

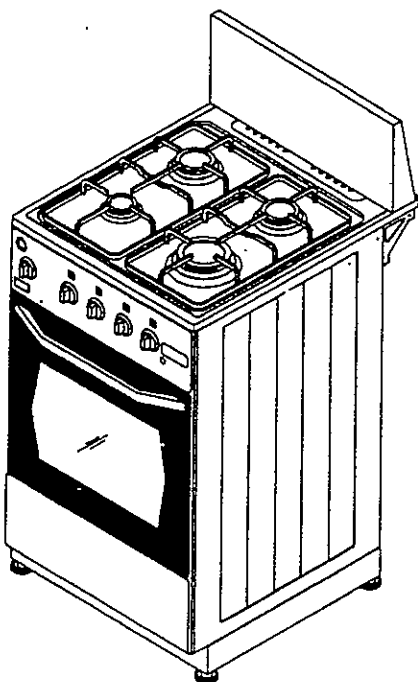
Avanti®



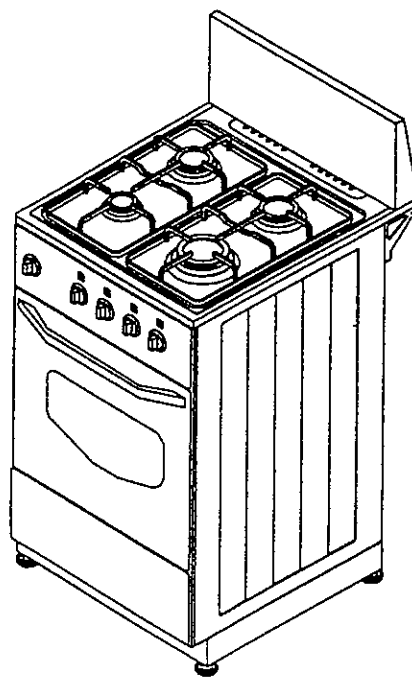
GAS RANGE INSTRUCTION MANUAL

Model Numbers:

GR-20
DGR-21A



DGR-21A



GR-20

CAUTION:

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Avanti Products, A Division of The Mackle Co., Inc.
P.O. Box 520604 - Miami, Florida 33152
www.avantiproducs.com

IMPORTANT SAFETY INSTRUCTIONS

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation.

WARNING

To reduce the risk of fire, electrical shock, or injury when using your gas range, follow these precautions:

- Read all instructions before using this appliance.
- Grounding Instructions
This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of an electrical shock. This appliance is equipped with a three-prong cord with a ground plug. Do not, under any circumstances, cut or remove the ground prong from the power cord supplied with this appliance. This appliance must be plugged into an outlet that is properly grounded. Do not use an adapter plug. Using an extension cord is not recommended. Consult a qualified electrician for any questions as to whether your home or business has the proper electrical grounding connections.
- Child Safety
An empty appliance can be a dangerous attraction to a child. Never allow children to play with or crawl inside the appliance. Remove the door, door gasket, latches, or lids before storing or abandoning the appliance.
- Never clean the appliance with flammable liquids. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or other flammable products in the vicinity of this appliance. The fumes can create a fire hazard or explosion.

▲ **WARNING** **Tip Over Hazard**

Connect anti-tip bracket to the range back.
Reconnect anti-tip bracket if the range is moved.
Do not push down on the open oven door.
Follow the installation instructions.
Do not let children climb onto the oven door.
Failure to do so can result in death, burns, or other injury.

For more information see Anti-Tip Bracket Installation on Page 7.

▲ **WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal 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

① Open windows.

① Do not try to light any appliance.

① Do not touch any electrical switch; do not use any phone in your building.

① Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

① If you cannot reach your gas supplier, call the fire department.

- A qualified installer, service agency or the gas supplier must perform installation and service.

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INSTALLATION INSTRUCTIONS

▲ WARNING

HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER. Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agency or the gas supplier.

➤ Before Using Your Gas Range

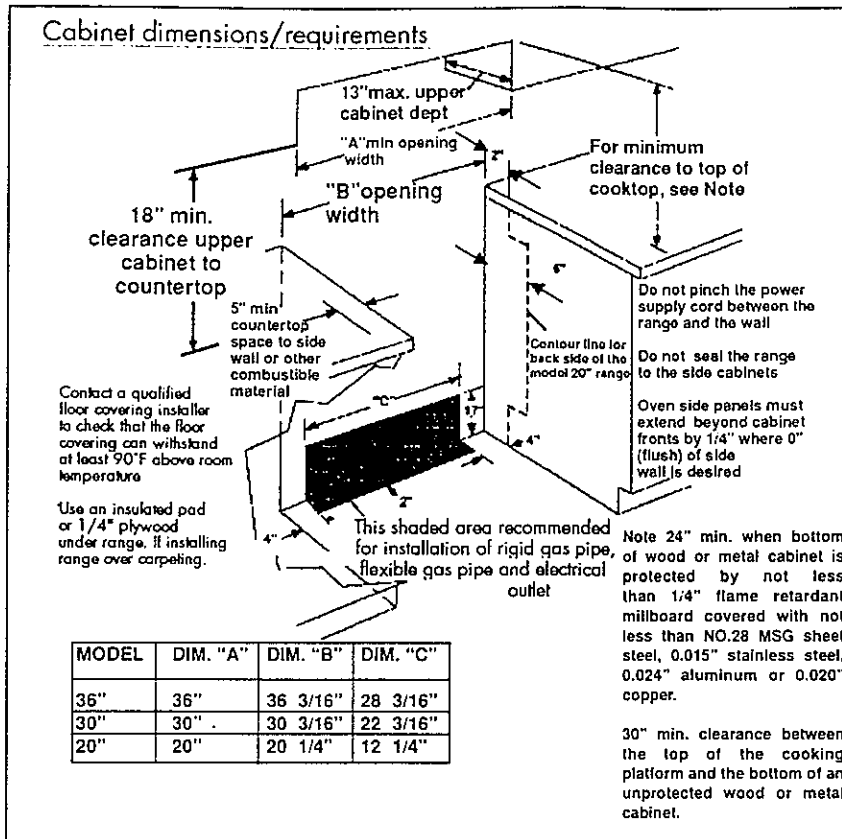
- Remove the exterior and interior packing.
- Check to be sure you have all of the parts listed below:
 - Oven Rack
 - Backguard with two screws
 - Orifice Packet
 - Anti tip bracket with two screws
 - Paper template for anti tip bracket
 - 4 leveling legs
 - 2 utensil supports
 - 4 caps and 4 rings in the burner assembly
 - 4 burner knobs
 - 1 oven knob
 - Heat Deflector Panel (DGR-21A only)
 - Broiler Tray (DGR-21A only)
- Clean the interior surface with lukewarm water using a soft cloth. (See "Cleaning" on Pg. 12)
- Have the installer show you the location of the range's gas shut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer in accordance with the Installation Instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is being used.

Installation Requirements for Your Gas Range

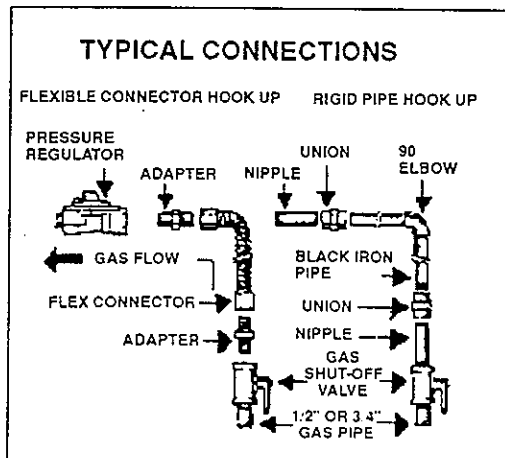
➤ Material Requirements

- Gas line shutoff valve
- 1/2" NPT male pipe thread for connection to pressure regulator
- L.P. Gas resistant pipe-joint compound
- AGA or CGA design-certified flexible metal connector (4-5 feet) or rigid gas supply line as needed
- Insulated pad or 1/4" plywood if range is installed over carpeting

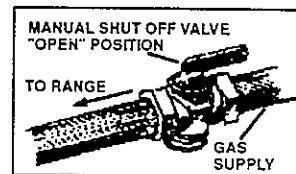
➤ Space Requirements



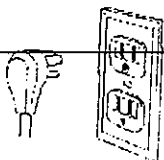
➤ Gas Requirements



GAS SHUT OFF VALVE



➤ Electrical Requirements



120VOLT, 60HZ. 15 AMP MINIMUM

INSTALLATION OF YOUR GAS RANGE

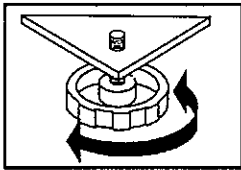
▲ WARNING

HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER. Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agency or the gas supplier.

➤ Leveling of Range

The range must be level to obtain proper cooking results. The screwed leveling legs located on the corner brackets at the bottom of range should be adjusted by turning them clockwise to make the range higher or counter-clockwise to lower the range until the range is level (See Figure 1). Use a level on the cookware supports to check the leveling of the range.

HIGHER



LOWER

Fig. 1

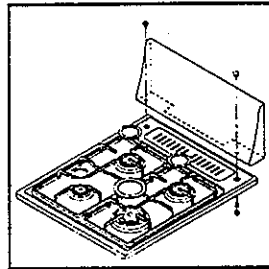


Fig. 2

➤ Backguard Installation

- Place the backguard on top of the cooktop at the rear of the range (Figure 2)
- Line up the holes on the backguard with the holes on cooktop.
- Fasten the backguard to cooktop by using the screws, washers and nuts supplied with the range.

	▲ WARNING
	<ul style="list-style-type: none">• ALL RANGES CAN TIP• INJURY TO PERSONS COULD RESULT• INSTALL ANTI-TIP DEVICES PACKED WITH RANGE• SEE INSTALLATION INSTRUCTIONS

➤ Anti-Tip Bracket Installation

To reduce the risk of tipping the appliance by abnormal usage or improper door loading, the appliance must be secured by properly installing the anti-tip device packed with the appliance.

- The paper template supplied with the range should be used to indicate the locations of screws that fix the anti-tip bracket to adjacent wall.
- Fold the paper template along the lower thick black line and hold it against the floor and wall in the position you intend the range to be fitted. (See Figure 3). The thick black lines are the same width as the range.
- Mark the centers of the two fixing holes with a pencil on the wall.
- If you are fixing to a timber skirting board, make two pilot holes with a center-punch before screwing the bracket to the wall. If you are fixing to a plastered/brick/stone wall, use a masonry drill bit and the anchors supplied.
- Finally, screw the anti-tip bracket into the wall and insert the tip of the bracket to the slot located on the lower rear part of the range (See Figure 4).

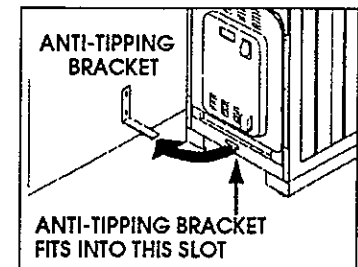
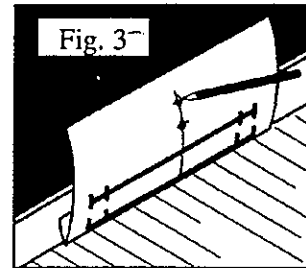


Fig. 4

➤ Gas Connection

- Gas connection must be made in accordance with local codes or in absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-Latest Edition.
- Connect gas supply to regulator using a flexible connector, as shown in Figure 5. Pressure regulator supplied with this range has a 1/2-inch NPT female connection.
- A manual shutoff, not supplied with this range, must be installed in an accessible location outside of the range.
- Use joint compound that is resistant to action of natural or propane gas on all male pipe threads.
- Use supplied pressure regulator only.
- Do not over tighten gas fitting when attaching to pressure regulator. Over tightening may crack regulator.
- Appliance and individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- Appliance must be isolated from gas supply piping system by loosening manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Gas supply pressure for checking regulator setting must be at least 1-inch water column above manifold pressure shown on nameplate.
- After final gas connection is made, turn on manual gas valve and test all connections in gas supply piping and range for gas leaks.

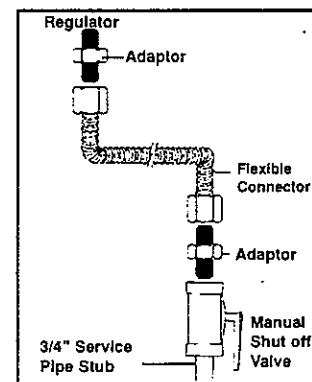


Fig. 5

- In order to avoid property damage or serious personal injury, never use a lighted match. If a leak is present, tighten joint or unscrew, apply more joint compound, tighten again and retest connection for leak.

➤ **Electrical Connection**

- Electrical connection must be made in accordance with local codes or in absence of local codes, with the National Electrical Code, ANSI/NFPA No.70-Latest Edition.
- Connect the 2-prong supply cord to a 120-volt, 60 Hz, 2-prong wall receptacle.
- Electrical connection must not interfere with gas connection. (See "Installation Requirements" Page 6)

Warning

Improper use of the grounded plug can result in a risk of electrical shock. If the power cord is damaged have it replaced by an authorized Avanti Products service center.

➤ **Mobile Home Installation**

The installation of this range must conform with the Manufactured Home construction and Safety Standard, Title 24 CFR, Part 3280 {formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)} or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A 225.1 and Manufactured Home Installations, Sites, and Communities ANSI/NFPA 501A, or with local codes.

When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

Copies of the standards may be obtained from:

*National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

*American Gas Association
1515 Wilson Blvd.
Arlington, VA 22209

OPERATING YOUR GAS RANGE

Before operating the unit, read this section thoroughly. The first time the burners are operated, a small amount of smoke may be generated due to burning of grease on the burners, especially on oven and broiler burners. This is not dangerous. For that reason, it is advisable to operate the burners without any cooking purpose for 10 minutes. This range is equipped with an electric ignition system to ignite the burners. Therefore, it must be supplied with electricity. If any electric power failure occurs, using a match can ignite the burners. A constant supply of air is needed for combustion. Therefore, allow sufficient ventilation into the room where the range is placed.

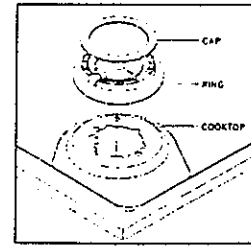


Fig. 6

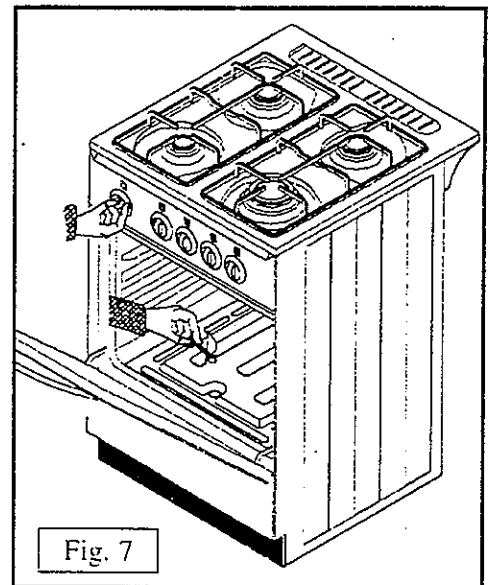
Manual Lighting of the oven burner during power outage

You should place a lighted match next to the entrance of the burner hole. Depress the oven burner knob and turn counterclockwise. Keep the control knob depressed for 10 seconds after lighting. Check that the burner is lit (Figure 7).

➤ Operation of Surface Burners

There are 3 different types of surface burners with different size and heat output on the cook top.

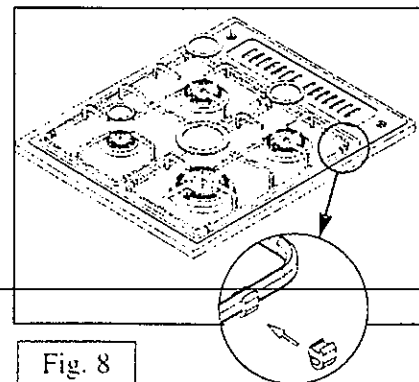
- * A rapid burner (Front Right)
- * Two semi-rapid burners (Back)
- * A simmer burner (Front Left)



▲ WARNING

DO NOT ATTEMPT TO OPERATE ANY SURFACE BURNER WITHOUT INSTALLING IT. OTHERWISE, THERE IS A RISK OF EXPLOSION.

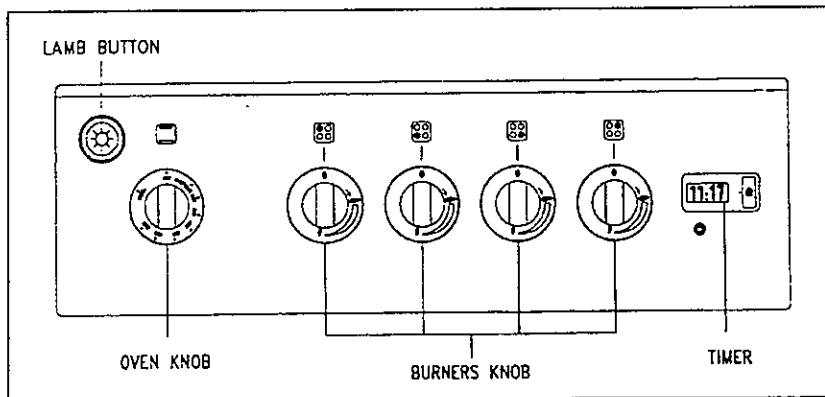
- First, they must be installed correctly, as seen in Figure 6.
- The ring and its cap must be in its place. The burners should be level with the surface of the main top.
- The cookware supports must be in place on the cooktop. These plastic rings are already in place and are used to prevent rocking as shown in Figure 8. Extra rings are supplied for your convenience. Use stable cookware with a flat bottom and always place the utensil on the cookware supports before lighting the burner.
- The surface burners are controlled by knobs located on control panel at front side of the appliance, as seen in Figure 9.



- There is a symbol over the knob on control panel in order to identify which knob controls which burner. Also, there is a symbol indicator on the knobs, to aid in setting the burner to the desired temperature.

➤ To Light a Desired Surface Burner

- Push the control knob in.
- After the burner ignites, turn the knob counterclockwise without releasing it to adjust the flame size. Then release the knob.
- For maximum heat output, align the large flame symbol on the knob with the vertical line on the control panel. In order to decrease the heat output, turn the knob in the direction of the small flame symbol. For minimum heat output, align the small flame symbol on the knob with the vertical line on the control panel.
- The amount of food being cooked, the amount of liquid, or the size of the pan should determine the heat settings. Always position the utensil on the burner grate before lighting the burner. For your safety, the flame should not extend beyond the sides of the pan.
- To turn the burner off, turn the knob clockwise until it reaches the (●) symbol.



➤ Operation of Oven Burner

Fig. 9

- The oven is controlled by a knob located at left side of control panel. (See Figures 9&10)
- This knob has two functions.
 - To control oven burner. (GR-20 and DGR-21A)
 - To control broiling burner. (DGR-21A ONLY)
- When the knob is turned in a counterclockwise direction, it controls the oven. When the knob is turned in the clockwise direction, the broiler is engaged. Those burners do not run simultaneously.
- The oven burner is controlled by a thermostat and has a flame failure device. The numbers on the knob indicate the temperature in the center of oven cavity in degrees of Fahrenheit.

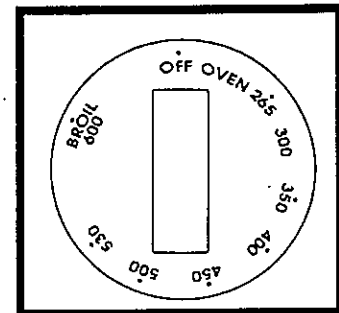


Fig. 10

➤ Using Your Oven

- Open oven door to confirm nothing is stored in oven cavity and set racks to proper height.
- Push the oven knob in and turn it counterclockwise to the desired temperature.
- Observe that the oven burner is lit. Wait for ten seconds for the heating of flame failure device, then release the knob. Never pull up or out the bottom panel of the oven for observation or operation of oven. Always, make use of slots on the bottom panel of oven for observation.
- It is usually necessary to preheat the oven. Close the oven door and wait for 10-20 minutes depending on desired temperature, then place food in the oven.
- When selected temperature is reached, the burner will maintain it.
- Do not forget that because the heat rises, the top of the oven will always be hotter than the bottom.
- After cooking time elapses, remove food and turn oven knob to OFF position, until you hear a second click.

➤ Oven Light (DGR-21A only)

The switch located at the extreme left of the control panel turns the oven light on and off (See Figure 9). When the button is depressed, the light will be on.

➤ Clock/Timer (DGR-21A only)

The clock/timer serves two functions: as a clock and as a cooking timer. It does not control the oven or the cooktop. You set the timer to remind you of a desired time, at which a buzzer will sound.

To set the clock (See Figure 11):

- Depress the button located below the TIME display and turn it to the right until the correct time is displayed on the clock.
- Release the button.

To set the cooking time:

- Turn the button located at the left of the TIME display (do not depress it) until the desired start time of cooking is displayed on the clock.
- Keep in mind that the timer function does not control the oven functions or actual cooking time. It will alert you when the desired time has passed with a bell.

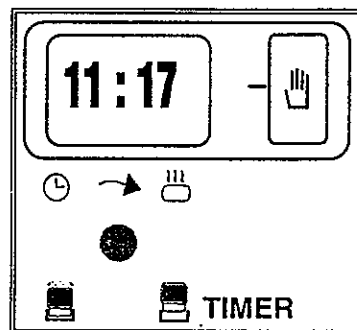


Fig. 11

➤ Operation of Broiler Burner

The knob controlling the oven burner is also used for operating the broiler burner. (See Figure 9) When the knob is turned in clockwise direction, it controls the broiler.

When the knob is turned in the counter-clockwise direction, the oven is engaged.

Those burners do not run simultaneously. The broiling burner has one position. It is full on. The burner can not be set to other heat outputs.

To operate the broiler burner:

- Open oven door to confirm nothing is stored in oven cavity.
- Place the heat deflector panel, as shown in figure 12.

▲ **WARNING** ⚠

If the heat deflector is not in place, the control panel will overheat. This could damage the control knobs, and creates risk of burn injury.

- Place food on a cold ungreased broiling pan and set rack to proper height.
- Close the oven door, until it touches the heat deflector panel.
- Push the oven knob forward. Ignition starts.
- Turn it in the clockwise direction to BROIL position without releasing the knob.
- Observe that the broiler burner is lit. Wait ten seconds for the heating of flame failure device, then release the knob.
- Broiling does not require preheating.
- All food should be turned at least once.
- When the food is cooked enough, remove the food and turn the knob to 'OFF' position.

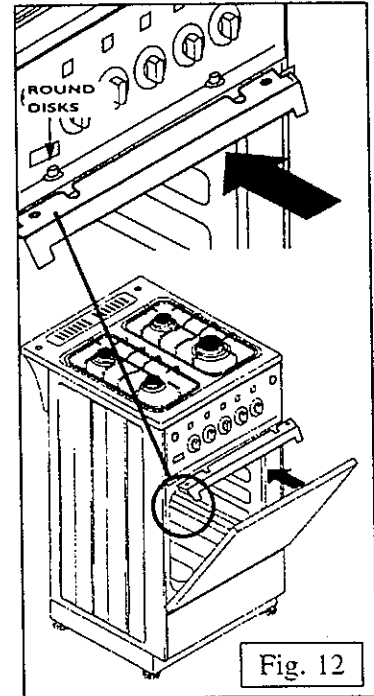


Fig. 12

CARE AND MAINTENANCE

The appliance should be cleaned regularly for long-term operation. Make sure that all parts of the range are cool before cleaning.

➤ Removing the Oven Door for Cleaning

- Open the door fully.
- There is a small ring on each hinge. Pull the ring over the claw-like hook, which is part of the hinge mechanism. Do not forget to do this on both hinges before the next step. (See Figure 13)
- Raise the door slightly and pull it straight outwards away from the oven. The door will come completely off.
- When replacing the door, locate it back into the hinge holes. Pull it down fully and slip the rings off the claw-like hooks.
- Close the door and make sure that it sits in place fully. If not, repeat steps all above steps.

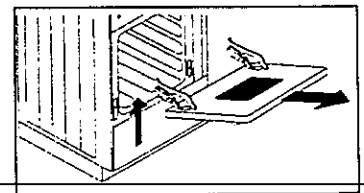


Fig. 13

➤ Cleaning your Oven

The oven door glass (DGR-21A) should be cleaned regularly with a non-abrasive liquid cleaner. Rinse with a damp cloth and then a dry one. The enameled and metal parts of the oven should be cleaned with hot water and suitable liquid enamel cleaner.

Do not use harsh abrasive cleaners on the enameled panels.

➤ Cleaning of Knobs and Control Panel

- Pull forward on the knobs to remove them.
- Wash in a water solution with a mild detergent mix. Do not use an abrasive cleaner or abrasive action. Abrasive action will scratch away the knob markings.
- The control panel should be cleaned by using a damp cloth with mild detergent. Never rinse with an abrasive cleaner or use abrasive action.

➤ Cleaning of Utensil Supports, Cooktop, Backguard and Surface Burners

- Utensil supports are made of enamel coated steel.
- They can be cleaned at the sink with detergent or soap-filled scouring pads. They can also be put in a dishwasher.
- The cook top and backguard are also made of enameled-coated steel. They should be cleaned with hot water and suitable liquid enamel cleaner.
- The aluminum burner rings may be damaged if soaked or put into a dishwasher. They should be washed with a fine soapy wire wool.
- The burner caps are made of enameled sheet. They can be cleaned in the same manner as utensil supports. It is very important that the burner be dry before replacing it in the range. A wet burner will not allow the gas ignite properly.

Converting Gas Type

This range arrives from factory, adjusted for use with Natural Gas. The setting is indicated on the nameplate. It is important that the range is converted, if the factory adjusted gas type is not desired.

To avoid electric shock that can cause personal injury or death, disconnect the appliance from the electric outlet before servicing.

➤ Conversion of Pressure Regulator

The gas pressure regulator must be set for the type of gas being used. The inlet pressure of the gas supply shall be in accordance with the nominal inlet pressure of the regulator used on the range or 1/2 psi (3.5 kPa) pressure maximum. On the factory setting for Natural Gas operation, the pressure regulator will regulate the pressure to 6 inches water column pressure. When set for LP-Propane gas operation, it will regulate the pressure to 10 inches water column pressure.

To change the pressure regulator setting:

- Unplug the main supply cord of the range.
- Unscrew the cap on the pressure regulator.
- Lift out cap and turn it over. If set for LP-Propane gas operation, the cap must show "LP". If set for Natural Gas operation, the cap must show none.

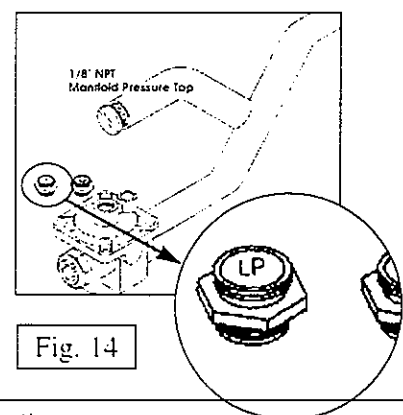


Fig. 14

➤ **Conversion of Burner Valves**

- Unplug the main supply cord of the range.
- Remove burner control knobs from range by pulling them out.
- Remove the screws on the front surface of control panel.
- Remove two screws located on the bottom surface of control panel.
- Pull out the control panel.
- Using a small screwdriver, loosen or tighten the screws located on each valve. If set for LP-Propane gas operation, the screws must be tightened fully. In the factory setting for Natural Gas operation, the screws must be loosened by turning them counterclockwise 3/4 turn.
- Replace the control panel and screws.
- Replace the control knobs. (See Figure 15)

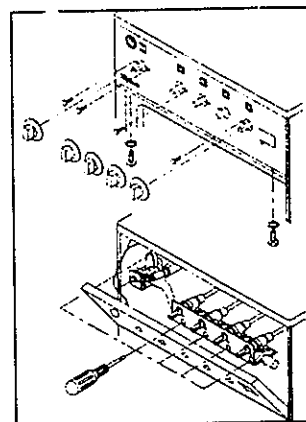


Fig. 15

➤ **Conversion of Surface Burners**

- Unplug the main supply cord of the range.
- Remove the rings of surface burners.
- Pull up the burner rings with their caps and unscrew the orifices using a 7mm-spanner socket.
- Use orifices located on the information card in a plastic bag at lower rear side of the range. In order to choose the required orifice for particular burner and gas type; see the mark located on orifices and look at the information card.
- Screw each orifice to proper matching burner.
- Place the burner rings to their original locations. Be careful that the burner rings are level with the surface of the main top.
- Keep the remaining orifices in their plastic bag for future use. (See Figure 16 and Table 1)

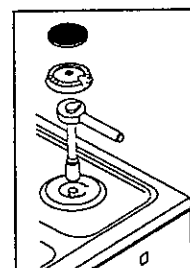


Fig. 16

BURNERS	LP GAS	NATURAL GAS
RAPID	0.92	1.40
SEMI-RAPID	0.65	0.97
SIMMER	0.50	0.75
OVEN	0.90	1.32
BROILER*	0.90	1.32

Table 1 - Marks on orifices

*MODEL DGR-21A ONLY

➤ Conversion of Oven Burner

- Unplug the main supply cord of the range.
- Open oven door.
- Remove the bottom panel of oven pushing it backwards, then lifting the front edge up and out as shown in Figure 17.
- Loosen the screw which holds the burner in place, and remove the burner completely (See Figure 18)
- Loosen and remove the orifice at the bottom rear of oven using a 7mm-spanner socket. Replace the orifice supplied with the range. For the mark of orifice, see Table 1.
- Loosen the retaining screw on the burner ring. If setting for LP-Propane gas operation, slide the ring towards the burner to open the burner hole completely. In the factory setting for Natural Gas operation, the ring must be located in a place that maintains a gap of 4 mm. (See Figure 19)
- Replace the burner in the oven and replace the screw. Replace the bottom panel of oven.
- Keep the remaining orifice in its plastic bag for future use.

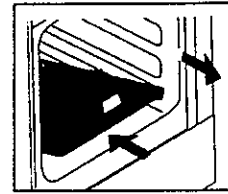


Fig. 17

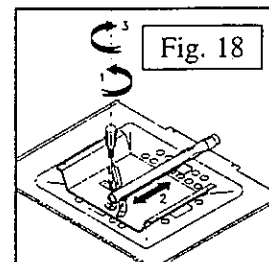


Fig. 18

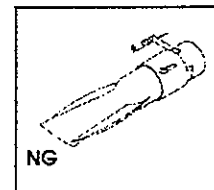


Fig. 19

➤ Conversion of Broiling Burner (Model DGR-21A)

- Unplug the main supply cord of the range.
- Remove the screw and washer holding the burner in place (See Figure 20).
- Pull out the burner until it releases.
- Remove the orifice using a 7mm-spanner socket. Replace the orifice supplied with the range. For the mark of orifice, see Table 1.
- Replace the burner and the guard in the oven. Replace the washer and tighten the screw. Be sure that the burner sits completely in place while doing this.
- Keep the remaining orifice in its plastic bag for future use.

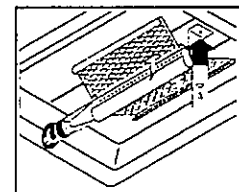


Fig. 20

PROBLEMS WITH YOUR APPLIANCE?

You can solve many common appliance problems easily, saving you the cost of a possible service call.
Try the suggestions below to see if you can solve the problem before calling the servicer.

TROUBLESHOOTING GUIDE

FIND YOUR PROBLEM HERE	POSSIBLE CAUSE	HOW TO FIX IT
Surface burners do not light.	<ul style="list-style-type: none"> - Surface control has not been completely turned to the LITE position. - Burner ports are clogged. - Burners not positioned properly. - Range not set for appropriate gas input. - Range power cord is disconnected from the outlet. 	<ul style="list-style-type: none"> - Push in and turn control to the LITE position until burner ignites, then turn control to desired flame setting. - Use a small gauge wire or needle to open parts. - Verify that the burners are positioned properly on the orifice hoods and the burners are sitting flat on the burner support with tabs engaged in slots. - See range conversion section of this manual. - Be sure power cord is plugged into grounded outlet.
Flame burns halfway round.	<ul style="list-style-type: none"> - Burner ports are clogged. - Moisture is present after cleaning. - Range is not set for appropriate gas input. 	<ul style="list-style-type: none"> - Use a small gauge wire or needle to open ports. - Lightly fan the flame and allow burner to operate until flame is full, or dry burners thoroughly following instructions in range "Cleaning" section. - See range conversion section of this manual.
Flame is orange.	<ul style="list-style-type: none"> - Dust particles in main line. - Range is not set for appropriate gas input. 	<ul style="list-style-type: none"> - Allow burner to operate for a few minutes until flame turns blue. - See range conversion section of this manual.
Oven light does not work.	<ul style="list-style-type: none"> - Burned out or loose bulb. 	<ul style="list-style-type: none"> - Tighten or replace oven light bulb. (DGR-21A only)

Oven or broiler does not heat.	<ul style="list-style-type: none"> - Range is not set for appropriate gas input. - Temperature control not set properly. - Flame safety device does not allow the gas flow - Range cord is disconnected from outlet. 	<ul style="list-style-type: none"> -See range conversion section of this manual. -Make sure temperature control is set at desired temperature. -Push forward the control knob fully for ten seconds. If the burner lights on and does not maintain it, the thermocouples must be cleaned. -Be sure the power cord is plugged into a grounded outlet.
Oven temperature is inaccurate.	<ul style="list-style-type: none"> - Oven capillary bulb not positioned properly. - Temperature control not set properly. - Improper use of foil. - Vent blocked. - Range not set for appropriate gas input. 	<ul style="list-style-type: none"> -Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food. -Make sure the temperature control knob is set at the desired temperature. -Keep foil clear of holes in oven bottom and off of oven racks. -Keep vent at front of backguard clear. -See range conversion section in this manual.
Smoke or odor on initial oven operation.	<ul style="list-style-type: none"> - This is normal. 	
Range is not level.	<ul style="list-style-type: none"> - Poor installation. - Weak or unstable floor. - Kitchen cabinet misalignment may make range appear to be unlevel. 	<ul style="list-style-type: none"> - Place oven rack in center of oven. Place a level on the rack. Adjust leveling legs. - Be sure floor is level and can adequately support range. Contact carpenter to correct sagging or sloping floor. - Be sure cabinets are square and have sufficient room for range clearance. Contact cabinetmaker to correct problem.
Oven smokes excessively.	<ul style="list-style-type: none"> - Meat too close to broiler burner. - Meat not prepared properly. 	<ul style="list-style-type: none"> - Reposition the broiler pan to provide more clearance between the meat and the broiler burner. (See "Operation of Broiler") - Remove excess fat from meat.
Nuisance sparking while oven is in operation	<ul style="list-style-type: none"> - Improperly grounded or reversed polarity electrical outlet 	<ul style="list-style-type: none"> - Have outlet corrected by a qualified electrician
Oven burner cycles high and low	<ul style="list-style-type: none"> - This is normal 	

SERVICE FOR YOUR GAS RANGE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti appliances. With the purchase of your Avanti appliance, you can have the confidence that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

AVANTI PRODUCTS CUSTOMER SERVICES

Product Information 800-323-5029	Whatever your questions are about our products, help is available.
Part Orders 800-220-5570	You may order parts and accessories that will be delivered directly to your home. You may order these items by personal check, money order, Master Card, or Visa.
In-Home Repair Service 800-220-5570	An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained Servicers know your appliance inside and out.

WARRANTY – GAS RANGE

LENGTH OF WARRANTY	WE WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE ON ALL PARTS EXCEPT GLASS PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIALS OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
FULL 30-DAY WARRANTY FROM DATE OF PURCHASE ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS	REPLACEMENT PARTS AND REPAIR LABOR TO CORRECT DEFECTS IN MATERIAL OR WORKMANSHIP. SERVICE MUST BE PROVIDED BY AN AUTHORIZED SERVICE COMPANY.
WE WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. <p>B. Pickup and delivery. Your range is designed to be repaired in the home.</p> <p>C. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not mentioned in this manual.</p> <p>D. Repairs to parts or systems caused as a result of unauthorized modifications made to the appliance.</p> <p>E. Repairs when your range is used in other than normal, single-family household use.</p>	

AVANTI PRODUCTS SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

This warranty is not valid outside the United States.

Warranty Information

Thank you for purchasing this fine Avanti product. Please fill out this card and return it within 100 days of purchase and receive these important benefits:

- **Confirm your warranty:**
Your prompt product registration confirms your right to the protection available under the terms and conditions of your Avanti warranty.
- **Protect your product:**
We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.
- **Promote better products:**
We value your input. Your responses will help us develop products designed to best meet your future needs.

-----(detach here)-----

Avanti Registration Card

Name	Model #	/	Serial #
Address	Date Purchased	/	Store/Dealer Name
City	State	Zip	Occupation

Area Code Phone Number

Did You Purchase An Additional Warranty:

Extended None

Reason For Choosing This Avanti Product:

Please indicate the most important factors that influenced your decision to purchase this product.

Price

Product Features

Avanti Reputation

Product Quality

Salesperson Recommendation

Friend/Relative Recommendation

Warranty

Other _____

As Your Primary Residence, Do You:

Own Rent

Your Age:

under 18 18-25 26-30

31-35 36-50 over 50

Marital Status:

Married Single

Is This Product Used In The:

Home Business

How Did You Learn About This Product:

Advertising Product Features

In Store Demo Personal Demo

Other _____

Comments _____

HELP US HELP YOU...

Read this guide carefully.

It is intended to help you operate and maintain your new gas range properly.

Keep it handy to answer your questions. If you don't understand something or you need more help, please call:

Avanti Customer Service
800-220-5570

Keep proof of original purchase date (such as your sales slip or cancelled check) with this guide to establish the warranty period.

Write down the model and serial numbers.

You'll find them on a plate located on the left wall inside the gas range.

Please write these numbers here:

Date of Purchase

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your gas range. If you received a damaged gas range, immediately contact the dealer (or builder) that sold you the gas range.

Save time and money. Before you call for service, check the Problem Solver Guide. It lists causes of minor operating problems that you can correct yourself.

IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

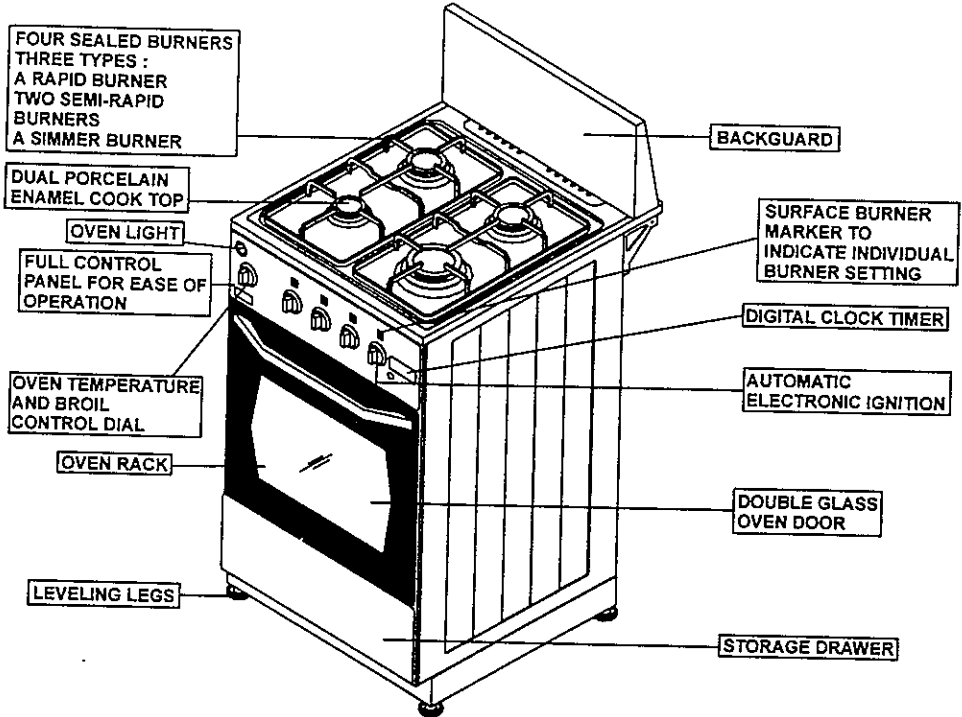
NEXT, if you are still not pleased, write all the details, including your telephone number, to:

Customer Service
Avanti Products
10880 NW 30 Street
Miami, FL 33172

Parts and Features

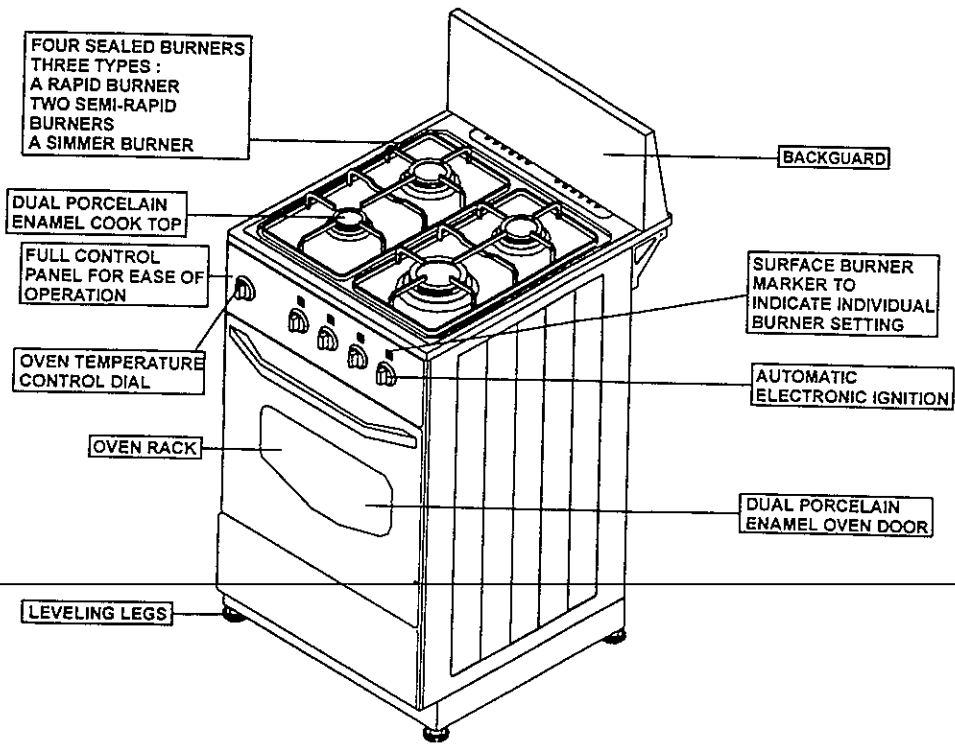
DGR-21A

Parts and Feature



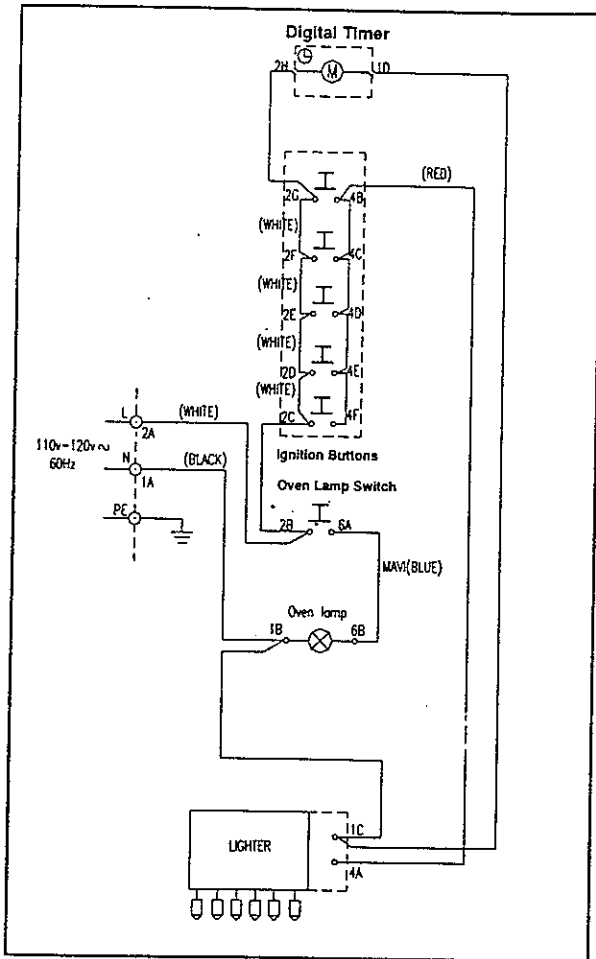
GR-20

Parts and Feature

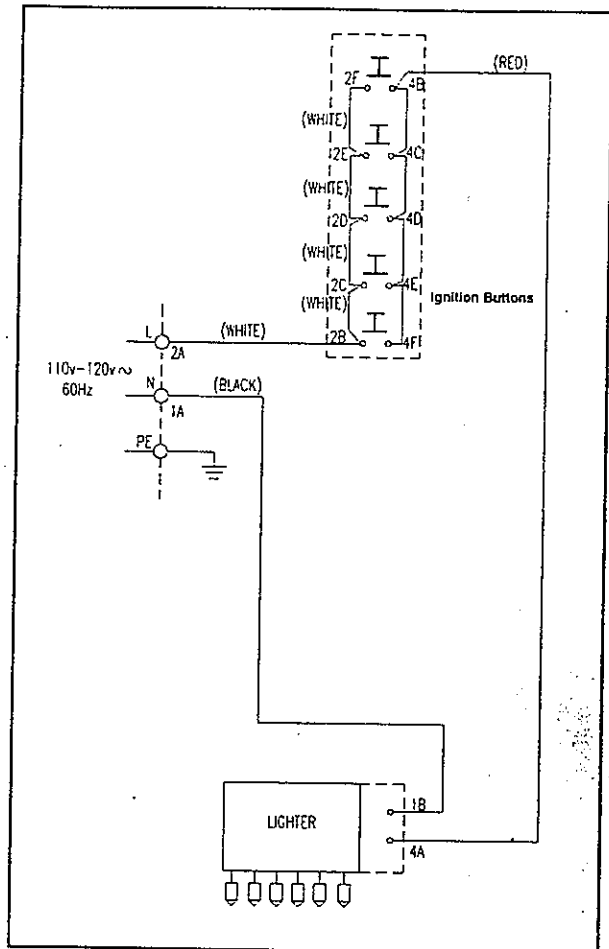


Wiring Diagrams

MODEL DGR-21A



MODEL GR-20



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