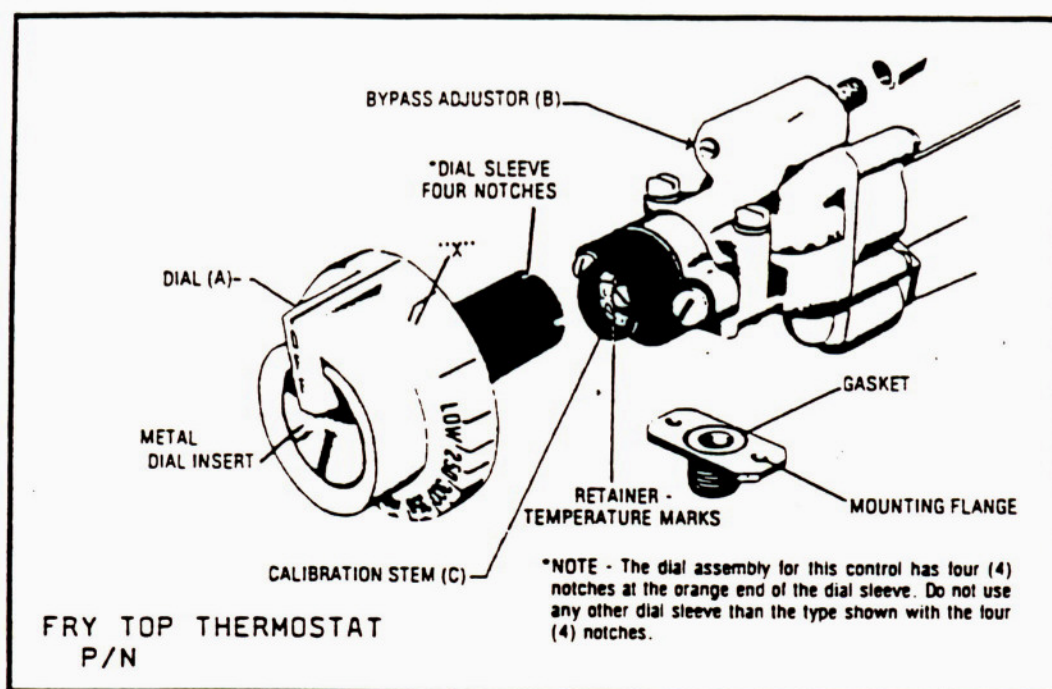


ADJUSTMENT OF BYPASS (MINIMUM BURNER) FLAME

This is the flame which must be maintained on the burners when the Fry Top has reached the temperature set on the dial. Enough gas must be bypassed by the control to keep the entire burner lit. The thermostat regulates the flame from high to low in accordance with the Fry Top temperature and will automatically turn down to this bypass flame when the temperature set on the dial is attained.

Special care should be taken to see that the thermostat bulb is in its proper place and no part of the capillary tube is in any flame or heat zone. The Fry Top plate should never be removed without first removing the thermostat bulb(s) from beneath the plate. Never allow capillary tube to be kinked or crushed.



THE BYPASS MUST BE SET CAREFULLY AND ACCURATELY AS FOLLOWS:

1. Light burners and turn Dial (A) counterclockwise and to a point midway between the "Gas On" mark and the next gradutation to the right of it (shown by "X"). If the burner goes out entirely, the bypass is closed.
2. Slip off Dial (A). Remove the valve panel from the front of the range.
3. With a screwdriver, turn bypass adjustor (B). Turning it out counterclockwise increases the bypass flame; turning it in clockwise decreases the bypass flame. Adjust until there is a flame approximately 1/8" high over the entire burner.

4. Replace dial, rotating dial clockwise until it snaps into its original position.
5. Reinstall the valve panel on front of the range.

FRY TOP THERMOSTAT CALIBRATION CHECK:

The Fry Top temperature should be checked or recalibrated with the Fry Top hot. NOTE: See "Adjustment of Bypass (Minimum Burner) Flame" before recalibrating this thermostat.

HOT CHECK METHOD:

1. Place reliable thermometer in center of the top of the Fry Top over the thermal bulb.
2. Set Dial (A) to 350° F.
3. Wait until temperature rises and remains constant.
4. If dial does not agree with thermometer readings, slip off Dial (A) and push out metal insert.
5. Replace dial, turn to 350° F mark.
6. Hold dial firmly, insert screwdriver through center of dial and push calibration stem (C) inward. DO NOT TURN THIS STEM.
7. While holding calibration stem (C) in firmly with screwdriver, turn dial until it is set at the actual Fry Top temperature as it is shown by the thermometer. Release pressure on calibration stem. Replace dial insert.

OVEN THERMOSTAT

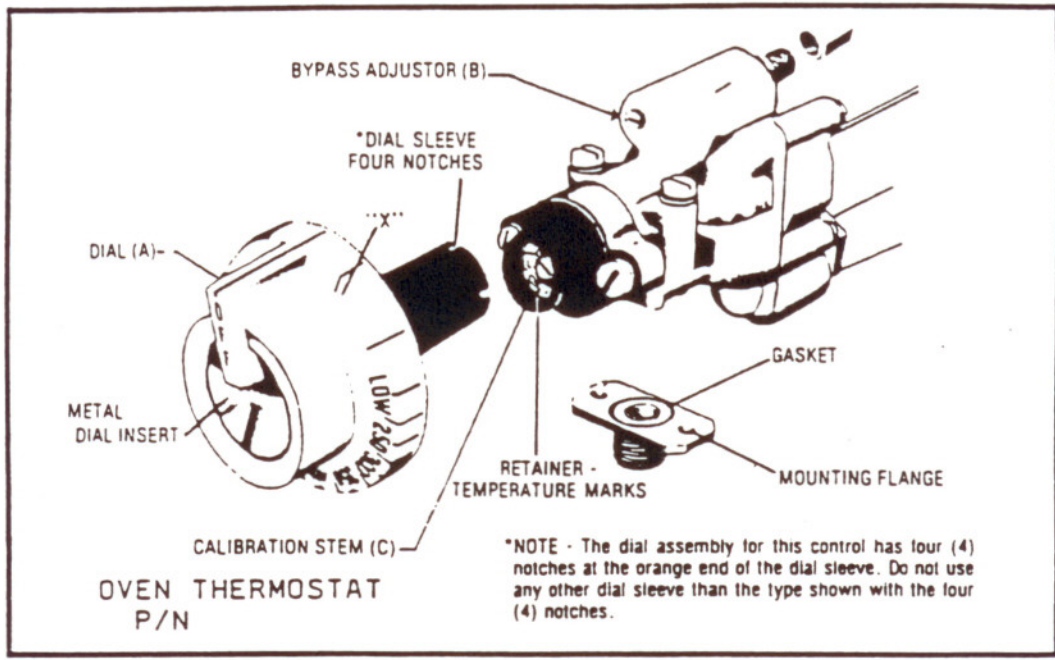
The Model BJ Robertshaw is a combination thermostat and gas valve. The gas is turned on and the temperature setting is made by a single rotation of the dial. This valve automatically locks itself in the "OFF" position. To use, push dial inward, rotate counterclockwise to the desired temperature. To shut gas off, rotate clockwise to "OFF" position.

This thermostat is a precision instrument carefully made and properly calibrated (i.e. the dial is properly set) at the factory to control temperatures accurately. It should control temperatures for the proper cooking of food without recalibration. The calibration of this thermostat should not be changed until considerable experience with cooking results has definitely proved that the thermostat is not maintaining the proper temperature.

CAUTION
THE RECALIBRATION SHOULD NOT BE MADE UNTIL THE BYPASS
(MINIMUM BURNER) FLAME HAS BEEN PROPERLY ADJUSTED.

ADJUSTMENT OF BYPASS (MINIMUM BURNER) FLAME

This is the flame that must be maintained on the burners when the oven has come up to the temperature set on the dial. Enough gas must be bypassed by the control to keep the entire burner lit. The thermostat regulates the flame from high to low in accordance with the oven temperature and will automatically turn down to this bypass flame when the temperatures set on the dial is attained in the oven.



THE BYPASS MUST BE SET CAREFULLY AND ACCURATELY AS FOLLOWS:

1. Light burners and turn Dial (A) counterclockwise and to a point midway between the "Gas On" mark and next graduation to the right of it (shown by "X"). If the burner goes out entirely, the bypass is closed.
2. Slip off Dial (A). Remove valve panel from front of range.
3. With a screwdriver, turn Bypass Adjuster (B). Turning it out counterclockwise increases the bypass flame; turning it in clockwise decreases the bypass flame. Adjust until there is a flame approximately 1/8" high over the entire burner.

4. Replace dial, rotating dial clockwise until it snaps into its original position.
5. Reinstall valve panel on front of range.

OVEN THERMOSTAT CALIBRATION CHECK

The oven temperature should be checked or recalibrated with oven hot. NOTE: see "Adjustment of Bypass (Minimum Burner) Flame" above before recalibrating this thermostat.

HOT CHECK METHOD:

1. Place reliable thermometer in center of oven.
2. Set Dial (A) at 350° F.
3. Wait until temperature rises and remains constant.
4. If dial does not agree with thermometer readings, slip off Dial (A) and push out metal insert.
5. Replace dial, turn to 350° F mark.
6. Hold dial firmly, insert screwdriver through center of dial and push calibration stem (C) inward. DO NOT TURN THIS STEM.
7. While holding calibration stem (C) in firmly with screwdriver, turn dial until it is set at the actual oven temperature as shown by your test instrument or thermometer. Release pressure on calibration stem. Replace dial insert.