

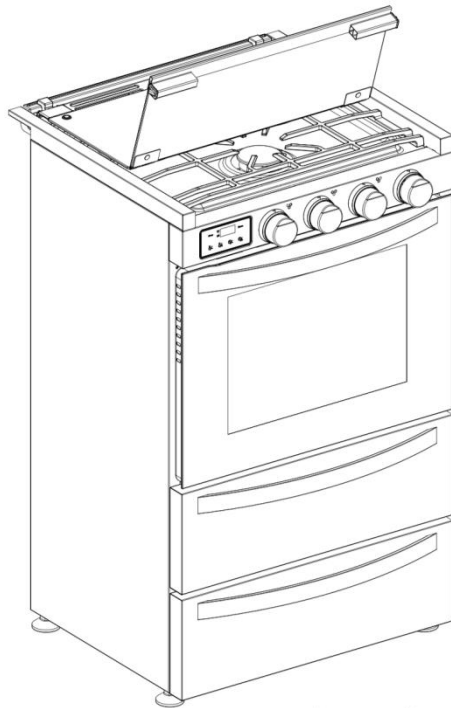
GREYSTONE®

INSTRUCTION MANUAL

21inch Gas Range

Models:DK213-21AS

/DK213-21CS



Safety Precautions

WARNING

Never Operate The Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

WARNING

A child or adult can tip the range and be killed.

Install the anti-tip device to the structure and the range. Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device by wall and cabinet. Ensure the anti-tip device is re-engaged when the range is moved. Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.

See installation instructions for details.

Failure to do so can result in death or serious burns to children or adults.

WARNING

Warning: If the instructions in this manual are 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 or liquids near this or any appliance.

-WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance
- Do not touch any electrical switch

- Turn off the gas supply tank valve(s) or main gas supply
- From a location away from the gas smell, Immediately call your gas supplier for instructions
- If you cannot reach your gas supplier, call the fire department

-Installation and service must be performed by a qualified installer, service agency or the gas supplier.

 is the safety alert symbol. This symbol alerts you to potential hazards that can result in property damage and/or serious bodily harm or death. All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION. These words mean:

WARNING

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

Caution

Caution: Hazards or unsafe practices COULD result in minor personal injury

Read the follow all instructions before using this application 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.

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.

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Getting Started

We appreciate your purchase of the GREYSTONE gas range. Prior to operating your new appliance, please read this manual carefully. This instruction manual contains information for safe use, installation and maintenance of the appliance.

You will want to keep this manual handy for future reference. Using the gas range by following the directions in this manual will help ensure safe use and reduce the risk of injury. Please pass on this manual to future owners of your gas range.

The manufacturer accepts no responsibility for any damage caused by not observing these instructions.

Safety Instructions

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 gas range. Destroy the carton and plastic bag after unpacking the gas range. Never allow children to play with packaging material.
- Your appliance should be installed by a qualified technician in accordance with state and local laws.
- Never modify or alter the construction of a gas range by removing leveling legs, panels, anti-tip brackets/screws, or any other part of product.

Children climbing on the gas range to reach items could be seriously injured.

WARNING

NEVER use this appliance as a space heater to warm a room. Doing so may result in carbon monoxide poisoning and overheating the appliance.

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 grill and may cause carbon monoxide poisoning, explode, or start a fire.

- 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).
- The maximum gas supply pressure 1/2 PSI, the gas supply pressure for checking of the regulator setting: 10in.wc. The gas supply pressure for checking of the regulator setting shall be at least 11 in wc (2740Pa).
- DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS.

During and after use, do not touch or let clothing or other flammable items touch these areas until they have sufficient time to cool down. Both surface burners may be hot even though flames are not visible and may be hot enough to cause burns.

- Wear proper apparel: Loose fitting or hanging clothing should never be worn while using this appliance.
- When heating fat or grease, watch it closely. Fat and grease may catch fire if allowed to become too hot. If there is a grease fire, smother the fire with a pan lid, use baking soda, or a dry chemical or foam-type extinguisher. DO NOT USE WATER OR FLOUR.

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 detectors. Install and use in accordance with the manufacturer's instructions.

Use only dry potholders and do not let potholders touch hot heating burners. Do not use a towel or other bulky cloth or towels in place of potholders.

Never heat unopened food containers as the buildup of heat and pressure may cause container to explode and result in injury.

Instructions for using your gas range

- Using proper flame size: adjust flame so it does not extend beyond the edge of utensils. Undersized utensils will expose a portion of the burner flame to direct contact and may result in ignition of clothes. Proper utensil and flame size will improve efficiency. Burners are different sizes for different utensil sizes. The furniture above hobs has the potential risk during gas range working.
- If you use stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in carbon monoxide poisoning.
- 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 pan.
- Always turn the knob to the full HI position when igniting top burners and visually check that burner is lit.
- Then adjust the flame so it does not extend beyond the edge of the utensil.
- Utensil handles should be turned outward and not extend over adjacent surface burners. This will help reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- Never leave surface burners unattended at high heat settings: Boil overs cause smoking and greasy spillovers that may ignite.

- **Protective liners:** Do not use aluminum foil to line surface burner pans, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock or fire.

Cleaning Instructions

Clean your gas range 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 as greasy deposits in the fan could ignite. When you are cooking food under the hood, turn the fan on.

Installation

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1. The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

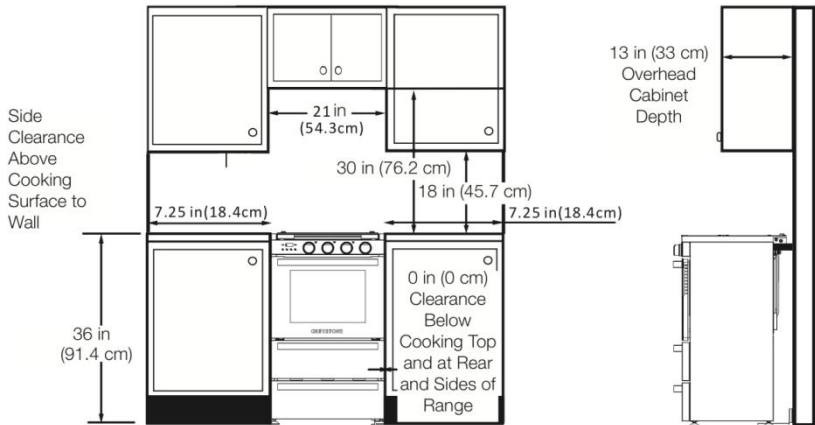
WARNING

Installation of this appliance must adhere to the written instructions in this manual. No agent, representative or employee of the manufacturer of GREYSTONE appliances or other person has the authority to change, modify or waive any provision of the instructions this manual.

- The minimum clearance of 0" between the adjacent combustible construction and the back of the

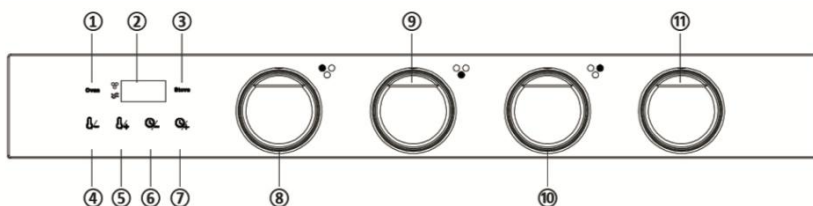
Appliance.

- Minimum horizontal clearance of 7.25" between the appliance and combustible construction extending from the cooking surface to 18 in (457 mm) above the cooking surface.
- The minimum horizontal distance between overhead cabinets must not be less than width of the appliance.
- The maximum depth of cabinets installed above top surface cooking sections be 13 in (330 mm). Any opening in the wall behind the appliance and in the floor under the appliance shall be sealed.



Function

Control Panel :



- | | | | |
|---------------|----------------------|----------------|--------------|
| 1.Oven button | 2.LED Cinema Display | 3.Stove button | |
| 4.Temp “-” | 5.Temp “+” | 6.Time“-” | 7.Time“+” |
| 8.LR knob | 9.FM knob | 10.RR knob | 11.Oven knob |

Operating instructions:

● Oven burner:

- 1.Press the **Oven** button, turn on the oven light and the blue back light of the oven knob, and open the oven main valve.
- 2.Press the oven knob and turn it counterclockwise to start the oven burner. Release it when the oven knob back light turns red.
- 3.Press the **Temp+** or **Temp-** button, after setting the temperature, wait for the LED to flash for 5 seconds the oven will enter the baking working status.
- 4.Temperature control range: 122°F~490°F, Press the **Temp+** or **Temp-** button, adjustable temperature value, Long press can quickly adjust the temperature value. The temperature can only be set within the range of 122°F-490°.

5. Press and hold the **0+0-** button for 5 seconds at the same time to display the actual temperature of the oven.

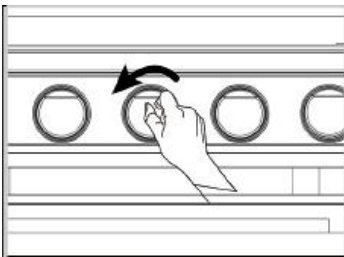


- **Cooks-top burner:**

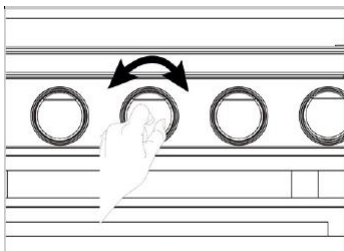
⚠ WARNING:

Top cover must be open when main burner is in operation
Based on safety considerations the top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

1. Make sure and check that all knobs are turned to the off.
2. Ensure the main gas valve is in the open position.
3. Rotate the appropriate burner knob counterclockwise to "HI" position. press for 5 seconds until burner ignites.



4. To Adjust to the desired flame, push and rotate the burner control knob.






- **Lamp**

Oven: Oven lamp control switch.

Stove: Control switch of stove knob backlight lamp.

1. Press the **Oven** button to turn on the blue back lamp of the oven ignition knob and the oven lamp.
2. The backlight turns red when the oven knob is turned counterclockwise to light a long flame. If the **Oven** button is not pressed before turning anticlockwise to open the hearth valve body, the backlight will still be red when turning to ignition state, but it will not be on when turning to off state.
3. Press the **Stove** button to turn on the blue backlight of the stove knob.
4. When the valve body is opened anticlockwise, the color of the light changes to red, and when the valve body is turned to the closed state, the backlight is blue. If you do not press the **Stove** button before turning the stove body anticlockwise, the color of the backlight will still turn red, but the backlight will not light when the valve body turns to the closed state.

- **Timer setting**

1. Oven time setting: Press button oven,  lit icon blinking, set the working time of the oven burner.
2. The timing time range is 0-99 minutes. Press the  button or the  button to adjust the timing time. Long press the plus key or the minus key to quickly adjust the timing time.
3. When the set time is up, the air source will be cut off automatically, the flame will be out, and the buzzer will work to remind.

Note: it is necessary to reset the valve body to the closed state for normal ignition in the next use

- **Electronic ignition:**

- 1.This product adopts pulse ignition mode.

- 2.Press the corresponding knob and turn it anticlockwise to complete the ignition .

- **Turning the gas range flame OFF:**

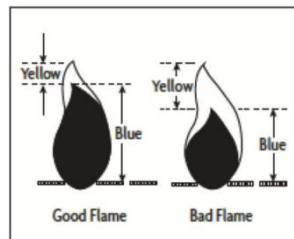
- 1.To turn the oven or burner flame off,push and turn the control knob clockwise until the knob is in the OFF position.

- 2.If you travel and need to refuel your gas tank,ALWAYS turn the tank valve off.

Useful information on proper flame for burner:

Gas burners will tend to burn blue, if the ratio of fuel to air is adjusted properly.

Burner flames that burn yellow on the tip of the flame (over 1 inch) is a sign that the burner is not receiving enough air for the combustion of gas. If the tip of the flame is more yellow in appearance, this could indicate that the burner's air shutter (or Venturi) needs to be adjusted, so that they can produce more air. Please be aware of any carbon or soot deposits that may build up on the burner as this too will affect the burner's ability to cook evenly and properly.

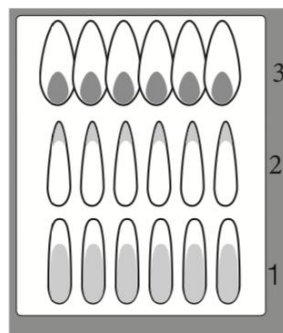


Checking the flame quality:

All combustion flames need to be visually checked to determine their flame quality.

1. Soft blue flames—Normal for natural gas operation.
2. Yellow tips on outer cones—Normal for LP gas operation.
3. Yellow flames—Abnormal for any gas operation; call for service.

If burner flame looks like 3, the range should not be used until it is serviced. Call for service. Normal burner flames shall look like 1 or 2, depending on the gas type you use.



This Gas Range oven comes with an LED light feature! Simply press the button to turn the oven LED light on and off.

ALWAYS PREFORM A GAS LEAK CHEACK BEFORE USING GAS RANGE!

Before operating the gas range always preform an analysis or check for a gas leak. DO NOT use gas range until the leak test is preformed and confirmed there are no gas leak indications. Test for leaks by using between 11-13.8WC pressure.

- if there is a gas leak detected, replace the defective part recommended by the manufacturer or tighten the loose joint properly

-Leak testing of the appliance shall be conducted according to the manufacturer's instructions. **Do not** use a flame to check for gas leaks. Use a brush to spread a soapy water mixture around the area you are checking. If there is a gas leak, you will see small bubbles in the soapy water mixture at the leak point.

WARNING:

A manual valve shall be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

WARNING:

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations. Possible hazards or injuries may result from the misuse of appliance doors or drawers, such as stepping, leaning, or sitting on the doors or drawers.

WARNING:

BEFORE TESTING FOR GAS LEAK

1. Ensure gas range controls are in their OFF positions.
2. Never test for leaks with any open flames present.
3. Do not smoke when testing for gas leaks.
4. Use a soapy solution to detect gas leaks. If there are bubbles present, there is a gas leak.

WARNING:

MERCHANDISE HARM RISK!

! If the control knob is set to the LIGHT position,DO NOT COOK as damage may occur to the ignition module and the burner electrodes.

! DO NOT LET children or pets play near,at,or around gas range. Be cautious as range can tip/fall if pulled. ALWAYS check oven before setting oven temperature.

! DO NOT USE cookware that exceeds 1inch larger than the burner grate. If oversized cookware is used,this may cause extreme heat build-up and may result in destruction to the burner grate,burner,andjor cooktop (maximum pan size= 10 inches)

! DO NOT USE any cooking pan,griddle,or any cooking instrument that covers more than one burner at any time. Maximum pan size is a 10 inch skillet.Any cooking instrument larger than 10 inches,is strictly prohibited. If this instruction is not followed,results may cause large amounts of heat that could result in the liquefying of the item or could result in damage to the burner grates or range top.

! Leaving an empty or boiled dry cooking utensil on a hot burner,could result in damage to the cooking utensil or could result in serious damage and/or fire. Remove all pans/cooking utensils,when not in use.

Cooking Tip

Preheat the oven 15 minutes before placing food to bake.

Range Features

Optional Power	Gas power
BTU/HR	Left and Right Burner: 6500BTU
	Front Burner:8000 BTU
	Oven: 7100BTU
Fuel/Power	Propane
Inlet Pressure	10" WC Min to 13.8"WC Max
Power Input	12V DC<2Amp
Inner Volume of the Oven	21" Range Oven: 51L

1	Top Glass Cover
2	Grate
3	The LED Panel
4	Drawer
5	Oven Door
6	TOP Burner Control Knob
7	Oven Control Knob
8	Burner

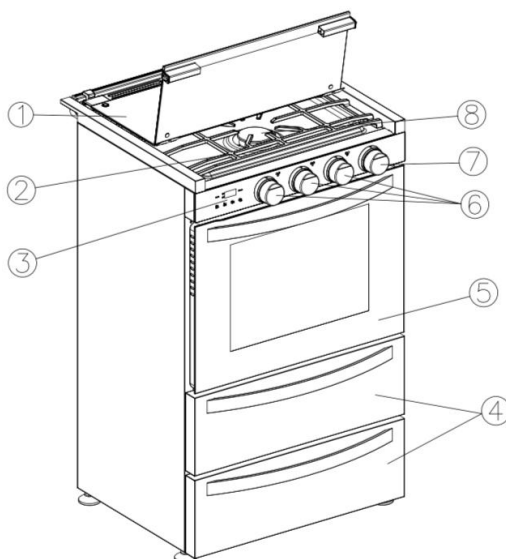
This appliance conforms to the directive:

ANSI Z21.57-2010 Recreational Vehicle Cooking Gas Appliances

ANSI Z21.57a-2012 Addenda to Recreational Vehicle Cooking

Gas Appliances CAN1-1.16-M79 (reaffirmed 2016) Propane

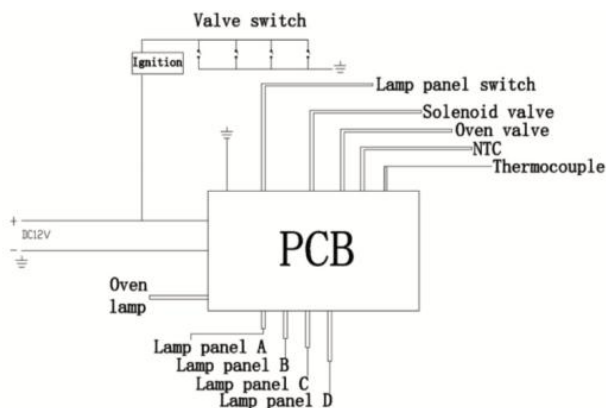
Cooking Appliance For Recreational Vehicles.



Product Troubleshooting

PROBLEM/SYMPTOM	POSSIBLE CAUSE/SOLUTION
Area surface burners will not ignite or area surface burners do not ignite uniformly	Surface control knob has not been fully rotated to the HI position.
	Check to see if gas valve is open. If not,open it.
	Burners are clogged. Make sure burner is off. Use a small wire,toothbrush or needle to clean burner ports and slots.
	Low gas level in tank. Refill or replace gas tank.
	There is moisture on the burner. With burner off,dry burner thoroughly.
Surface burner flame is yellow or orange instead of blue.	Debris may be present in gas line. Let burner run for a few minutes to see if flame changes to blue.
	Humid air in the home,sometimes caused by running a humidifier,may cause flames to be burn yellow.

ELECTRICAL CONNECTION:



Sanitation & Upkeep

- Ensure all control knobs are in OFF position before cleaning.
- Ensure the cook-top and all components relating to the gas range are cooled off before touching or cleaning.
- When cleaning the oven, only use an oven cleaner specifically designed for ovens. Ensure proper usage of the oven cleaner by following the oven cleaners instructions thoroughly.
- If there is a spill on the gas range, cook-top, grate(s), burner caps, or any other component of the gas range, clean the spill right away (make sure the range is cooled off) as leaving any spill can result in the discoloration or staining of your range or stainless steel.
- Always use caution when cleaning, especially around the burners. If caution is not used, you may catch the metal igniter electrode on your cleaning item (such as your sponge or washcloth, etc.) which can damage or break the metal igniter electrode. If the metal igniter electrode is damaged, the igniter may not ignite.
- If you wish to clean or wash porcelain surfaces, you must allow the areas to cool beforehand. Hot porcelain can crack and can also burn flesh.
- The best way to clean the cook-top porcelain surfaces, stainless steel surfaces, painted Surfaces, burner grates, plastic items, or any other items relating to the gas range is to use mild soapy water solution.

THE DO NOT'S OF SANITATION AND UPKEEP:

- DO NOT USE oven cleaners on any surface, other than the oven.
- DO NOT USE bleach.
- DO NOT USE rust removers.
- DO NOT USE steel wool, only use non abrasive pads; such as the soft side of a sponge or a soft washcloth.
- DO NOT USE any abrasive, gritty, or acid-type like cleaners.
- DO NOT BLOCK movement of combustion a.k.a air ventilation.
- DO NOT STORE flammable liquids or vapors (such as gasoline) or any other combustible Equipment or materials near, at, or around the gas range.
- DO NOT USE any metallic or wire brush to clean any components relating with the range oven. Some wire or metallic brushes those their bristles and these bristles could get stuck in the burner ports or other small crevices and could result in a explosion or a fire.
- DO NOT ALLOW food that contains acids such as: vinegar, citrus juices (lemon , lime, grapefruit, etc) tomatoes, etc to remain on any painted porcelain, cook-top, grates, or any other surface relating to the gas range. Some acids react to the paint and gloss that is used. If an egg spill should

occur, clean the egg spill when cook-top has cooled down, do not allow the egg spill to remain on surface.

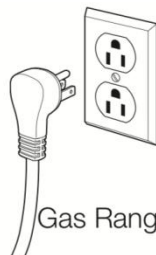
GENERAL RECOMMENDATION

1. Plug in the power cord. Make sure the outlet meets local or national electrical codes .

2. Slide the range into place.

3. Check the gas supply line to make sure it did not get damaged and it stayed connected during positioning.

4. Check to make sure the back leg of the range has slid into the anti-tip bracket. Carefully tip the range forward to ensure that the anti-tip bracket engages the back brace and prevents tip-over.



WARNING

Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Warning: Disconnect the electrical supply before servicing the appliance.

LEVELING THE RANGE

The range must be level to obtain proper operating. The four screws type leveling legs located on the corners 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. Use a level on surface units to check the leveling of the range.

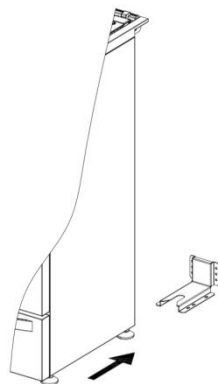
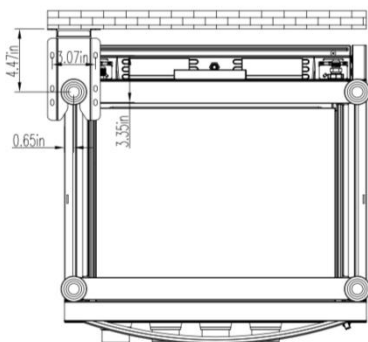
ANTI-TIP BRACKET INSTALLATION

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

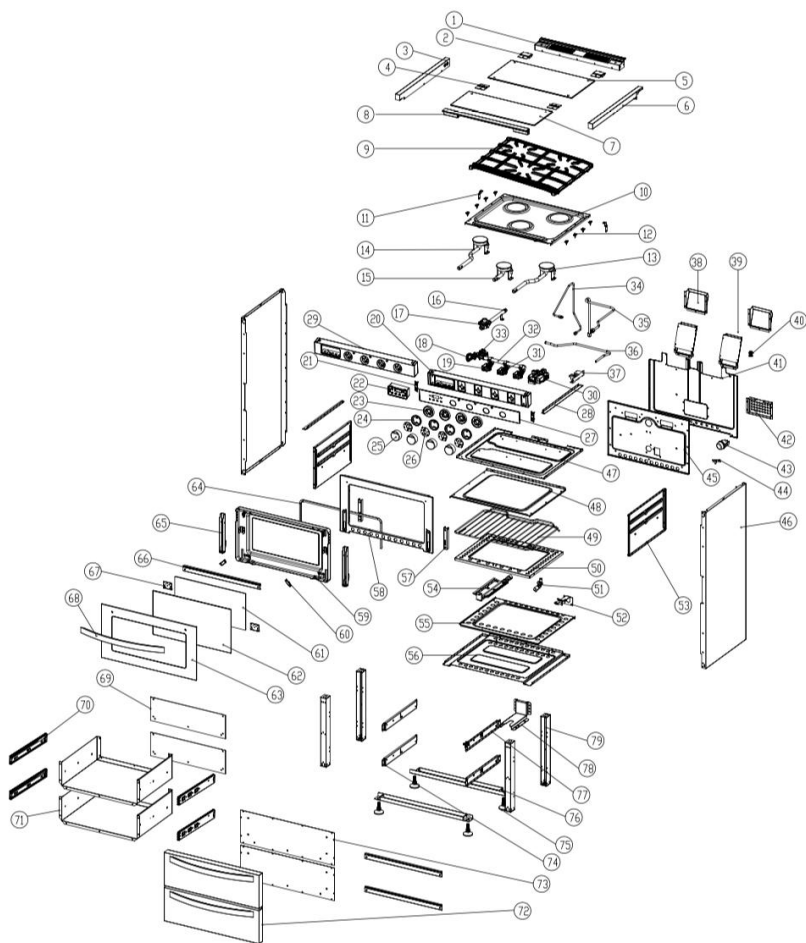
- Place the anti-tip bracket on the floor as shown figure. Anti-tip bracket can be installed on either right or left side.
- Make the locations of 2 holes of anti-tip bracket on the floor.

- Use a 5/16" masonry drill bit and insert plastic anchor.
- Secure bracket to floor using screws supplied.
- Slide appliance into position.

NOTE: If range is relocated, the bracket must be removed and installed in new location.



Exploded-view Drawing



1	Chimney Decoration Panel	28	Support plate	55	Oven Burner Baffle Plate
2	Hinge2	29	Control panel for SS model	56	Bottom Cover
3	Left Hob Table Plate	30	Oven thermostat valve	57	Hinge Bracket
4	Hinge1	31	Plug valve 0.82	58	Cavity front plate
5	Rear top glass	32	Front Gas-in Pipe	59	Door frame ass'y
6	Right Hob Table Plate	33	Solenoid Valves	60	Glass fixing bracket in door
7	Front top glass	34	Open flame AL tube	61	Door inner glass
8	Top glass handle	35	Oven AL tube	62	Door middle glass
9	Grate	36	Oven valve intake pipe	63	Door outer glass
10	Hob Table	37	Igniter	64	Cavity sealing strip
11	Hob table holder	38	Exhaust duct heat shield	65	Hinge ass'y
12	Grill Silicon Gasket	39	Exhaust duct	66	Door Inner Frame Holder
13	Left top burner	40	Wire fixing joint	67	Door glass holder
14	Right top burner	41	Rear Cover	68	Handle
15	Front top burner	42	Protective cover	69	Drawer rear plate
16	Rear Gas-in Pipe	43	Lamp	70	14inch sliding rail
17	Regulator	44	NTC temperature probe	71	Drawer
18	Corrugated pipe	45	Rear Cavity Plate	72	Drawer front
19	Plug Valve 0.75	46	Side panel	73	Drawer board
20	Control panel	47	Top cover	74	Drawer left support
21	Glass holder	48	Cavity upper plate	75	Support mat ass'y
22	LED control ass'y	49	Back rack	76	Bottom support stiffening plate
23	Knob Base	50	Burner diaphragm	77	Drawer right support
24	Decorating ring	51	Nozzle holder ass'y	78	Anti-tip Bracket
25	Knob	52	ODS	79	Supporting leg
26	LED PCB	53	Side Cavity Plate		
27	Control panel glass	54	Oven burner		

Product Warranty Information

Your GREYSTONE appliance is covered by a one-year limited warranty. For one year from your original date of purchase of the original purchaser, GREYSTONE will pay costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed, using and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1. Products on which original serial numbers have been removed, can not be determined, or altered in any way.
2. Product that has been transferred from its original owner to another party. Product has been removed outside of the USA or Canada
3. Rust on the interior or exterior of the unit.
4. Products that have been purchased secondhand.
5. Commercial use of product.
6. Service calls which do not involve malfunction or defects in materials or workmanship, or for appliances not in ordinary household use or used other than in accordance with the provided instructions.
7. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
8. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it is shipped from the factory.
9. Service calls to repair knobs, buttons, handles, or other cosmetic parts.
10. Surcharges including, but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, mileage expense for service calls to remote areas, including the state of Alaska.

11.Damage to the finish of appliance,or home incurred during installation,including but not limited to floors,cabinets,walls,etc.

12.Damage caused by services performed by unauthorized service companies,use of parts other than genuine GREYSTONE parts or parts obtained from persons other than authorized service companies,or external causes such as abuse,misuse,inadequate power supply, accidents,fires,or acts of God.

The customer's sole or exclusive remedy under this limited warranty shall be product or repair or replacement as provided herein. Claims based on implied warranties,including warranties of merchantability or fitness for particular purpose,are limited to one year or the shortest period allowed by law,but not less than one year.

GREYSTONE shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranties ,so these limitations or exclusions may not apply to you.

This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

Proof of purchase may be required for warranty purposes. If service,of any kind,is performed please obtain and keep all original receipts. Product features or specifications as described or illustrated are subject to change without notice.

GREYSTONE



WAY

Interglobal Network

For further information, please contact:

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Closed Saturday- Sunday

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