. Appearance of LOW flame.

change itself automatically to hold the heat INSIDE any pan at a temperature chosen by you, the user.





### HOW IT WORKS

A sensing element in the center of the burner ring rests against the bottom of the pan used. This element is on a spring and fits flat against the utensil.

While food in the utensil is coming to the dialed heat, the control allows the flame to stay at high position. When temperature inside the pan reaches the degree set, the control **AUTOMATICALLY** turns down the flame size. You never again need worry about over-boiling, burned food, scorched pans, etc.

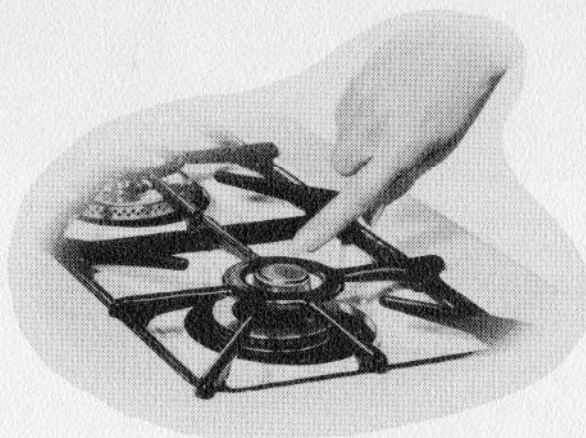


Figure 10. Location of Thermal Eye Sensing Element.

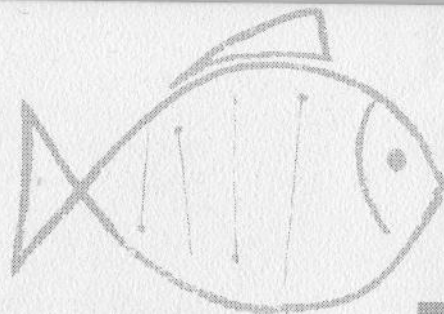
### HOW TO GET BEST RESULTS FROM YOUR THERMAL EYE

1. Use a flat bottomed utensil. Pots and pans should be made of material that conducts heat quickly and evenly (such as aluminum). Warped utensils will not give good results because the sensing element may not contact the bottom of the pan.
2. Clean the element **ON** the range by simply wiping off spillage with damp cloth. This sensing element is **NOT** removable. Be sure the disk in the center of the burner—the sensing element—is free to move up and down.

Use temperature and time charts as your **GUIDE** only. You may have to adjust the settings a little higher or lower due to (1), the amount of food you are cooking; (2), type of pan used; (3), altitude at which you live; or, (4), your personal preference.







## GRIDDLES

### AUTOMATIC THERMAL-TEMP GRIDDLE

On models equipped with this new Griddle feature, a thermal sensing element, just as with the Thermal Eye top burner, controls the exact heat of the Griddle. Dial the correct temperature for the food you are cooking. The Griddle will not go above nor below the set heat.

To light the Griddle Burner, turn dial to HI, then back to the desired temperature.

### TEL-TEMP GRIDDLE

This all-aluminum Griddle spreads heat quickly and evenly. A Tel-Temp thermometer is built into the Griddle as a guide to correct cooking heats.

Watch food cooking on the Griddle carefully at first, and soon you'll become familiar with the right heat settings for your needs.

To light the Tel-Temp Griddle, turn dial to HI position. Allow Griddle to heat to desired temperature, then set dial to MEDIUM or LOW to hold the heat constant.

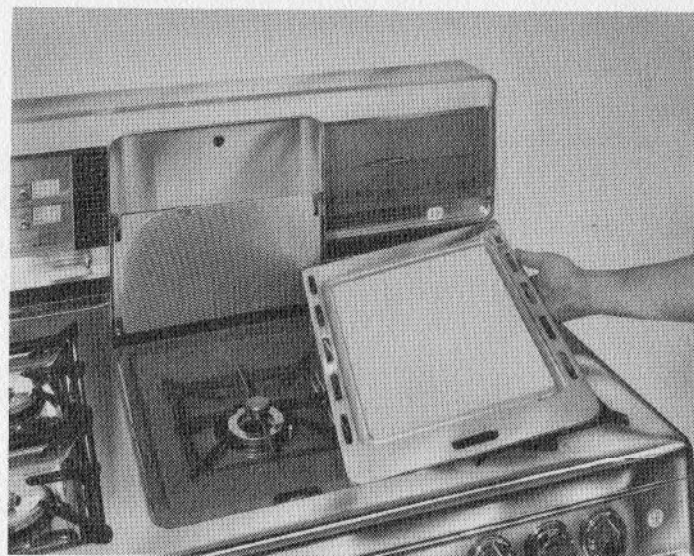


Figure 12. Thermal-Temp Griddle with Fifth Burner.

## RANGE TOP PILOTS

### TOP BURNER PILOTS

These pilots are located in the center of the top burner castings. To light them, place a lighted match under the protecting cap.



Figure 13. Location of Top Burner Pilot.

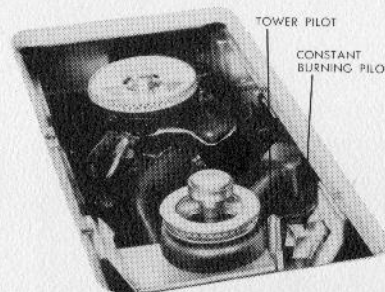


Figure 14.  
Thermal Eye Pilot.

NOTE: THE PILOT ADJUSTMENT SCREW ON 40" MODELS IS LOCATED UNDERNEATH TOP LEFT BURNER. ON 30" AND 37" MODELS, THE PILOT ADJUSTMENT SCREW IS LOCATED BELOW LEFT FRONT CORNER OF GRIDDLE. TURN SCREW COUNTER CLOCKWISE TO INCREASE SIZE OF FLAME.

All Pilot flames should be about  $\frac{1}{4}$ " high and burn with a slight yellow tip.

### THERMAL EYE BURNER PILOT

This burner has a double flame pilot (also true for the Thermal-Temp Griddle Burner): A small, constant burning flame is under the square metal case beside the larger "Tower" pilot.

To light the small pilot, hold a lighted match at the open end of the square metal case.

The "Tower" pilot burns only when the burner control is turned "ON".





### GREASE SAVER BUCKET

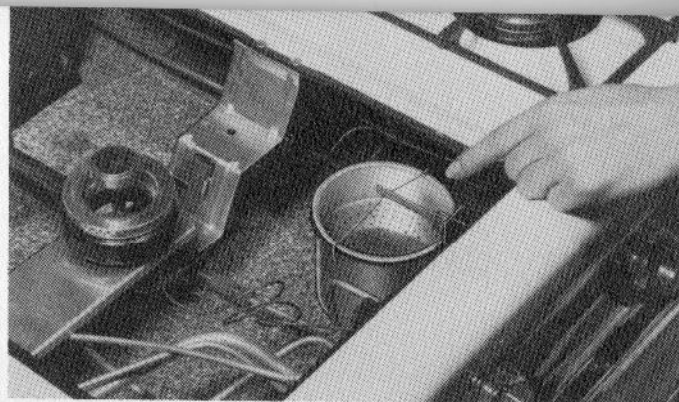
The Grease Saver Bucket is under the Griddle. On ranges with Tel-A-Tronic Signal Center; the signal light, "Empty Grease", warns you when the bucket is almost full.

On other models, you must make a periodic check and empty as required. Empty the bucket promptly to prevent overflow. If allowed to overflow, this excess grease may damage the insulating material in the range body.

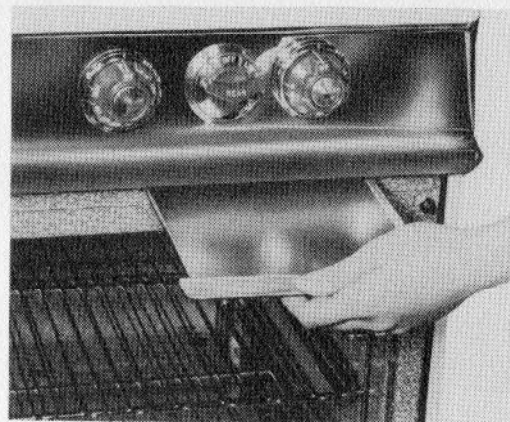
### DRIP TRAYS

Removable drip trays are located underneath the burners at each side of the range. Open oven, broiler or compartment doors just under the burners. Remove the trays by sliding forward out of the slot.

These trays are made of aluminum and are easy to clean. They may be washed in the sink with your other utensils. A light steel-wool soap pad will bring back luster and clean any stubborn stains or food spots.



*Figure 15. Location of the Grease Saver Bucket.*



*Figure 16. Removing the Drip Tray.*



## CONTROLS

### CLOCKS AND ALARMS

#### X-CLOCK

If your range is equipped with this new 4-Hour timer, you may set the alarm to ring after any timed cooking period up to four hours. Simply dial the desired number of minutes (or hours). At the end of the time set, a continuous bell will sound. The bell must be turned to "OFF" manually.

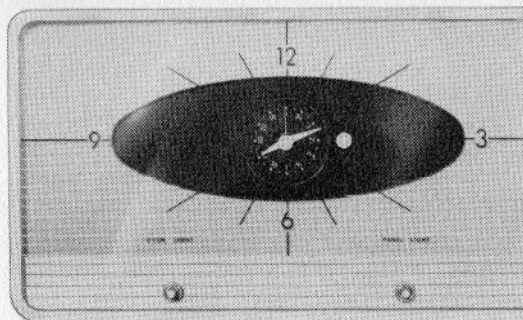


Figure 17. X-Clock Assembly.

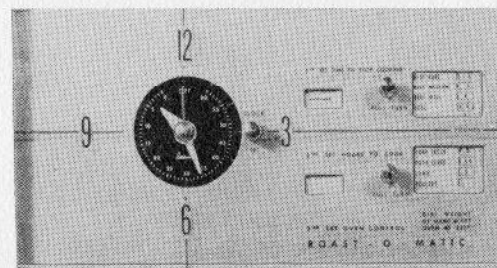


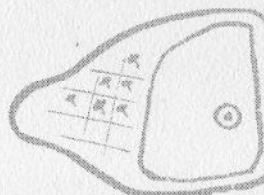
Figure 18. Electric Timer and Oven Control Clock.

#### ELECTRIC TIMER AND OVEN CONTROL (ETOC)

The electric timer and oven control clock is designed to not only time short period cooking operations, but also to automatically turn the oven ON or OFF.

A built-in one hour Minute Minder Alarm also aids your cooking processes by timing short cooking operations.

To set the Minute Minder Alarm, turn the Alarm knob (located at the CENTER of clock dial) CLOCKWISE ONLY to the desired number of minutes. A bell will ring at the end of the timed period. To stop the bell, you must turn the dial to "OFF" manually.





## ROAST-O-MATIC

Roast-O-Matic is the fully automatic Oven control feature of your range. It will turn the Oven ON and/or OFF by itself at the time YOU set! Roast-O-Matic takes the clock watching out of cooking. Set it for the time you want a meal to be ready, then dial the number of hours the dish should cook. The Oven will light automatically at the correct time, cook at the set temperature, and turn off at the hour you have selected.

### STEP-BY-STEP USE:

1. Pull out the "1st Set Time To Stop Cooking" knob (top knob on the clock) and set to time you want the roast to be done. Turn knob in either direction until hour you want appears in the window just left of the knob. LEAVE THE KNOB IN THE "OUT" POSITION.
2. Pull out the lower knob (2nd Set Hours To Cook) and set hours to cook. Turn knob in either direction until, (1) weight of roast (in pounds) appears in

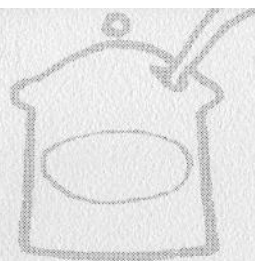
the upper window at the right of the knob; or (2), the desired number of hours shows in the window marked "Hours to Cook".

3. You may cook with "Hours to Cook" as your guide, or according to the way you wish your roast to be cooked (Beef Well, Beef Medium, Beef Rare, etc.)

NOTE: The "Roasting Ready" light will come on when the Roast-O-Matic is set. The light will stay on until the cooking starts.

When cooking begins, the "Oven ON" light will come on and "Roasting Ready" light will go out. When cooking is finished, "Oven ON" light will go out and "Roasting Ready" light will come back ON.

**The Roast-O-Matic Control has a special gas saving feature. When cooking at 325°, after the oven reaches the proper temperature, the flame on the oven burner goes completely out. As the oven cools,**



**the burner will automatically light and heat the oven back to preset temperature.**

4. Now, set the Thermal Control dial to 325°—the recommended heat when cooking with the Roast-O-Matic charts.
5. When cooking is completed, turn Thermal Control to "OFF" and PUSH IN TOP (Time Set) KNOB. YOU MUST TURN "HOURS TO COOK" DIAL TO "MANUAL" BEFORE STARTING ANY NEW COOKING OPERATION. THERMAL CONTROL MUST ALSO BE TURNED TO "OFF" POSITION BY HAND.

There is no danger of the Oven lighting again by itself at the end of the set cooking time. You must do the above two steps only to be ready for the next oven use. BURNERS WILL NOT LIGHT UNTIL YOU DO THESE STEPS!

The Roast-O-Matic may also be used to turn the oven OFF automatically after a manual starting.

Say you want a casserole ready at 5:00. You know it will take 40 minutes to cook. Just set the "Stop Cooking" dial at 5:00. Turn the Oven ON manually at 40 minutes until 5:00 and Oven will stop cooking at the set time BY ITSELF.

The "Hours to Cook" knob should not be pulled out.

**SPECIAL NOTE OF CAUTION:** THERE IS A SMALL ERROR MARGIN IN THE ROAST-O-MATIC CLOCK. THIS MAY BE 5-10 MINUTES EITHER WAY. TO ALLOW FOR THIS, ALWAYS SET THE OVEN CONTROLS TO AT LEAST 45 MINUTES BEFORE THE OVEN IS TO BEGIN COOKING. ALSO, IT IS BEST TO USE IT FOR COOKING PERIODS LONGER THAN ONE-HALF HOUR.





## TEL-A-TRONIC SIGNAL CENTER

## INDICATOR LIGHTS

These lights come on as the feature they are connected to is used. They operate ON and OFF automatically.

Your range will have one or more of these features. Locate the Signal Center on your range and then find the same switches as shown here.

Indicator Lights that may be present are:

1. Rotisserie On.
2. Griddle On.
3. Griddle Ready.
4. Empty Grease.
5. Roasting Ready.
6. Oven On.
7. Oven Ready.

These lights explain themselves. When and how they work is talked about in the pages explaining the features.

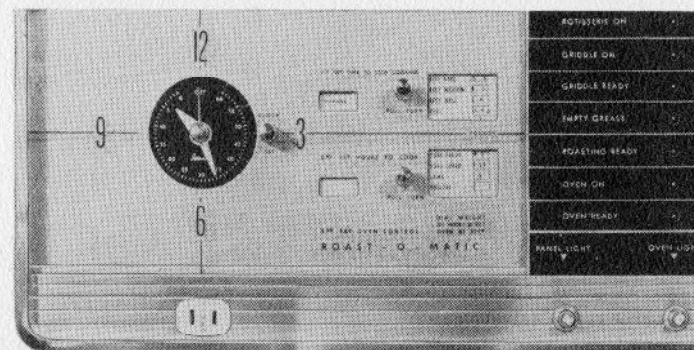


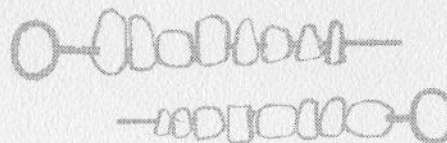
Figure 19. Tel-A-Tronic Signal Center.

## SWITCHES

Just below the Indicator Lights, some range models have one or two 'push' type switches. Push the WHITE buttons in until a "click" is heard for both ON and OFF. The switches are connected to:

1. Panel Light.
2. Oven Light (Interior).

The Rotisserie operating switch is at the left on the range Burner Control Panel. It is also a 'push' type switch.





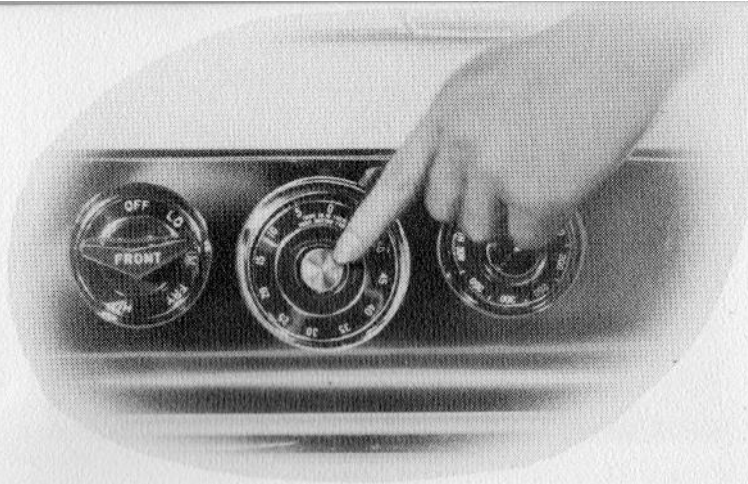
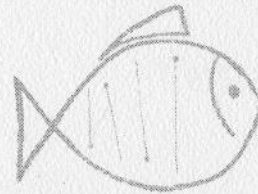


Figure 20. Timer Control.

### BURNER TIMERS

Burner Timers are connected in one of two different combinations. These are:

1. On models with High Broiler and one Oven, the Timer controls the LEFT REAR TOP BURNER and the BROILER BURNER.
2. On Convertible Oven models with combination High Broiler and Auxiliary Oven, the Timer controls the LEFT REAR TOP BURNER, AUXILIARY OVEN BURNER AND THE HIGH BROILER BURNER.



On this model the Auxiliary Oven and High Broiler Burner cannot be used at the same time. If the Left Rear Burner AND High Broiler or Auxiliary Oven are both used at the same time with the Timer, the Timer will turn off BOTH burners at the same time.

### HOW TO USE THE TIMER

1. Turn Timer Control knob to RIGHT to set desired time. It can be set to automatically turn the burners OFF after one to 59 minutes.
  2. PRESS CHROME BUTTON IN! Burners will NOT light until the Chrome Button in the center of the knob is pushed in—even if you are not using the Timer to time the cooking.
  3. Turn Burner Control knob to desired flame height.
- If you wish to use the Timer for less than a ten minute period, turn the Timer Control PAST the 10 minute mark, then turn back to whatever time you wish.



## OVENS AND BROILERS

### OVENS

#### FULL-FLOW EXPANDABLE OVEN

A full 17" wide, all Ovens are further expandable to 18" wide by removing the side shelf support racks. This allows space for your largest roasting pans. Non-tilt shelf racks slide out full length of the Oven without any tip.

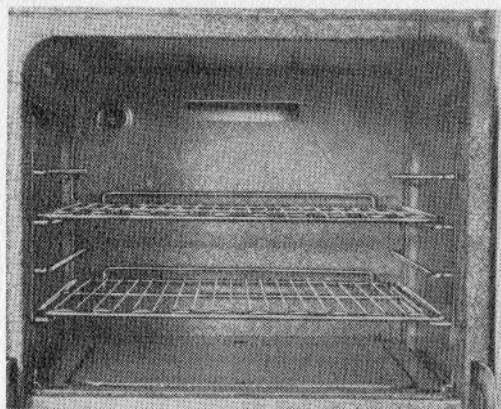


Figure 21. Full-Flow Expandable Oven.

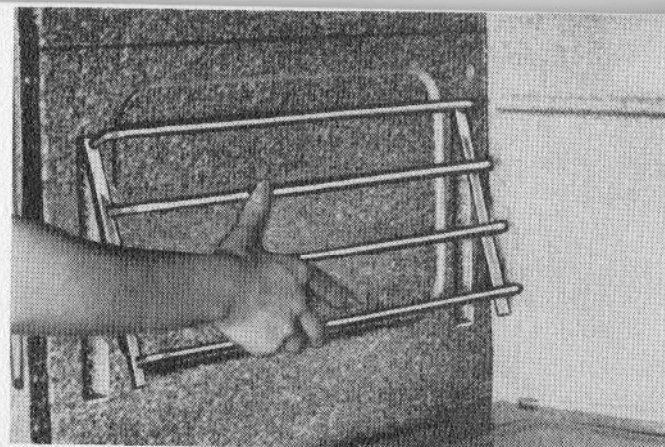


Figure 22. Removing Side Support Racks.

### TO REMOVE RACKS

#### Shelf Racks:

To remove the Non-tilt Oven shelf racks, pull out their full length, then lift up in front and pull out.

#### Side Support Racks:

Side racks are removed by simply lifting the rack straight up until bottom legs are clear of slots, then tilt bottom of rack towards center of Oven and lower. Rack will slip free.

#### Oven Drip Pans:

Remove Oven drip pans by placing finger in round opening at center front of pan and lifting up and out.



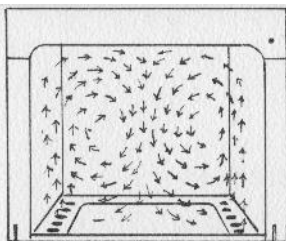


Figure 23. Full-Flow Circulation

#### SIDE HEAT CIRCULATING PANELS

Large cookie sheets or other extra large utensils may be used in the Oven without fear of food burning on the bottom while staying raw on top. Special side circulation panels let the heat circulate throughout the entire Oven.

#### OVEN AND BROILER PILOTS

The Automatic pilot is specially designed to keep any gas from entering the main burner when the pilot flame is out.

If the small constant burning flame goes out, it may be re-lit by applying a lighted match to the small opening. The gas flow to this pilot is so small there is no danger from gas concentrating in the oven if the pilot flame goes out.

The second pilot (the "actuating pilot") burns only when the Control Valve has been turned "ON".

Adjustment of the constant burning pilot flame size

is made at the pilot filter located in the top burner compartment.

#### OVEN BURNER OPERATION

The oven burner on 30" and 37" models will cycle Off and On to maintain the proper temperature in the oven.

#### CONVERTIBLE OVEN AND BROILER

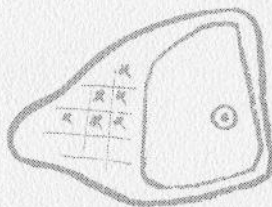
Range models with this added feature have, in addition to the regular Oven and High Broiler, an extra burner at the bottom of the High Broiler compartment. This allows you to use the High Broiler compartment as an *extra* Oven when the regular Oven is already in use.

Full size oven racks PLUS a Broil-A-Vator rack are provided for the left Oven. The Broil-A-Vator rack may be removed if large baking pans are used.

#### EXTRA OVEN USE

1. Remove Broil-A-Vator rack or adjust to low position.
2. Adjust oven rack to desired height.
3. Make sure timer button is pushed "IN".
4. Turn selector valve to oven position.
5. Adjust thermostat to desired temperature.





### HIGH BROILER USE

The extra large left side Oven is equipped with the exclusive new Gaffers & Sattler roll-out Broil-A-Vator (40" model only). With the Broil-A-Vator, you may raise or lower the Broiler grill with finger-tip ease—and without first removing a hot broiler grill from the Oven.

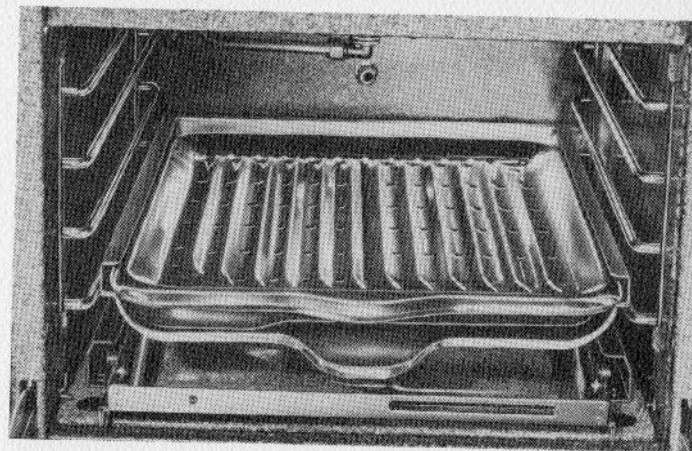
Pan and Grill on the Broil-A-Vator are fitted together to make a compact and smokeless unit. This smokeless Grill may be removed and separated from the pan for quick, easy cleaning. Merely pull out from the Broil-A-Vator frame.

**NOTE: ALL BROILER CONTROL KNOBS MUST BE PUSHED IN TOWARD THE RANGE TO RELEASE THE SAFETY LOCK. THEY WILL NOT TURN UNLESS FIRST PUSHED IN!**

### USE OF THE SMOKELESS GRILL

The Broiler Grill is large enough to broil several foods at one time. You may place food directly on the Grill. Grease and juices from cooking food will run down into the pan and thus be away from direct heat of flame.

Extra pans, containers or foil are NOT recommend-



*Figure 24. Interior of High Broiler with Broil-A-Vator (40" Models only)*

ed. The use of these extra utensils will neutralize the smokeless qualities of this grill; and, there is a chance hot grease collecting in the extra pans might smoke or catch flame.

### HOW TO OPERATE THE BROIL-A-VATOR

Squeeze the two handles together at the center of the front edge of the Broiler Grill. This releases the spring catch and allows you to move the Broil-A-Vator up or down as needed.

You will also find the Broil-A-Vator deep enough to accommodate fowl and small roasts. When broiling these, be sure to keep the meat at least 2" from flame.



### BROILING STEPS

1. Pre-heat the Broiler with door closed for FIVE minutes at BROIL position on Thermal Control.
2. Insert prepared meat.
3. CAUTION: Oven *Broiling* is faster than Oven *roasting*. Watch food carefully for at least the first few roastings. It won't be long before you become fully familiar with the correct use. Adjust height of the Broil-A-Vator for cooking speed.
4. When cooking is completed and parts are COOL take pan and grill to sink and clean as outlined in Porcelain Enamel and Chrome sections of this book.

### TO REMOVE THE BROIL-A-VATOR

The Broil-A-Vator unit is removed from the Oven compartment by drawing the frame forward to the stop and then lifting up slightly to free rollers from rails. Entire frame then comes out for easy cleaning.

### LEFT SIDE BROILER COMPARTMENT (37" MODELS)

These models have a slide out Broiler Rack. It is equipped with a Smokeless Grill and eleven place removable support racks.

### LOW BROILER

Ranges with a Low Broiler under the large Oven at the RIGHT of the range have a Smokeless Grill supported by handy three-place removable support racks.

The Oven burner also serves the Low Broiler. Follow steps for Broiling and Broiler cleaning outlined in High Broiler section.

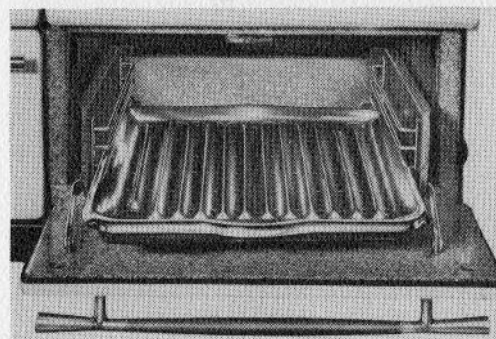
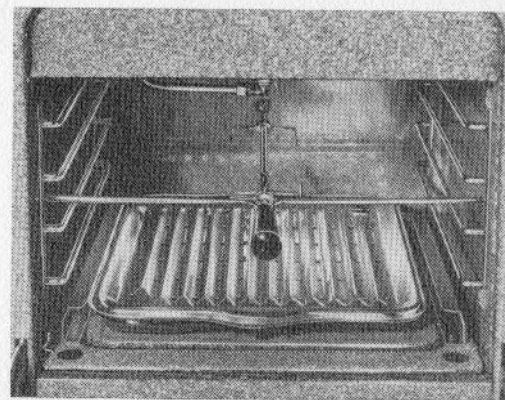


Figure 25. Low Broiler.

## ROTISSERIE

The Rotisserie feature of your range brings outdoor cooking fun and flavor right into your kitchen! To use it, just follow these easy steps:

1. Insert Rotisserie Support Rod into holes in side panels. Be sure the rack is firmly held in side wall positions.
2. Place prepared meat on spit with forks holding it securely. If this is not done, the meat will hang without turning and will burn. **MEAT MUST ALSO BE CENTERED ON SPIT.** If not centered, it will cook unevenly.
3. Place spit on Support Rod and push spit point firmly into hole at rear of rack. This is the driving gear.
4. Remove the handle.
5. Press Rotisserie Switch on front control knob panel to begin rotating. Set Control to desired heat.
6. For larger pieces of meat and large fowl, place the drip pan on the bottom of the Oven compartment.



*Figure 26. High Broiler with Rotisserie.*

### BASTING

You may place the drip pan so a portion of the turning meat drips into the collected juices. In Rotisserie roasting, however, juices from the cooking meat tend to run around the meat as it turns on the spit. This often eliminates the need for basting.

### SQUEAKS

The Rotisserie motor is oiled at the factory and normally does not need further oiling. If there is ever any doubt, call your Factory Authorized Serviceman.

Some squealing may be found where the spit rotates in the front support. Use a little fat from the meat on the support to stop this.



## CARE AND CLEANING

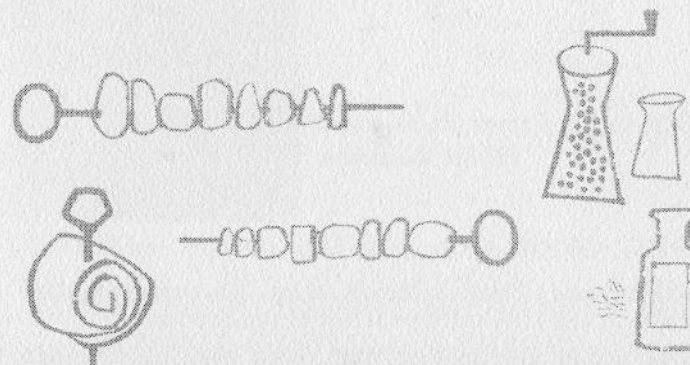
This new Gaffers and Sattler Free-Standing Range is built to last the lifetime of your home. Follow these few hints and you'll keep the range clean, beautiful, and a source of pride in your kitchen.

Regular cleaning with a soft cloth and warm detergent solution is generally enough to keep your stove sparkling. This should be done only when the parts are cool. Use a dry cloth or paper towel to clean splatters when surfaces are still warm.

**CAUTION:** Do not move or bend the long tube clipped to Oven tops. These are "Thermal Bulbs" and control the Oven temperature. Bending or changing position of the tube may cause Oven temperatures to vary from the degree set on the Thermal Control.

### PORCELAIN ENAMEL

Porcelain Enamel is glass fused on steel at very high temperatures. It is not extremely delicate, but must be treated the same way you would your fine glassware. Sharp blows, radical temperature changes, etc., will cause the Enamel to chip or crack.



Remember, the surface is glass and must be given consideration in cleaning. Steel-wool pads, wire scourers, or coarse, gritty cleansers will scratch and wear down the surface. Any gentle kitchen cleansing powder or chemical grease remover will do a good job and yet not harm the finish.

### CHROME

The best way to clean Chrome surfaces on the range is to wipe them with a damp cloth, then dry thoroughly.

Stubborn spots caused by spillage and discoloration from extreme heat may be removed by the use of lemon juice, vinegar, or Chrome polish.

**NEVER** use coarse cleansers, steel-wool pads, etc., to clean Chrome. These will make scratches on the Chrome that cannot be removed.

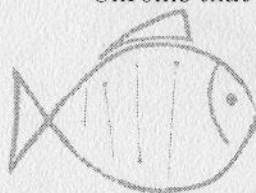
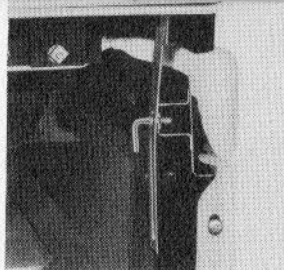




Figure 27. Range Back-guard  
Hinge Location.



#### INSIDE OVEN AND BROILER

Racks and Broil-A-Vator may be removed and cleaned in the sink with your cooking utensils.

The inside surfaces of the Oven and Broiler are Porcelain Enamel and should be cleaned by the method given in Enamel cleaning section.

#### GLASS WINDOWS

The extra large Ful-View glass Oven windows are built to stay fog-free. To keep them clean just wipe with a moist cloth and dry.

**CAUTION:** Do not clean the windows with water or damp cloths while the glass is warm. The glass is strong, but quick heat changes or a sharp blow will crack it. **USE CARE IN CLEANING.**

#### LIGHT CHANGE

Oven and Broiler interior lights may be changed in the same manner that you change any household light-bulb. Simply unscrew and replace.

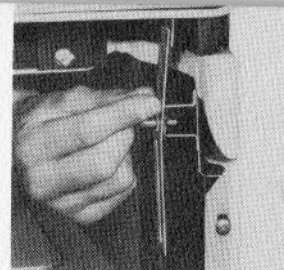
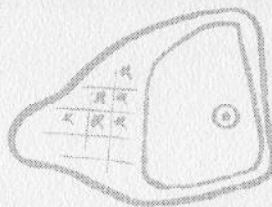


Figure 28. Loosening  
Hinge Set Screw.

Control panel light is changed as follows:

1. Remove top grates, spill saucers and burners.
2. Loosen TWO wing nuts at back range which are reached through burner openings.
3. Reach through RIGHT rear burner opening and disconnect electric supply cord.
4. Back-guard will now tip forward on hinges.
5. Remove FOUR screws holding backshield in place and lift off shield.
6. Rotate fluorescent tube  $\frac{1}{4}$  turn towards you and pull out from receptacles.

Fluorescent starter can be removed by rotating COUNTER CLOCKWISE  $\frac{1}{8}$  turn and pull up.

To insert the new tube or starter, just follow these steps in reverse.





## TOP BURNERS

To clean Center Simmer type burners, unscrew simmer button and lift cap off.

To clean Hi-Low type burners unscrew entire burner cap.

Do not use coarse cleansers or steel wool to clean burners caps. You may find a toothpick handy for cleaning small holes in burner cap.

**CAUTION:** When replacing burner caps be sure they are screwed down tight.

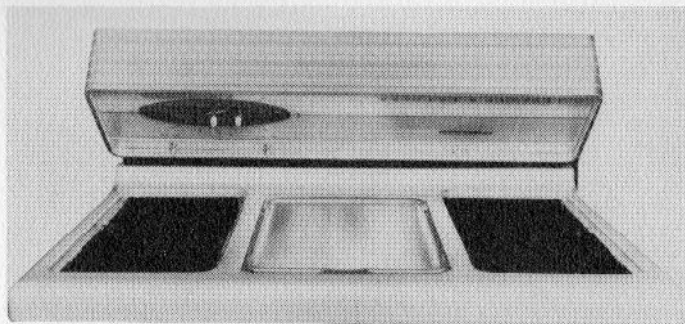
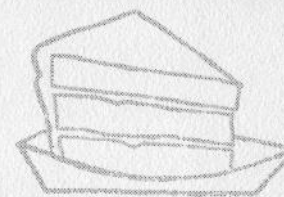
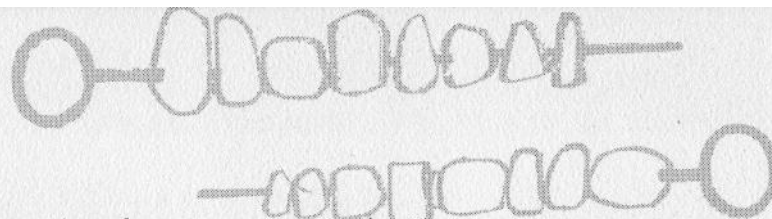


Figure 29. Backguard tipped forward



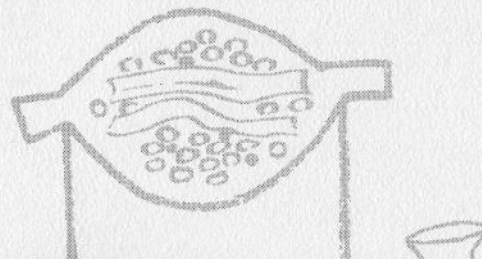
## TROUBLE SHOOTING

1. OVEN FAILS TO LIGHT WHEN THERMOSTAT (THERMAL CONTROL) IS TURNED ON:

Check to see that clock knob labeled '1st Set Stop Time' is **PUSHED ALL THE WAY IN!** The word 'MANUAL' must appear in the window just left of the knob.

2. LEFT REAR TOP BURNER, BROILER BURNER OR LEFT OVEN FAILS TO LIGHT:

Have you first pressed the small chrome button in the center of the **TIMER** dial? If you have, and burners still do not light, call your Authorized Serviceman.



*happy cooking!*



## INDEX

	Page
Alarms.....	11
Aluminum Utensils.....	6-7
Appearance of Flame Settings.....	4-5-7
Automatic Controls.....	12
Oven.....	12
Top Burner.....	15
Basting.....	20
Broil-A-Vator.....	17-18-19
Broiler.....	15-17-18-19
Burner Timers.....	15-17
Care and Cleaning.....	10-21-22
Center Simmer Burners.....	4
Chrome.....	21
Clocks.....	11-12-13
Controls.....	11-18-22
Convertible Oven and Broiler.....	13-15-17
Drip Trays.....	10-16-20
Electric Timer and Oven Control Clock (ETOC).....	11-12-13
Empty Grease Light.....	10-14-22
Failure of Oven Burner to Light.....	13-19-23
Failure of Top Burner to Light.....	4-23
Flame Master Pilot.....	17
Flame Set.....	5-6-7
Full-Flow Expandable Oven.....	16-17
Ful-View Glass Windows.....	22
Glass Surfaces.....	21-22
Grease Saver Bucket.....	10
Griddles.....	8
Tel-Temp Griddle.....	8
Thermal-Temp Griddle.....	8
Griddle On Light.....	14-22
Griddle Ready Light.....	14-22
Heat Circulating Panels.....	17
High Broiler.....	15-16-17-18
Indicator Lights.....	10-14

	Page
Inside Oven and Broiler.....	22
Light Change.....	22
Low Broiler.....	16-19
Non-Tilt Shelf Racks.....	16
Ovens.....	12-13-15-16-17
Oven On Light.....	12-14-22
Oven Pilot.....	17-19
Oven Ready Light.....	14-22
Porcelain Enamel.....	21
Pilots.....	9-17
Pilot Flame Size.....	9
Pilot Flame Adjustment.....	9-17
Pilot, Thermal Eye.....	9
Removal of Oven Racks.....	16-17
Shelf Racks.....	16
Side Support Racks.....	16
Roasting Ready Light.....	12-14
Rotisserie.....	13-20
Rotisserie On Light.....	13-14-22
Rotisserie On Switch.....	14-20
Roast-O-Matic.....	12-13-17
Safety Pilot.....	17-19
Smokeless Grill.....	18
Squeaks.....	20
Switches.....	14
Tel-A-Tronic Signal Center.....	10-14
Tel-Temp Griddle.....	8
Thermal Eye Burner.....	5-6-7-9
Thermal-Temp Griddle.....	8
Therm-Trol Burners.....	5
Timers.....	15-17
Top Burners.....	4-15
Trouble Shooting.....	23
Warranty.....	25
X-Clock.....	11

## *Gas Range Warranty*

We warrant this Gaffers & Sattler Automatic Gas Range and all parts thereof, to be free from defects in material and workmanship, under normal use and service.

Our obligation under this Warranty shall be limited to repairing or replacing at our factory in Los Angeles, California, any part of said range which our examinations shall disclose to our satisfaction to be thus defective, within the time limit specified. Should any defects occur, new parts replacing such defective parts will be furnished without cost, F.O.B. our factory at Los Angeles, California.

This warranty is in lieu of all other warranties expressed or implied, written or verbal, and of all obligations or liabilities on the part of the Company, and we neither assume nor authorize any person to assume for us, any other obligation or liability in connection with the sale or transfer of our products, equipment or any parts thereof. The Company assumes no liability for consequential damages of any kind, and the purchaser, by acceptance of this appliance, shall assume all liability for the consequences of its use or misuse by himself, his employees or others.

THIS WARRANTY IS SUBJECT TO THE FOLLOWING PROVISIONS AND EXCEPTIONS

### PROVISIONS

1. That the range be used for domestic service only.
2. That the range shall be warranted to the original purchaser and at the original installation address and location for one year from date of original installation.
3. That the range is not subject to obvious neglect, misuse, alteration or accidental damage.
4. That the range be purchased from an Authorized Dealer.

DISREGARDING OF ANY OF THE ABOVE PROVISIONS SHALL BE JUST CAUSE TO VOID THIS WARRANTY

### EXCEPTIONS

1. PORCELAIN ENAMEL parts, although of our own manufacture, cannot be guaranteed because of the fragile nature of glass fused on steel. However, any porcelain part appearing to have defects in material or workmanship beyond commercially acceptable 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. Chipped enamel is not construed to be defective material or workmanship. See Owner's Manual for instructions on proper cleaning procedure.
2. CHROME PLATED parts: All plated surfaces are warranted against peeling or bubbling only, and cannot be warranted against scratching or discoloration. See Owner's Manual for instructions on proper cleaning procedure.
3. LIGHT BULBS are not covered by this warranty.
4. The cabinets, finishes, and hardware of the 30" and 40" Californian Models are NOT covered by this or any other warranty.

## *Special Lifetime Warranty*

We warrant, to the original purchaser of one of our gas ranges, to replace, free of charge, any cast iron burner or cast iron burner parts which have failed, through burn out, during lifetime of the range. This warranty does not apply to any finish applied to cast iron parts.

## **GAFFERS & SATTLER**

FOR SERVICE ON THIS RANGE — CONTACT YOUR DEALER

DEALER \_\_\_\_\_

PHONE \_\_\_\_\_

MODEL NO. \_\_\_\_\_

SERIAL NO. \_\_\_\_\_

INSTAL DATE \_\_\_\_\_





® Trademark Registered

## **GAFFERS & SATTLER**

**a division of Utility Appliance Corp.**

*Executive and Sales Offices: 4851 S. ALAMEDA ST., LOS ANGELES 58, CALIFORNIA  
SAN FRANCISCO — DALLAS*

*Printed in U.S.A.*

### *Products:*

BUILT-IN AND  
FREE STANDING RANGES,  
FURNACES, AIR CONDITIONERS,  
AIR COOLERS  
GLASS-LINED WATER HEATERS  
STANDARD DUTY BLOWERS.

PRINTED IN U. S. A.