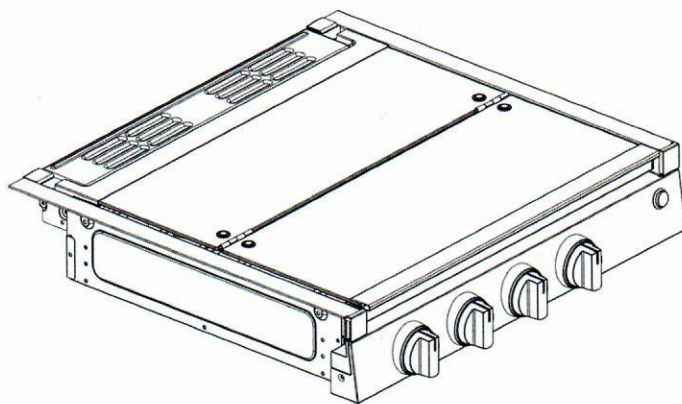




Magic Chef®

Built In Gas Cooktop

User's Manual



Model MCCTG21B/ MCCTG21ST

**PLEASE READ THIS MANUAL CAREFULLY BEFORE USING YOUR BUILT
IN GAS COOKTOP AND KEEP IT FOR FUTURE REFERENCE.**



PRODUCT REGISTRATION

Thank you for purchasing this Magic Chef® product. The first step to protect your new product is to complete the product registration on our website: www.mcappliance.com/register. The benefits of registering your product include the following:

1. Registering your product will allow us to contact you regarding a safety notification or product update.
2. Registering your product will allow for more efficient warranty service processing when warranty service is required.
3. Registering your product could act as your proof of purchase in the event of insurance loss.

Once again, thank you for purchasing this Magic Chef product.

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PRECAUTIONS

▲ WARNING: If the information in this guide 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 appliance.
- Have the gas system checked and Leakage source corrected by a qualified installer, service agency, manufacturer or dealer or the gas supplier.

▲ WARNING: WHAT TO DO IF YOU SMELL GAS

- Do not try to Light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your recreational vehicle.
- Clear the recreational vehicle of all occupants.
- Turn off the gas supply tank valve(s) or main gas supply.
- Immediately call your gas supplier for instructions.
- If you cannot reach your gas supplier, call the fire department.

▲ WARNING: Hazards or unsafe practices COULD result in severe personal injury or death.

▲ CAUTION: Hazards or unsafe practices COULD result in minor personal injury.

- Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.
- If an external electrical source is utilized, the appliance must be electrically grounded in accordance with state or other codes or, in the absence of such codes, with the National Electrical Code, ANSI/NFPA 70. Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified service technician.
- Warning and important safety instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance. Always contact the manufacturer about problems or conditions you do not understand.

IMPORTANT SAFETY INSTRUCTIONS

▲ WARNING

- All cooktop can tip and cause injuries to persons
- Install anti-tip device packed with cooktop
- Follow all installation instructions.

▲ **WARNING:** To reduce risk of tipping of the appliance from abnormal usage, the appliance must be secured by a properly installed anti-tip device

- Remove all tape and packaging before using the cooktop. Destroy the carton and plastic bags after unpacking the cooktop. Never allow children to play with packaging material
- Proper Installation — Be sure your appliance is properly installed by a qualified technician in accordance with state or other codes. Install only per installation instructions provided in the literature package for this appliance.

▲ **WARNING:** Ask your dealer to recommend a qualified technician and an authorized repair service.

- User servicing — Do not repair or replace any part of the appliance unless specifically recommended in the manuals. ALL other servicing should be done only by a qualified technician. This may reduce the risk of persona injury and damage to the cooktop
- Never modify or alter the construction of a range by removing leveling legs, panels, anti-tip brackets/screws, or any other part of the product.

▲ **CAUTION** Children climbing on the cooktop to reach items could be seriously injured

▲ **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop

▲ **WARNING:** NEVER cover rear vent on counter top. Never cover an entire rack with materials such as aluminum foil or any other flammable items. Doing so blocks air flow through the cooktop and may cause carbon monoxide poisoning.

- Directions that direct current electrical supply conductors must be provided with strain relief at the appliance.
- The appliance and its 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).
- The appliance must be isolated from the gas supply piping system by closing its individual 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).
- Storage in or on Appliance — Flammable materials should not be stored in an oven, near surface burners, cabinet areas above appliance or in the drawer (if equipped). This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable Liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

- Do not leave children alone - Children should not be Left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS . Surface burners may be hot even though flames are not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop.
- Wear proper apparel — Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Do not use water or flour on grease fires - Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.

▲ **WARNING:** Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

▲ **WARNING:** In case of fire or gas Leak, be sure to turn off the main gas shutoff valve.

- Use only dry potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not Let potholders touch hot heating burners. Do not use a towel or other bulky doth instead of a potholder.
- Do not heat unopened food containers — Buildup of pressure may cause container to burst and result in injury.

▲ **IMPORTANT:** Do not attempt to operate the appliance during a power failure. If the power fails, always turn off the cooktop. If the cooktop is not turned off and the power resumes, the cooktop may begin to operate again. Once the power resumes, reset the clock.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

▲ **WARNING:** Use proper flame size — Adjust flame size so it does not extend beyond the edge of the utensil. The use of undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Proper relationship of utensil to flame will also improve efficiency. The furniture above hobs has the potential risk during hobs working.

▲ **WARNING:** Do not use other grills on the burner grates of sealed gas burners. If you use a grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

- Know which knob controls each surface burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan.
- Always turn the knob to the full HI position when igniting top burners. Visually check that burner has lit. Then adjust the flame so it does not extend beyond the edge of the utensil.
- Use proper pan size. This appliance is equipped with one or more surface burners of different sizes. Select

utensils having flat bottoms Large enough to cover the surface burner. The use of undersized utensils will expose a portion of the surface burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface burner will also improve efficiency.

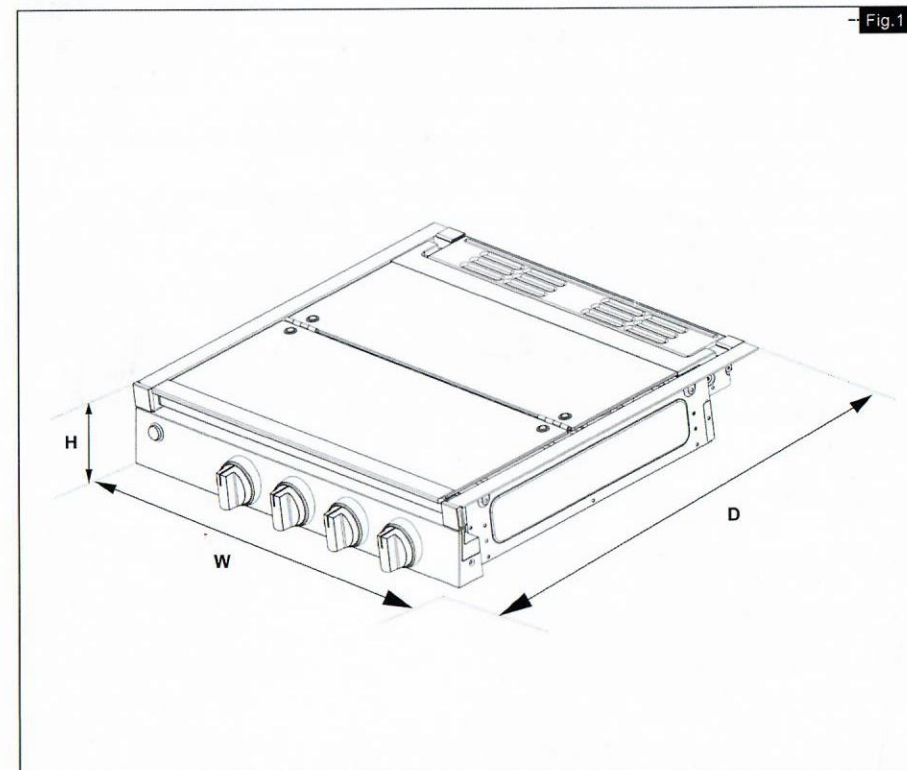
- Utensil handles should be turned inward and not extend over adjacent surface burners. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend to adjacent surface burners.
- Never leave surface burners unattended at high heat settings — Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- Protective liners — Do not use aluminum foil to Line surface burner pans or oven bottom, except as suggested in this manual. Improper installation of these Liners may result in risk of electric shock, or fire.
- Glazed cooking utensils — Only certain types of glass, glass/ceramic, C6r3mic, 63rth6nwar6, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- Do not use Searing Grill on the cooktop. The searing grill is not designed for use on the cooktop. Doing so may result in a fire.
- Do not use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

Clean the cooktop regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter Greasy deposits in the fan could catch fire. When you are flaming food under the hood, turn the fan on. Refer to the hood manufacturer's instructions for cleaning.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

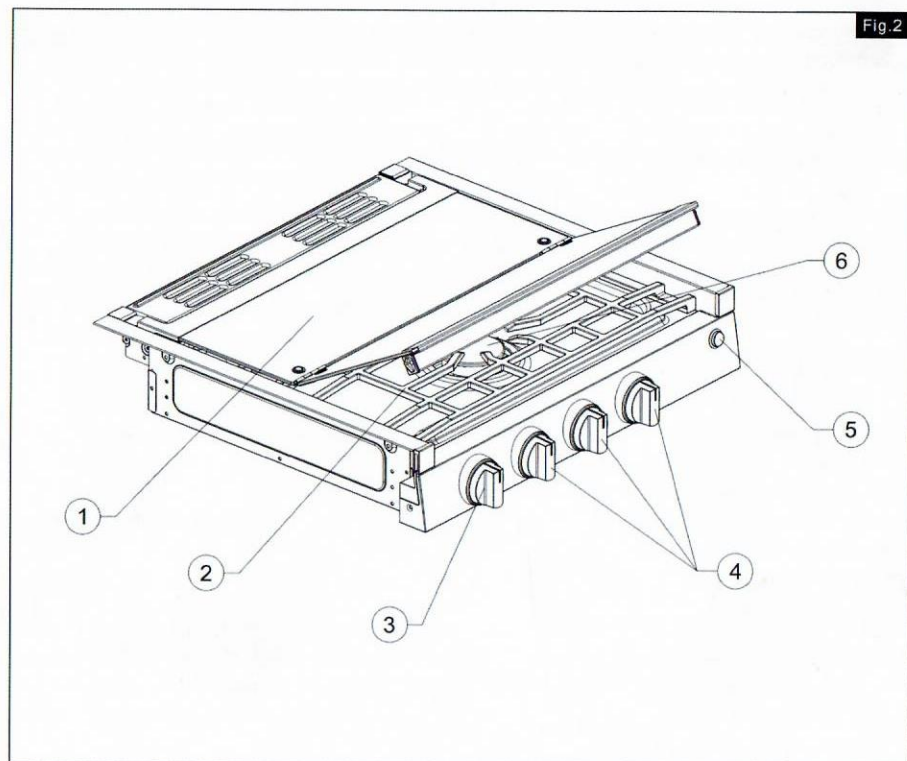
SPECIFICATIONS



Optional power		Gas power
BTU/HR	Left and Right Burner	6500 BTU
	Front Burner	8000 BTU
Fuel / Power		Propane
Inlet Pressure		10" WC Min to 13.8" WC Max
Power Input		12V DC • 2 Amp
Unit Dimensions		21.53" (W) x 4.03" (H) x 21" (D)

▲ **NOTE** This appliance conforms with the directives: ANSI Z21.57a-(2012) Rec / CAN1- 1.16-M791R(2011)

PARTS AND FEATURES



- | | | |
|----------------|------------------------|---------------|
| 1. Glass Cover | 3. Ignition Knob | 5. Back Light |
| 2. Grill | 4. Burner Control Knob | 6. Burner |

INSTALLATION INSTRUCTIONS

The installation must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI/NFPA 1192.

▲ WARNING: Installation of this appliance must be made in accordance with the written instructions provided in this manual. No agent, representative or employee of Magic Chef or other person has the authority to change, modify or waive any provision of the instructions contained in this manual.

CABINET CUTOUT INSTRUCTIONS

For proper operation of your cooking appliance, the cabinets must be properly constructed and squared with respect to the counter top and the cabinet face. For proper operation of these units, the cabinet must be Level and the bottom of the cooktop must be supported.

▲ NOTE: Location

- Make sure there is a ventilation hole in the cabinet for air circulation around the cooktop
- When planning the location, consider curtains or other combustible materials installed around the appliance.

The Minimum horizontal distance(s) from sides and back of appliance to adjacent vertical combustible walls extending above the top panel:

- 7 1/4" from the side walls
- 9" from the rear wall

These distances shall be from the burner center of the appliance.

30 inches is the minimum vertical distance to combustible material above the cooktop. This distance may be reduced by using non-combustible construction.

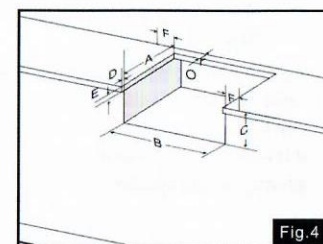
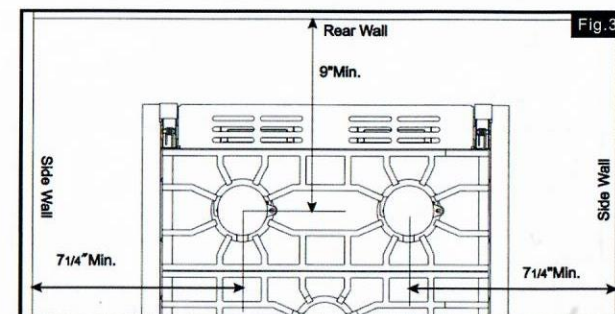
The maximum depth of cabinets installed above cooking tops is 13 inch (330 mm).

The minimum distance between the floor and the bottom of the cutout opening is 4".

The minimum distance to the bottom of the hood is 19 1/2".

Cabinet and counter cutout chart:

Model	A	B	C	D	E	F
MCCTG2B	17-3/4"	20-1/4"	4-2/15"	15/16"	1-9/16"	2" Min.
MCCTG21ST	451mm	514mm	105mm	23mm Max.	40mm Max.	51mm Min.



COOKTOP INSTALLATION

When the cabinet has been prepared according to the dimensions given and the gas line is in place.

1. Remove the cooktop from its packaging.
2. Hold the baffle of the top glass cover and pull it upwards to release it from the cooktop. (Figure 5) Push a little and lift up to remove the top glass cover from the cooktop. (Figure 6)

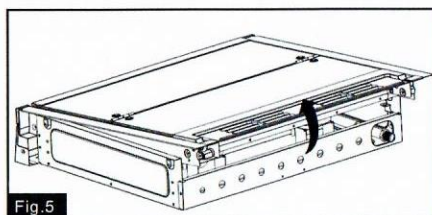


Fig.5

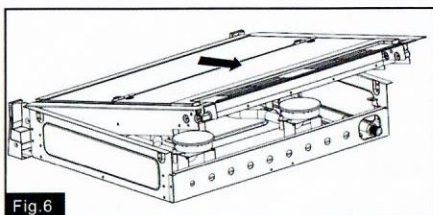


Fig.6

3. Slide the cooktop into the cabinet opening. Verify the cooktop is level from side to side and front to rear. (Figure 7)
4. Connect a propane supply line to the in the upper left rear corner of the cabinet. Connect a positive 12V power supply wire and a 12V ground wire to the appliance in the upper right rear corner of the cabinet. (Figure 8)

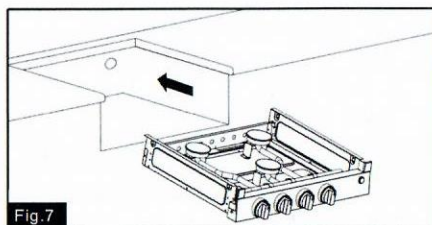


Fig.7

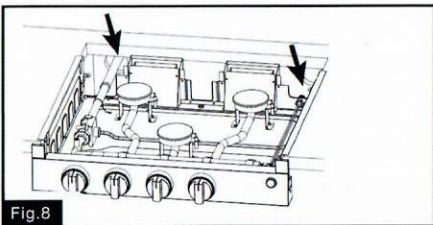


Fig.8

5. Use four tapping screws on both left and right to secure the cooktop onto the cabinet. (Figure 9)

▲ IMPORTANT: Make sure the gas supply pipe cannot contact any moving parts after installation. Leave adequate space for the gas supply pipe in case it is bent or damaged after installation. Use propane gas only for this appliance.

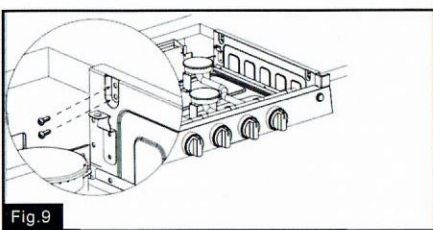


Fig.9

6. Check the pipe fittings for leaks using a leak detection solution. Never use a flame.
7. Align the top glass vover assembly with the slots and place it into the cooktop. (Figure 10 and Figure 11)

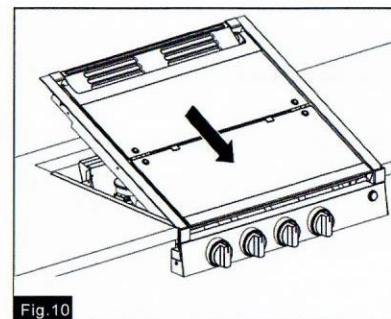


Fig.10

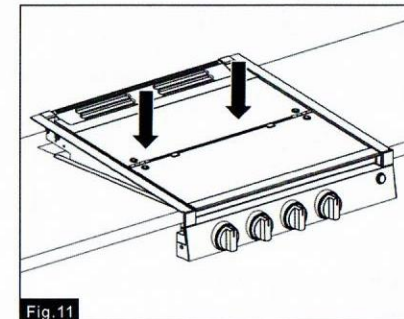


Fig.11

8. Press the backside of the top glass cover until you hear a click noise. The top glass cover is now locked into place. (Figure 12)

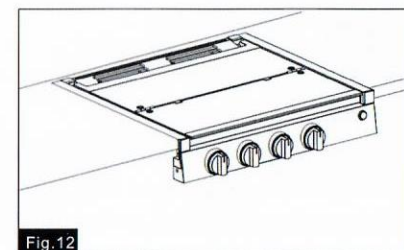


Fig.12

ELECTRICAL CONNECTION

MODEL WITH LED LIGHT

Connect the light wires to a 12V DC circuit with a fuse protected and max rating of no more than 15 amps.

▲ NOTE: Ensure to connect the wires with the correct polarity. Black is "+" and White is "-".

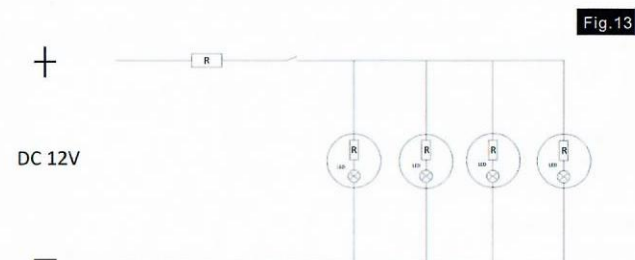


Fig.13

Wiring Diagram

OPERATION INSTRUCTIONS

LEAK CHECK

Always perform a leak test for possible leaks according to the manufacturer's instructions before any operation. Pressure/Leak test using 11-13.8 WC pressure.

▲ WARNING: Extinguish all open flames. NEVER leak test when smoking. Do not use the cooktop until Connection has been leak tested and does not leak.

1. Make sure all control knobs are turned to OFF position.
2. Apply a gas leak detection liquid such as soapy water to the connections.
3. Any gas leaks will be indicated by bubbles.
4. To stop the Leak, tighten the loose joint, or replace the faulty part with a replacement part recommended by retailer.

LIGHTING TOP BURNERS

▲ WARNING: Top cover must be open when main burner is in operation.

MATCH LIGHTING

1. Before lighting, check to make sure the control knobs are turned to OFF position.
 2. Check that the main gas tank valve is open.
 3. Turn the appropriate burner knob counterclockwise to "HI" position. (Figure 14)
- ▲ NOTE:** Do not attempt to light more than one burner at a time.
4. IMMEDIATELY strike and place a burning long wooden match for the match extension or a butane Lighter with extension) through the spaces in the grate near the ports of the burner to light the burner. (Figure 15)

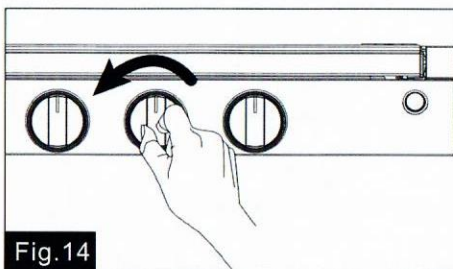


Fig. 14

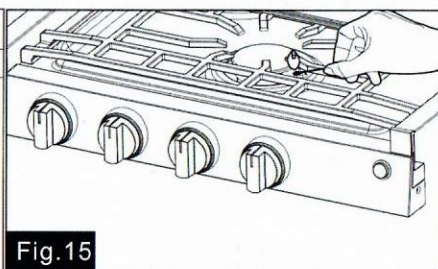


Fig. 15

5. Repeat steps 3 and 4 to light the other burner(s) as needed.
6. Push and turn the burner control knob to adjust the flame to desired Level. (Figure 16)

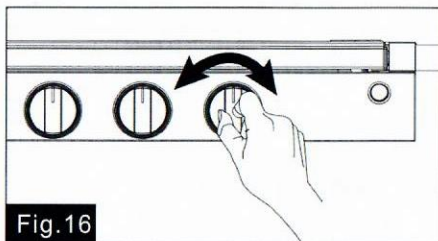


Fig. 16

ELECTRONIC IGNITION

1. Before lighting, check to make sure the control knobs are turned to OFF position.
2. Check that the main gas tank valve is open.
3. Turn the appropriate burner knob counterclockwise to "HI" position. (Figure 14)

▲ NOTE: Do not attempt to light more than one burner at a time.

4. Turn the ignition knob clockwise repeatedly until burner Lights. (Figure 17)
5. Repeat steps 3 and 4 to light the other burner(s) as needed.

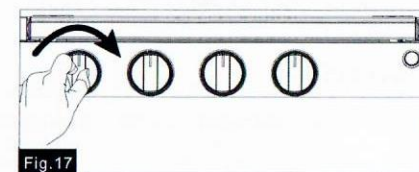


Fig. 17

TO TURN OFF

To extinguish the top burner flame, turn the appropriate burner control knob clockwise to OFF position. Always turn off the gas tank valve when refueling or traveling.

▲ WARNING: PRODUCT DAMAGE HAZARD

- DO NOT cook with the control knob set in the HI position. Damage to the ignition module and burner electrodes may result. Based on safety considerations the top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- DO NOT use oversized cookware. The pan should not be more than one inch larger than the burner grate. The maximum pan size is a 10-inch skillet. Oversized cookware will cause excessive heat build-up in the appliance top and will result in damage to the burner grate, burner and cooktop.
- DO NOT use a broiler pan, griddle, or any other Large utensil which covers more than one (1) top burner at a time. This will create excessive heat which may cause melting, sooting or discoloration damage to the burner grates, range top, or utensils.
- DO NOT leave an empty utensil, or one which has boiled dry, on a hot top burner. The utensil could overheat and damage the utensil or the cooking appliance.

THE BURNER FLAME

Keep your arms and face away from being directly above the cooking area. Flames should appear similar to the good flame shown in diagram. (Figure 18) A good flame should be blue with a yellow tip. Some yellow tips on flames up to 1 inch in length are acceptable as long as no carbon or soot deposits appear. If flames are excessively yellow and irregular, the oil residue may not be completely burned off, or the venturi may be clogged or may not be properly positioned over the orifices. Allow the appliance to cool before repositioning the venturi over the valve and orifices.

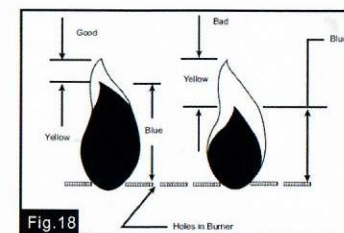


Fig. 18

CARE AND MAINTENANCE

CLEANING

- Make sure all controls are OFF and the cooktop is cool before cleaning.
- Make sure that all cooktop surfaces, burner grates and burners are cool before cleaning or disassembling cooktop.
- DO NOT use cleaners, bleach, or rust removers on the cooktop or burner grates.
- DO NOT obstruct the flow of combustion and ventilation air.
- Keep appliance area clear of combustible materials, gasoline and other flammable vapors and liquids.
- Clean all surfaces as soon as possible after boil overs or spillovers.
- Use warm soapy water only to clean the burner grates, cooktops, painted surfaces, porcelain surfaces, stainless steel surfaces and plastic items on your cooktop. Do not use grit or acid-type cleaners.
- DO NOT use steel wool, or abrasive cleaners, or acid type cleaners such as chlorine bleach on your cooktop or grate systems. They will damage your cooktop. Use only nonabrasive plastic scrubbing pads.
- DO NOT allow foods containing acids (such as lemon or tomato juice, or vinegar) to remain on porcelain or painted surfaces. Acids may remove the glossy finish. Wipe up egg spills when cooktop is cool.
- DO NOT wash warm porcelain surfaces. Allow these areas to cool before cleaning. You could burn yourself, or the porcelain could crack.
- Pitting and discoloration will result if spills are allowed to remain for any length of time on stainless steel.
- DO NOT allow spillovers to remain on the burner caps. The caps could become permanently stained.
- When cleaning around the burners, use care to prevent damage to the electrode (if so equipped). If a sponge or cloth should catch the metal igniter electrode, it could damage or break the electrode. If this occurs, the burner will not light.

STORAGE

Dry all surfaces, then spray surfaces with an oil base substance to preserve the surface from rusting during long term storage. Wipe off oil coating before reuse.

TROUBLESHOOTING

Problem	Possible Causes / Solutions
Surface burners do not light.	Surface Control knob has not been completely turned to HI position. Push in and turn the Surface Control knob to HI position until burner ignites and then turn control to desired flame size.
	Ensure gas supply valve is open.
	Burner ports or slots are clogged. With the burner off, use a small-gauge wire or needle to clean ports or slots.
	Low gas supply level in cylinder.
Surface burner flame burns half way around.	Moisture is present on the burner, dry burner thoroughly.
	Burner ports or slots are clogged. With the burner off, clean ports with a small gauge wire or needle to clean ports or slots.
	Moisture is present after cleaning. Lightly fan the flame and allow burner to operate until flame is full. Dry the burners thoroughly.
Surface burner flame is orange.	Dust particles in main line. Allow the burner to operate a few minutes until flame turns blue.
	In coastal areas, a slightly orange flame is unavoidable due to salt air.



LIMITED WARRANTY

MC Appliance Corporation warrants each new Built In Gas Cooktop to be free from defects in material and workmanship, and agrees to remedy any such defect or to furnish a new part(s), at the company's option, for any part(s) of the unit that has failed during the warranty period. Parts and labor expenses are covered on this unit for a period of one year from the date of purchase. A copy of the dated sales receipt/invoice is required to receive warranty service, replacement or refund.

This warranty covers appliances in use within the contiguous United States, Alaska, Hawaii and Puerto Rico. This warranty does not cover the following:

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instructions on proper use of the product or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Failure of this product if used for other purposes than its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery/installation costs incurred as the result of a unit that fails to perform as specified.
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
- Refunds for non repairable products are limited to the price paid for the unit per the sales receipt.
- This warranty is non transferable. This warranty applies only to the original purchaser and does not extend to any subsequent owner(s).

Limitations of Remedies and Exclusions:

Product repair in accordance with the terms herein, is your sole and exclusive remedy under this limited warranty. Any and all implied warranties including merchantability and fitness for a particular purpose are hereby limited to one year or the shortest period allowed by law. MC Appliance Corporation is not liable for incidental or consequential damages and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without the prior written consent of MC Appliance Corporation.

Some states prohibit the exclusion or limitation of incidental or consequential damages, or limitations on implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Model	Parts	Labor	Type of Service
MCCTG21B/ MCCTG21ST	One Year	One Year	Carry In

For Service or Assistance please call 888-775-0202 or visit us on the web at www.mcappliance.com to request warranty service or order parts.