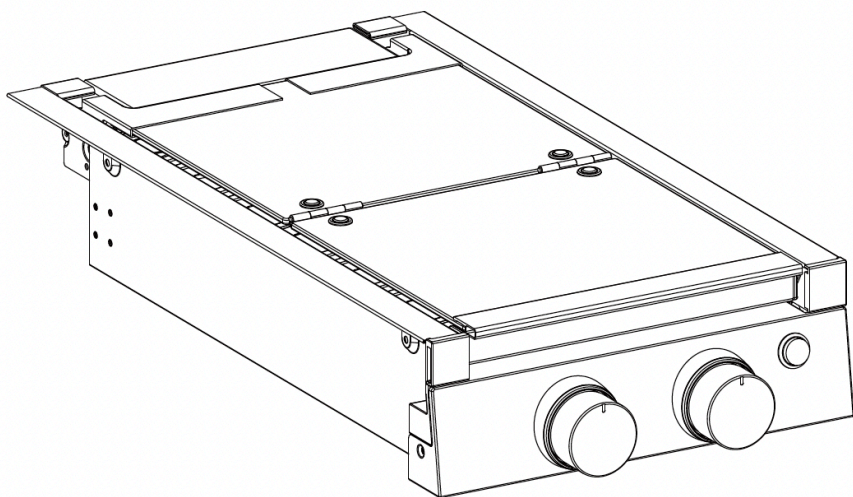


# REC PRO®

## ***INSTRUCTION MANUAL***

**2 Burner Gas Cooktop**

**Models: RP-CT-122B-BL  
RP-CT-122B-SS**



Thank you for your purchase of the RecPro 2 Burner Gas Cooktop! Before the use of your new cooktop, please review this user manual carefully. This manual contains useful information pertaining to safety, maintenance/upkeep, installation, functions, features, and warranty.

Please do not discard this manual as you may need to refer to it in the future.



**WARNING:** This symbol indicates a safety alert, it will alert you to possible hazards that can cause serious bodily harm, property damage, or even death. The safety symbol will precede important messages about safety.

**WARNING:** If one does not follow the instructions in this guide exactly, an explosion or fire may occur resulting in personal injury, property damage, or even death. Do not use or store flammable substances or liquids, such as gasoline, near this product or any appliance.

### **IN THE EVENT THAT A GAS SMELL IS PRESENT:**

- Do NOT attempt to ignite or light ANY appliance or incendiary device
- Do NOT touch ANY electrical switch
- Do NOT use any phone or electrical device in your recreational vehicle
- Evacuate the recreational vehicle of all occupants and pets
- Shut off the main gas supply or gas tanks supply valve
- From a location away from the gas smell and recreational vehicle, call your gas supplier immediately for further instructions.
- If your gas supplier cannot be reached, proceed to call the local fire department or 9-1-1 immediately.
- Have the gas cooktop and system checked and have the leakage source solved by a qualified installer, manufacturer, the gas supplier, or a service agency.

## **CAUTION:**

Hazards or unsafe practices can result in personal injury or harm. Read the following instructions carefully before attempting the following application to prevent the potential risk of electric shock, fire or damage to the cooktop, or personal injury. Please use appliance only for its intended purpose as described by this manual.

If you are using an external electrical source, please ensure that the appliance is electrically grounded in accordance to state or other codes such as the National Electric Code (NFPA70/ANS1). Do NOT attempt to repair, adjust, service, or replace any parts on your appliance, unless specifically recommended by this manual. Other services should be referred to a qualified service technician.

The warning and important safety instructions appearing in this guide are not meant to cover every condition and possible situation that may occur. Caution, common sense, and care must be practiced when maintaining, operating, or installing your appliance.

### **Instructions for safety**

- Before using this appliance, one should remove all tape and packaging. Properly dispose of the carton and plastic bag after unpacking the appliance. Never allow children to play with the packaging material.
- This appliance should be installed properly by a qualified technician, in accordance with local and state regulations and law.
- Never modify or alter the appliance by removing screws, anti-tip brackets, leveling legs, panels or any other part of the product.
- Do not store objects that could be of interest for children in the cabinets above the appliance. A child could attempt to climb onto the appliance to reach these items and could be harmed or seriously injured.



## **WARNING**

- Do NOT use this cooktop as a space heater to warm a room, as this may cause carbon monoxide poisoning and overheating of the cooktop.
- Never cover the rack completely with materials like aluminum foil or any other flammable objects. Doing this can cause an air flow block; carbon monoxide poisoning, fire, or explosions may occur as a result.
- The cooktop must be separated from the gas supply piping system by closing its manual shutoff valve during any pressure testing equal to or less than 1/2psi(3.5KPa).
- During and after use, do NOT touch or allow flammable materials, objects, or clothing to touch or come into contact with these areas until they have cooled down. Burners may be hot even though flames are not visible, and can inflict burns or injuries.
- DO NOT wear loose fitting or clothing that hangs while operating this cooktop, as these items could catch fire and cause serious injury or property damage.
- When heating grease, oil, or fat, watch it closely. Oils, fats, or grease can catch fire if they become too hot. In the event of a grease or oil fire, smother the fire with the pan lid, use baking soda, or a dry chemical, or foam type fire extinguishers.

**DO NOT USE WATER OR FLOUR!**

Gas leaks may occur in the system and result in dangerous conditions. In some situations, a gas leak may not be detectable by smell. Gas suppliers recommend you purchase and install a UL approved gas detector. These detectors should be installed in accordance to the manufacturer instructions.

- Do NOT use wet or damp potholders, only use dry potholders. Do NOT let the potholders touch hot or heating burners.
- Do NOT use a towel or other bulky cloth in place of a potholder.
- Do NOT heat unopened food containers as the pressure of heat or steam could buildup. This may cause the container to rupture or explode and could cause harm or serious injury.

**CAUTION:** Never attempt to utilize the cooktop during a power failure. In the event the power fails during use, always shut off the cooktop, as your appliance may turn on unsupervised as the power restores.

## **Instructions for cooktop usage:**

- Using the correct flame size: Flame should be adjusted so that it does not exceed beyond the edge of your utensils such as a pot or pan. Undersized utensils may expose a portion of the burner and flame, which may result in the combustion of fabric or clothing if they make contact with the flame. Using correctly sized pots or pans will improve efficiency and safety.
- Do not use stove top grills on a sealed gas burner. Doing so may cause incomplete combustion, which may result in carbon monoxide poisoning.
- Please memorize the knobs and their corresponding burners which they control. Always place a pan on the burner before starting a flame. And always turn off the burner before removing the pan.
- Always turn the knob all the way to the “Light” mark when igniting the top burners. Always then check to see if flames are visible, ensuring that the burner is lit.
- Do NOT face pot or pan handles outward. They should always be facing inward but not directly over another flame. This practice can reduce the risk of serious burns, spillage, or even the combustion of flammable items or materials; in the event there is accidental contact with the handle.
- Do NOT leave the top burners on a high heat setting unattended. Failure to supervise can result in a boil over which can cause smoke or a grease fire.
- Protective Sheets: Never use aluminum foil to cover the burner pans. Improper use or installation of these sheets and liners can increase the risk of electrical shock or fire.
- NEVER use a searing grill on the cooktop: Searing grills are not designed for use on this cooktop. The utilization of a searing grill can cause a fire.

- **NEVER USE A DECORATIVE BURNER COVER**

In the event that a burner is turned on accidentally, the covers could become too hot, could possibly melt, or combust. This can also result in damage to the cooktop from overheating and can cause ignition and combustion problems.

- Cooking utensils that are glazed: Please only use certain types of ceramic, glass, or glazed utensils that are designed for use on a cooktop. Avoid the use of these utensils when possible.

### **Cleaning Instructions**

You should clean your cooktop regularly, and keep all parts grease free to prevent fire. Clean all grease filters and exhaust fan vents. Never allow grease to build up on filter or hood as grease buildup could ignite. Turn on hood fan when cooking under hood.

## ***Installing your appliance***

The installation of your cooktop **MUST** conform with state or local laws and codes. In the absence of codes and laws, please use the standard for RV's (NFPA 1192/ANSI)



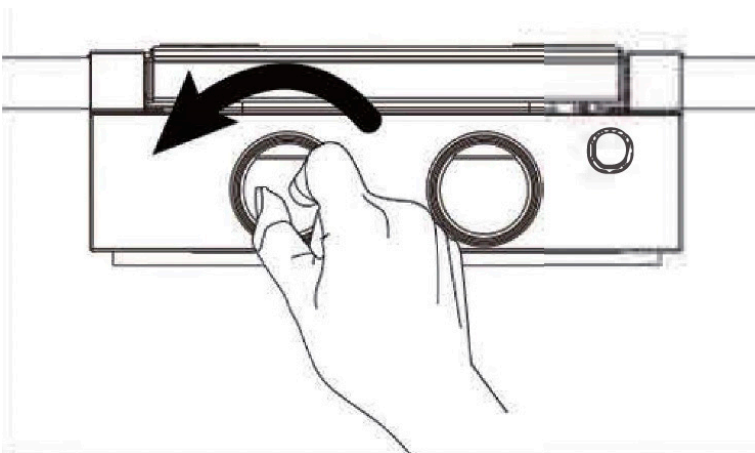
When installing this cooktop, you must adhere to the written instructions in this guide. No representative, agent, or employee of the manufacturer RECPRO or any other person(s) has authorization to do any kind of modifications, provisions/edits, or changes.

## CABINET SPECIFICATIONS:

To ensure proper operation of your cooktop, suitable cabinets must be used.

Cabinet specification information:

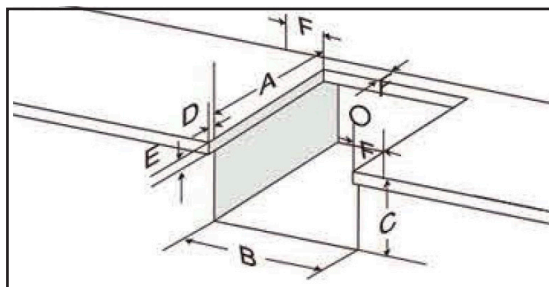
- There must be a ventilation hole in the cabinet for air circulation. A gap at the bottom of the cooktop, with a minimum of  $3/8$ " , will also provide proper air circulation.
  - The minimum required vertical distance from the cooking surface is 30". Non-combustible materials and construction can reduce the distance required. The minimum distance from the top of the cooking grate to the bottom of non-combustible construction is  $19\frac{1}{2}$ ".
  - If cabinets are installed above the cooktop, the maximum depth is 13". If the hood is below the cabinet, there is no limitation for the cabinet depth.
  - The minimum distance between the vehicle/trailer floor and bottom of the cut out is 4".
  - The minimum horizontal distance from the rear wall will be no more than 9" adjacent to the vertical combustible wall.
  - The minimum horizontal distance from the side wall will be no more than  $7\frac{1}{4}$ " adjacent to the vertical combustible wall.
- All measurements are distances from the center of the burner, out.



## CABINET/COUNTER CUTOUT

MODEL	A	B	C	D	E	F
RP-CT 122B	19 <sup>5</sup> / <sub>8</sub> "	10 <sup>5</sup> / <sub>8</sub> "	4 <sup>1</sup> / <sub>8</sub> "	7 <sup>7</sup> / <sub>8</sub> "	1 <sup>1</sup> / <sub>2</sub> "	2"

**Above is the minimum cutout size**



## Cooktop Installation

Once the cabinet has been prepared according to the dimensions provided and the gas line is in place:

1. Remove packing material, tape, and any temporary labels from your cooktop.
2. Push back the top glass cover assembly a little and lift up to remove it from the cooktop. (Fig. 1/2)
3. Slide the cooktop into the cabinet opening. Verify the cooktop is level from side to side and front to rear. (Fig. 3)

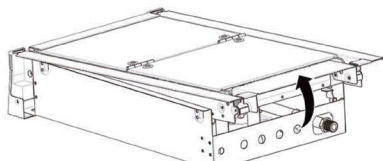


FIG. 1

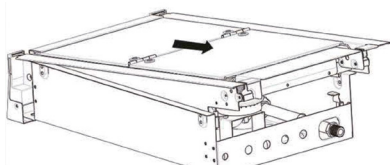


FIG. 2

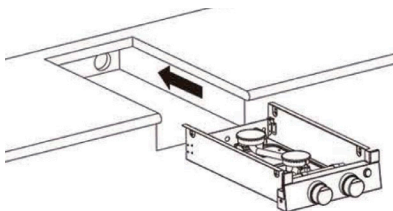


FIG. 3

4. Connect a gas supply line with a shut-off valve and 5/8-18UNF connection to the cooktop through the gas cavity on the upper-left rear corner of the cabinet. Connect a 12V, not 110V, power supply wire to the appliance from the upper right-rear corner of the cabinet. (Fig. 4)

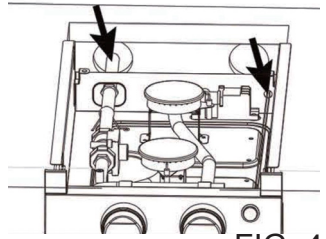


FIG. 4

5. Use four tapping screws on both left and right to secure the cooktop. (Fig. 5)

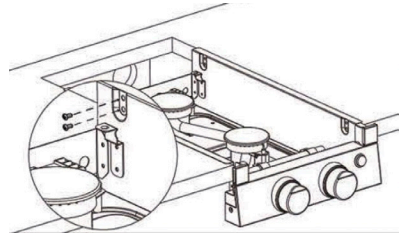


FIG. 5

6. Check the pipe fittings for leaks using a soapy solution. NEVER TEST FOR LEAKS WITH OPEN FLAMES!

7. Push to insert the top glass assembly. (Fig. 6/7)

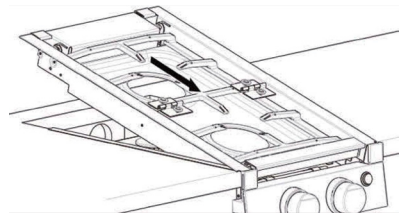


FIG. 6

8. The Cooktop is completely installed into the cabinet. (Fig. 8)

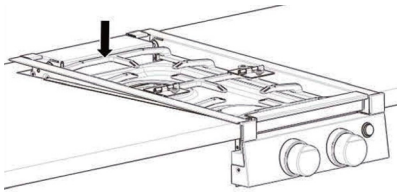


FIG. 7

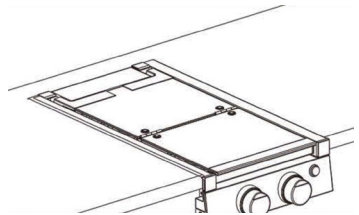
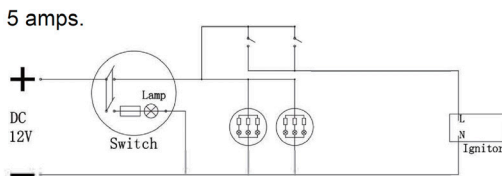


FIG. 8

## Electrical Connection

Model with LED light: Connect the light wires to a 12V DC circuit with a fuse protected and a max rating of no more than 5 amps.



## Igniting Gas Cooktop Electronically:

1. Ensure all control knobs are in their OFF positions.
2. Ensure the main gas tank valve is OPEN.

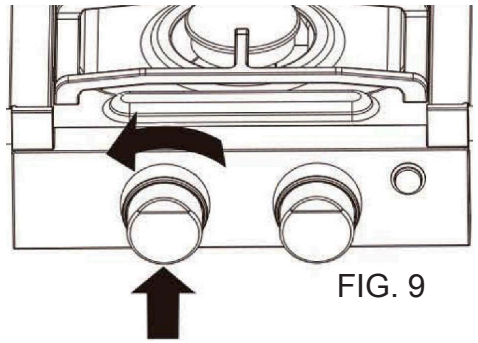


FIG. 9

3. Turn the desired control knob counterclockwise to HI setting, DO NOT LIGHT more than one burner simultaneously.
4. Immediately after the control knob is set, press the knob until the burner lights. Fig.9

## Turning the gas cooktop flame OFF:

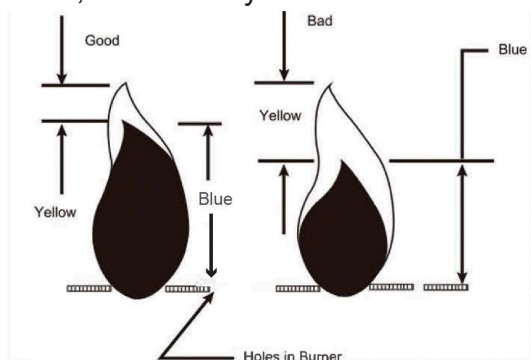
To turn the burner flame off, push and turn the control knob clockwise until the knob is in the OFF position. If you travel and need to refuel your gas tank, ALWAYS turn the tank valve off.

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 burners 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 burners ability to cook evenly and properly.



# **ALWAYS PERFORM A GAS LEAK CHECK BEFORE USING GAS COOKTOP!**

Before operating the gas cooktop, always perform an analysis or check for a gas leak. DO NOT use gas cooktop until the leak test is performed and confirmed there are no gas leak indications.

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



## **BEFORE TESTING FOR GAS LEAK**

1. Ensure gas cooktop 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.

## **RISK OF PRODUCT DAMAGE**

- 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 cooktop. ALWAYS check cooktop before lighting.

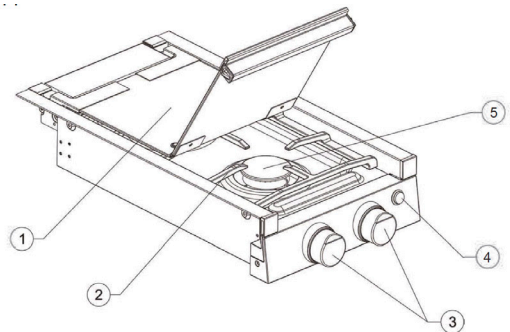
- DO NOT USE pans that exceeds 1 inch larger than the burner grate. If oversized cookware is used, this may cause extreme heat build-up and may result in damage to the burner grate, burner, and/or cooktop (maximum pan size= 10 inches).

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

## Cooktop Features

Type	Propane gas burner
BTU/hr	Front Burner: 6,500 BTU Rear Burner: 6,500 BTU
Inlet Pressure	10" WC Min to 13.8" WC Max
Electric	12V <2 Amps

1	Glass Cover
2	Burner Grate
3	Burner Control Knob
4	Backlight Button
5	Burner



# ***Product Troubleshooting***

## **PROBLEM/SYMPTOM POSSIBLE CAUSE/SOLUTION**

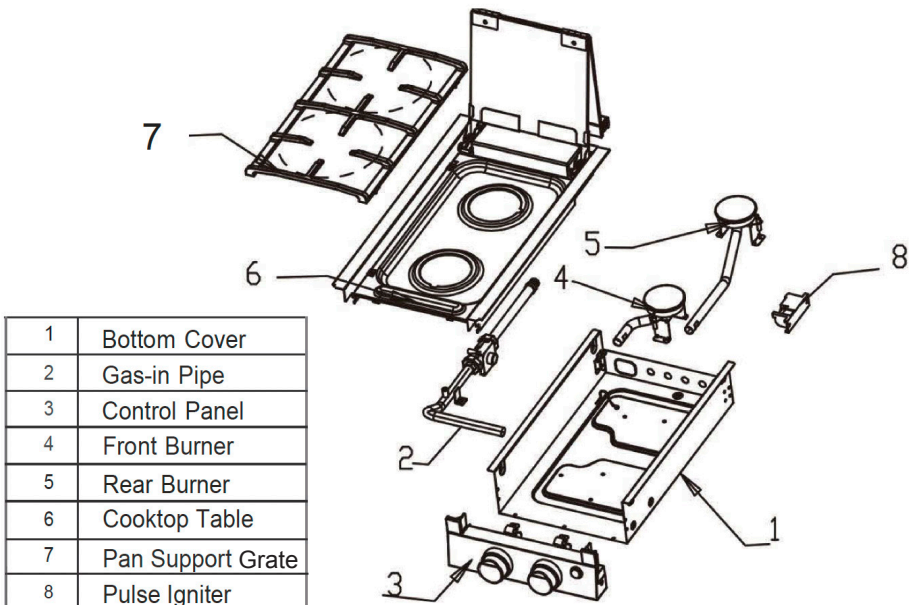
<b>Problem / Symptom</b>	<b>Possible Cause / Solution</b>
Area surface burners will not ignite OR area surface burners do not ignite uniformly.	Surface control knob has not fully turned to the LIGHT position.
	Check if your propane valve is open. If closed, open it.
	Check if your propane valve is open. If closed, open it. Burners are clogged. With burner off, use a small wire, toothbrush, or needle to clean burner ports and slots.
	Low propane level in tank. Refill or replace tank.
	There is moisture on the burner. With burner off, dry burner thoroughly. Debris may be present in gas line.
Surface burner flame is yellow instead of orange or blue.	Let the burner run for a few minutes to see if the flame changes to blue.
	High humidity in air, sometimes caused by running a humidifier, may cause flames to burn yellow.

# Sanitation & Upkeep

- Ensure all control knobs are in OFF position before cleaning. Ensure the cook-top and all components relating to the gas Cooktop are cooled off before touching or cleaning.
  - When cleaning the cooktop, only use a cleaner specifically designed for cooktops. Ensure proper usage of the cleaner by following the cooktop cleaners instructions thoroughly.
  - If there is a spill on the cooktop, grate(s), burner caps, or any other component of the gas cooktop, clean the spill right away (make sure the cooktop is cooled off) as leaving any spill can result in the discoloration or staining of your cooktop 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 porcelain surfaces, stainless steel surfaces, painted surfaces, burner grates, plastic items, or any other items relating to the gas cooktop is to use a mild soapy water solution.
  - 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 air vents
- DO NOT STORE flammable liquids or vapors (such as gasoline) or any other combustible equipment or materials near, at, or around the gas cooktop.
- DO NOT USE any metallic or wire brush to clean any components relating to the cooktop. Some wire or metallic brushes lose their bristles and these bristles could get stuck in the burner ports or other small crevices and could result in an 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, cooktop, grates, or any other surface relating to the gas cooktop. Some acids react to the paint and gloss that is used. If an egg spill should occur, clean the egg when cooktop has cooled down. Do not allow the egg to remain on surface.

## Exploded-View Drawing



# Product Warranty Information

Your RecPro appliance is covered by a one-year limited warranty. For one year from the original date of purchase of the original purchaser, RecPro will replace the appliance or any parts that prove to be defective in materials or workmanship when the appliance is installed, used, and maintained in accordance with the provided instructions. This warranty does NOT cover time and labor costs for the servicing or repair of this appliance.

## Exclusions

### **This warranty does not cover the following:**


1. Product that has been transferred from its original owner to another party. Product has been removed outside of the USA or Canada
2. Rust on the interior or exterior of the unit.
3. Products that have been purchased secondhand.
4. Commercial use of product.
5. 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.
6. Service calls to correct the installation of your appliance or to instruct you how to use your appliance.
7. 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.
8. Service calls to repair knobs, buttons, handles, or other cosmetic parts.
9. 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.
10. Damage to the finish of appliance, RV, or home incurred during installation, including but not limited to floors, cabinets, walls, etc.
11. Damage caused by services performed by unauthorized service companies, use of parts other than genuine RecPro 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. RecPro 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. 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.

**For further information, please contact:**

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