

Stove



MAGIC CHEF, INC.

PAN PACIFIC DIVISION

INSTALLATION AND SERVICE MANUAL

MODEL NO. **727**, **727**_{WR}, **P727**, **P727**_{WR}

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 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.

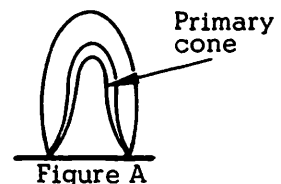
This guarantee will not apply to any range which has been subject to accident, abuse, misuse, or installed or subjected to voltage or circuit characteristics differing from those shown on the serial plate.

 **MAGIC CHEF**
PAN PACIFIC DIVISION

INSTRUCTIONS FOR PROPER ADJUSTMENT & CLEANING

TOP SECTION

1. When range is equipped with coaxial orifices, it is shipped from the factory for use on L.P. gas. On natural gas, the orifices are to be opened approximately $\frac{7}{8}$ of a turn counter-clockwise to get the proper rate. The flame (primary cone) will be approximately $\frac{5}{8}$ inch long on natural gas and $\frac{1}{2}$ inch long on L.P..
2. Air shutters on top burners are to be adjusted so that each cone of the flame is separate and distinct and appears as illustrated in Figure A. Air shutters set too far open will cause flame to lift away from burner head and will be difficult to light. If air shutters are closed too much the flame will look hazy and the distinct cones will be missing.
3. Top Pilot: Adjust top pilot so that the tip of the flame is just over the edge of the inner cone and the lighting of top burners is within 4 seconds. See Number 2 above if lighting is difficult.



OVEN SECTION

1. To adjust pilot: For adjustment of automatic pilot see separate lighting instructions furnished by manufacturer of pilot.
2. To adjust main burner: When oven is equipped with a coaxial orifice it is sent from the factory for use on L.P. gas. On natural gas the orifice is to be opened approximately $\frac{7}{8}$ of a turn counter clockwise to get the proper rate. ~~The main burner when adjusted to the proper rate will have a flame (primary cone) approximately $\frac{7}{16}$ inch long on natural gas and $\frac{3}{8}$ inch long on L.P..~~ The air shutter on the main burners is to be adjusted so that each cone of the flame is separate and distinct. See Figure 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.

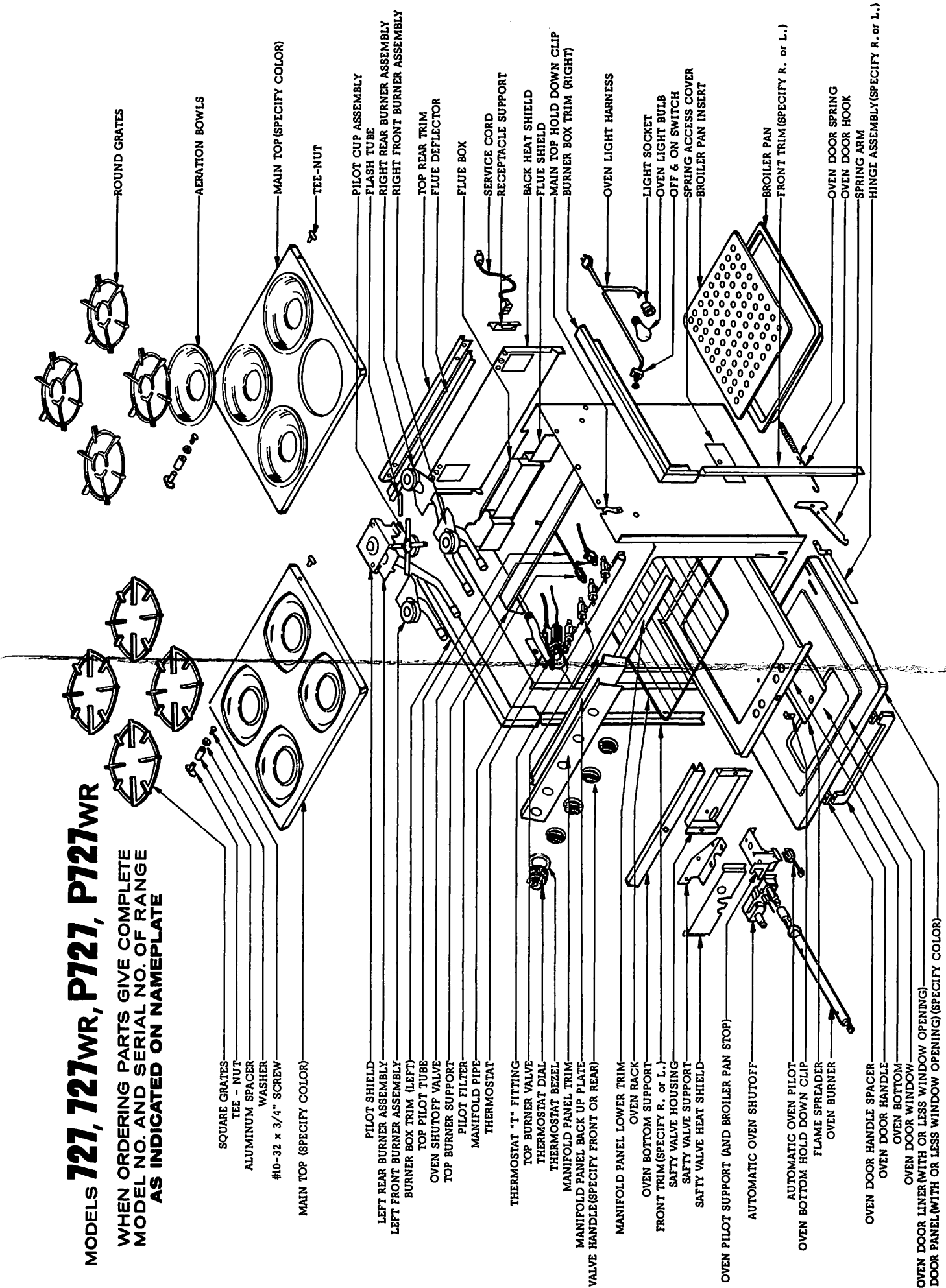
CLEANING INSTRUCTIONS AFTER RANGE IS IN USE

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 shield. 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 procelain 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 hook under the front support and locked into place to prevent warpage.

MODELS 727, 727WR, P727, P727WR

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



SQUARE GRATES
TEE - NUT
ALUMINUM SPACER
WASHER
#10-32 x 3/4" SCREW
MAIN TOP (SPECIFY COLOR)
TEE-NUT

PILOT SHIELD
LEFT REAR BURNER ASSEMBLY
LEFT FRONT BURNER ASSEMBLY
BURNER BOX TRIM (LEFT)
TOP PILOT TUBE
OVEN SHUTOFF VALVE
TOP BURNER SUPPORT
PILOT FILTER
MANIFOLD PIPE
THERMOSTAT

THERMOSTAT "T" FITTING
TOP BURNER VALVE
THERMOSTAT DIAL
THERMOSTAT BEZEL
MANIFOLD PANEL TRIM
MANIFOLD PANEL BACK UP PLATE
VALVE HANDLE(SPECIFY FRONT OR REAR)

MANIFOLD PANEL LOWER TRIM
OVEN RACK
OVEN BOTTOM SUPPORT
FRONT TRIM(SPECIFY R. or L.)
SAFETY VALVE HOUSING
SAFETY VALVE SUPPORT
SAFETY VALVE HEAT SHIELD

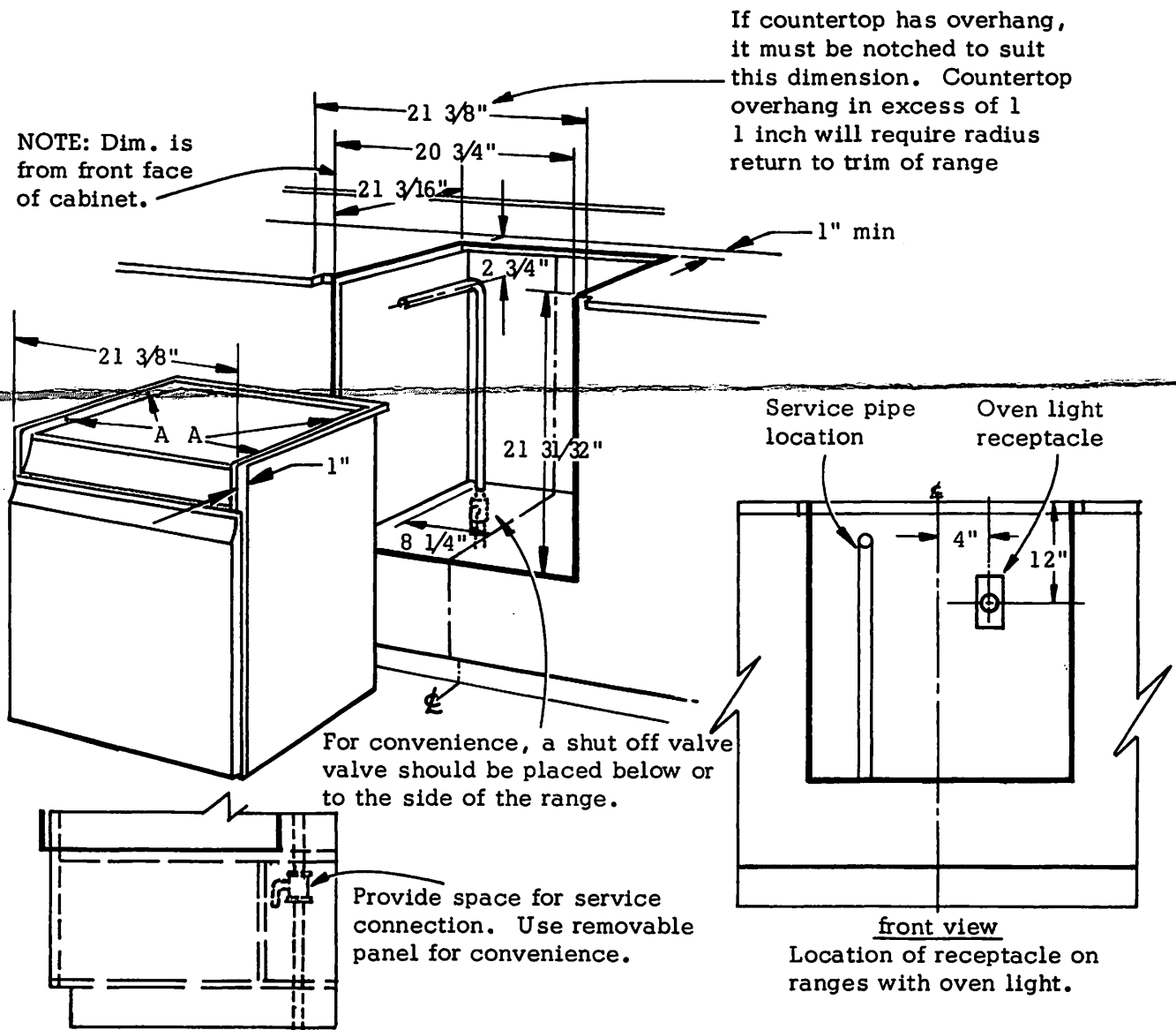
OVEN PILOT SUPPORT (AND BROILER PAN STOP)
AUTOMATIC OVEN SHUTOFF
AUTOMATIC OVEN PILOT
OVEN BOTTOM HOLD DOWN CLIP
FLAME SPREADER
OVEN BURNER

OVEN DOOR HANDLE SPACER
OVEN DOOR HANDLE
OVEN BOTTOM
OVEN DOOR WINDOW
OVEN DOOR LINER(WITH OR LESS WINDOW OPENING)
DOOR PANEL(WITH OR LESS WINDOW OPENING)(SPECIFY COLOR)

ROUND GRATES
AERATION BOWLS
MAIN TOP(SPECIFY COLOR)
PILOT CUP ASSEMBLY
FLASH TUBE
RIGHT REAR BURNER ASSEMBLY
RIGHT FRONT BURNER ASSEMBLY
TOP REAR TRIM
FLUE DEFLECTOR
FLUE BOX
SERVICE CORD
RECEPTACLE SUPPORT
BACK HEAT SHIELD
FLUE SHIELD
MAIN TOP HOLD DOWN CLIP
BURNER BOX TRIM (RIGHT)
OVEN LIGHT HARNESS
LIGHT SOCKET
OVEN LIGHT BULB
OFF & ON SWITCH
SPRING ACCESS COVER
BROILER PAN INSERT
BROILER PAN
FRONT TRIM(SPECIFY R. or L.)
OVEN DOOR SPRING
OVEN DOOR HOOK
SPRING ARM
HINGE ASSEMBLY(SPECIFY R. or L.)

INSTALLATION INSTRUCTIONS FOR 727

1. Cut opening as shown below (Range can be suspended from top flange; no other support is necessary).
2. Install shut off valve below or to the side of range to make it convenient for service. Shut off valve should be accessible through drawers or doors that are adjacent to range.
3. Ranges equipped with glass door and a light in the oven will require the installation of a three prong grounded receptacle directly behind range (for correct location see sketch below).
4. Place range in opening and fasten in place. The four screw holes that are to be used to fasten range in place are located at points A-A. Use No. 8 x 1 1/4 flat head chrome wood screws.



WARNING: Porcelain Enamel is glass which has been fused to metal. It is thoroughly inspected and will give good service if carefully handled, but it is breakable and cannot be guaranteed. Like all glass or porcelain articles, we cannot replace enamel parts that are damaged after delivery to carriers except at customer's expense.