

PLATINUM[®]

OWNER'S MANUAL

SECTION 6

GALLEY SYSTEMS

Section 6 - Galley Systems:

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REFRIGERATOR (3-WAY)

The Coach House PLATINUM uses the Dometic DM2663RBFX refrigerator.

Your Dometic unit can be energized by electricity using 12 volt or 110 volt. In addition it will run on propane gas. Refer to the refrigerator instruction manual enclosed in the Instruction Kit for lighting and operation of the refrigerator.

A temperature activated fan is mounted in the compartment behind the refrigerator to prevent over heating. This fan will come on when the temperature rises to an unsafe level in the compartment and will not shut off until the temperature has been reduced back to a safe operating level.

DM2663RBFX 3-Way RV Refrigerator

More features, more style,

more space fridge

Contemporary exterior with integrated design, optional door insert panels available. Automatic locking handles and right- or left-swinging doors open a full 180 degrees. Lighted fresh food compartment with two crispers Magic Fingers shelf retainers keep bottles and containers from moving.

Efficient Operation Eye-Level Controls, includes automatic L.P. ignition Dometic's proven absorption technology 3-Way (L.P./120V AC/12V DC) operation. Climate control system saves energy, and helps prevent condensation.

- Solid Steel Frame offers rugged durability
- Travel latch
- Roomy, versatile 6 cu. ft. interior storage space
- Bright, white, and easy to clean
- Adjustable and removable shelving and door bins in refrigerator and freezer
- Standby feature keeps refrigerator operating in case of malfunction
- Defrost water drain system
- Color: Black frame
- Accepts 2 insert panels
- Superior Warranty Backed by Dometic's Protection Plus Warranty—the strongest warranty in the industry. Extended warranties may also be available. Ask your dealer for details.

Technical Data

Description	3-Way (12V DC/120V AC/L.P. Gas)
Door type	Double Door
Dimensions (HxWxD) (in)	52 21/32 x 24 7/8 x 26 1/32
Weight. (lb.)	121



CONVECTION/MICROWAVE OVEN

The microwave oven is mounted above or beside the refrigerator and only operates on the 120 volt A/C system. This oven can be used as a Convection Oven, or a Microwave oven. Refer to the manufacturers instruction manual, enclosed in this section, for operator instructions and helpful cooking hints.

Service Can be obtained at:

Collins & Company

17880 Commerce Drive

Bristol, Indiana 46507

574-848-1118



2 BURNER STOVETOP

The Dometic two burner range has an automatic ignition feature. Simply push the button to ignite the flame.

Make sure you turn off the gas flow when done cooking.



 **Dometic**



SOLID SURFACE COUNTERTOPS

Your Coach House motor home has Solid Surfaces on all counter tops. The following guidelines will help keep your Solid Surfaces in good condition for years of use.

Care and Use

Your solid surfaces countertops meet the demanding needs of today's surfacing applications. As a solid, non-porous surface, they can be maintained with minimum care to retain the original appearance. Because they can be repaired, they will still look and perform like a new installation, while other surfacing materials will often need to be replaced. With proper care your solid surfaces in your deluxe motorhome will stay looking like new.

Routine Care

Your countertops and all sinks and lavatories are finished with a matte/satin finish. Soapy water, ammonia-based cleaners or commercially available solid surface cleaners will remove most dirt and residue from this type of finish. Stubborn residue will require a little stronger cleaner. Follow the recommendations below to properly clean your solid surfaces.

Conventional Cleaning Techniques

- Washing with soap and water is usually sufficient to remove surface dirt or stains. Be sure to wipe surface completely dry.
- Ammonia based liquid cleaner (not window cleaner) may also be used. Always rinse surface thoroughly and wipe dry.
- Drying is an important step, preventing a build-up of soap film or cleaning residue, which can create the appearance of light scratches over time. In the event this occurs, apply a mild abrasive cleaner to a damp sponge or white Scotch Brite® pad and rub into the surface in a circular motion. When finished, rinse thoroughly to remove all cleaner, then wipe completely dry.
- Stubborn soap film or cleaning residue build-up is easily removed with abrasive cleanser and a white Scotch-Brite® pad or a sponge.
- For darker colors, a polish may be used to enhance the shine. For areas where there may be food contact, always use a polish formulated for food contact areas, such as Countertop Magic®. Where food contact is not a possibility, a simple furniture polish may be used. Always follow the manufacturer's instructions for using the polish and for safety concerns.

Cleaning Agents

Your countertops are unaffected by common household and commercial cleaners such as

- Powdered abrasive cleansers (like Comet®)
- Ammonia
- Strong detergents
- Oxalic acid solutions
- Dilute hydrochloric acid solutions
- Dilute trisodium phosphate solutions

Acid drain cleaners may cause surface damage and should not be used!

Cigarette Burns, Stubborn Stains

Unlike other surface materials stains or marks caused by cigarettes, alcohol, food, lipstick, hair dye, shoe polish, iodine, marking pens, etc. can be removed by using an abrasive cleanser and a green Scotch-Brite® pad.

This type of maintenance will not harm the surface, and will restore it to "like new" condition.

Repair of Damaged Surfaces

Solid surfaces can be repaired with no permanent damage. Tough to remove stains, fine scratches, and small cuts can be removed using standard repair techniques.

Professional repair:

You may wish to seek professional repair if the damage is severe.

Making your own repairs:

- To restore a matte finish - use 220 grit sandpaper followed by hard buffing with a green Scotch-Brite® pad in a circular motion.
- To restore a semi-gloss - use the 220 grit sandpaper, followed by 320 grit, followed by 400 grit. Then blend the finish in by using abrasive cleanser and a sponge or rag.
- If the damage is particularly deep, use a random orbital sander equipped with vacuum dust collection. Start with 120 grit sandpaper first, followed by 180-220 grit. After sanding, a uniform matte finish can be obtained by buffing with a green Scotch-Brite® buffing pad. For a semi-gloss, continue sanding with 320 followed by 400 grit. Then buff with a gray Scotch-Brite® pad.

The impact resistance of Corian® allows it to withstand harsh use without chipping, breaking, or cracking. However, if damaged due to extreme abuse, satisfactory repairs can often be made.

Preventing Damage

Avoid Strong Chemicals

Some chemicals are not compatible with your solid surface countertops. Avoid surface contact with:

- Strong chlorinated solvents
- Chloroform
- Ketones
- Methylene chloride (paint removers)
- Very strong acids such as concentrated sulfuric and hydrochloric acids
- Acid drain cleaners should not be used.

Surfaces exposed to these agents should be promptly flushed with water. Contact for even a short period of time can cause surface damage, spots, or staining. Follow the recommended repair procedures described above as needed to repair and/or restore the surface to its original condition. Severe damage caused by incompatible chemical contact will require professional repair.

While your solid surface countertops withstand heat better than most surface materials, do not place hot cookware directly on the surface. To avoid damage caused by excessive heat:

- Always use a trivet or hot pad under hot cookware
- Always use a trivet with minimum ¼" legs under small electrical appliances such as fryers and cookers

Your solid surface countertops can be scratched or gouged if used as a cutting or chopping surface for food preparation. Scratches can be repaired, but to avoid the problem, use of a cutting board is highly recommended.