

Seaward *Products*

LPG GAS
STOVES

OWNER'S MANUAL
FOR
GAS OPERATED STOVES

HILLERANGE/PRINCESS MODELS:
2172, 2372, 3172, 3372

LPG FUEL TANK INSTALLATION

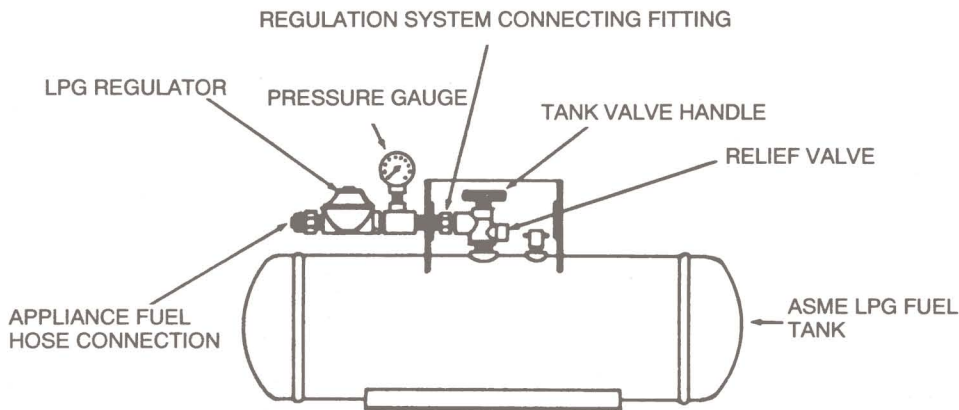
**REFERENCE: STANDARD #A-1
AMERICAN BOAT & YACHT COUNCIL
3069 SOLOMON'S ISLAND ROAD
EDGEWATER, MD 21037**

LPG TANK WITH REGULATION SYSTEM

1. Locate the tank and regulator system on deck, cabin top or in a vapor tight compartment, insulated from the hull interior and protected from climatic extremes by a housing vented to the open air. The vent should be at the bottom of the compartment so that if the LPG should leak from the system, it will drain overboard (refer to ABYC Standard #A-1.)

NOTE: LPG is heavier than air and if allowed to settle, accumulate, and if ignited, WILL CAUSE AN EXPLOSION!

2. The LPG tank should be securely bolted down by the tank feet and in the position in which the tank was designed. LPG is a two-phase (liquid/vapor) fuel and only vapor withdrawal from the tank is safe. Liquid withdrawal could be dangerous.
3. **IMPORTANT:** The LPG tank valve outlet fitting and the regulator system nut, by law, have left-hand threads. The nut is so marked with a slot.
4. The LPG tank valve outlet fitting does not require pipe dope or Teflon tape and should be attached to the regulation system nut dry and clean to keep foreign materials out of the system. When assembling the regulation system, use a high quality sealant only on all male pipe threads.
5. The regulator must have a 0 to 300 psi pressure gauge located on the tank pressure side of the regulator.
6. If the LPG tank is to be located on deck or exposed to water spray, point the regulator system so that water cannot run into the regulator vent port located just above the LPG outlet connection, or into the body of the pressure gauge.
7. Use a 7/8" open end wrench to tighten the regulation system nut to the LPG tank valve connection. Tighten the nut as you would on welding tanks or a CO₂ cylinder, using approximately 50 foot pounds torque.
8. Affix the caution label supplied with the stove in the immediate vicinity of the tank where the label will be plainly visible. (Refer to ABYC Standard #A-1.)
9. The LPG supply line should be U.L.-listed hose with machine-crimped fittings. A single continuous hose without couplings or tees is strongly recommended. Keep the number of fittings to an absolute minimum. Every connection is a potential leak!
10. Run the hose from the LPG regulation system to the appliance with 6-inch minimum radius turns, so the hose does not kink, cutting off the fuel supply to the appliance. Note: Fuel pressure is less than 1/2 psi.
11. Keep hose away from heat or abrasion. Use plastic ties or clamps to secure the hose to the boat structure or bulkheads.



SUMMARY FOR CHECKING LPG SYSTEM AND LPG APPLIANCE

1. After the LPG tank has been installed, the regulation system connected, the hose run and connected to both the appliance and the regulator, slowly crack open the LPG tank valve and observe the pressure gauge on the regulation system. The gauge should read approximately 110 psi at 70°F. (Higher if warmer, or lower if cooler atmospheric temperature.)
2. Close the LPG tank valve and observe the pressure gauge. It should hold a constant reading. If you can detect a falling in pressure over a 3 minute period of time, there is a leak. **LEAKS CAN BE DANGEROUS.**
 - a. If a leak occurs, check all appliance burners to see if in "Off" position.
 - b. Make sure the oven control is in "Off" position.
 - c. Check all fittings with a soap and water solution. **NEVER USE FLAME TO CHECK FOR LEAKS.**
3. If you cannot find the leak, contact Seaward Products promptly.
4. **PRESSURE GAUGE:** The primary function of the pressure gauge at the regulator is to check for leaks, but it may also be helpful in determining the fuel level in the tank. When the liquid propane in the tank nears the empty state, the gauge will indicate a low pressure. Since the vapor pressure of the propane varies with the ambient and the tank temperature, using the gauge as a fuel level indicator may require some experience. In general, when the gauge shows below 40 PSI, you should consider refilling the tank.

SPECIAL NOTE ABOUT YOUR LPG REGULATOR: It is recommended that only a high quality LPG regulator be used with any of Seaward Products LPG appliances. It is imperative that the regulator be set at 11 inches water column so that the oven operates correctly, and the flame height on the top burners cooks efficiently. If the regulator pressure is greater than 11 inches water column, the flame can impinge on the top burner bowl causing discoloration on stainless bowls or chipped porcelain on porcelain bowls.

NOTE: THE FEATURES COVERED IN THIS MANUAL ARE FOR VARIOUS MODEL RANGES. PLEASE DISREGARD PORTIONS PERTAINING TO FEATURES THAT ARE NOT ON YOUR PARTICULAR RANGE.....

GIMBALED MODELS — 2 & 3 BURNERS

1. It is important that the following minimum clearances from combustible materials be adhered to when installing your gimbaled range.

2 BURNER MODEL: Side - 7" minimum as measured from the center line of the closest burner head. Rear - 9" minimum as measured from the center line of the closest burner head. Top - 24" minimum to overhead cabinets, shelves or any other combustible material.

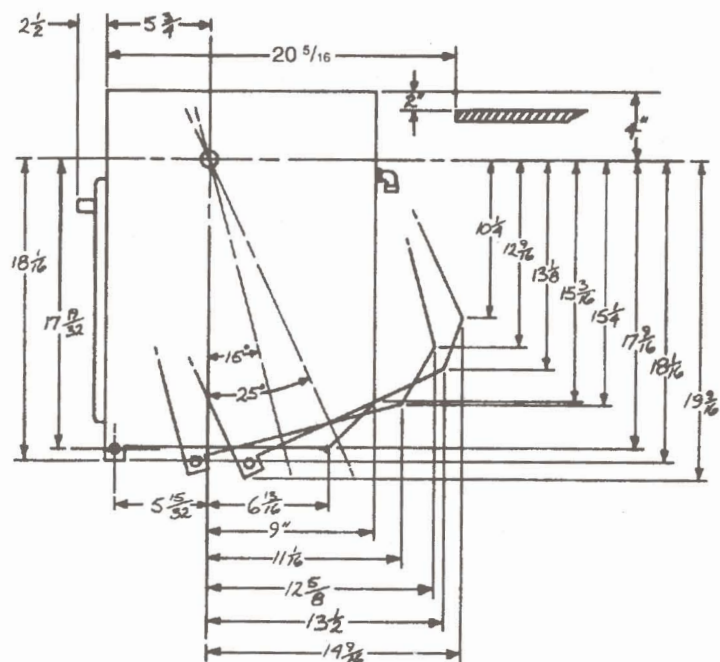
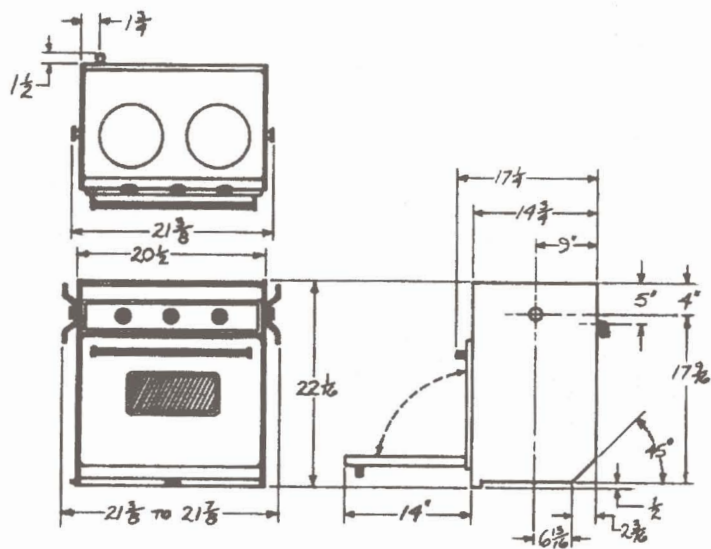
3 BURNER MODEL: Side - 5½" minimum as measured from the center line of the closest burner head. Rear - 7" minimum as measured from the center line of the closest burner head. Top - 24" minimum to overhead cabinets, shelves or any other combustible material.

2. Make a cardboard template the same size as the side view of the range. Punch a hole at the gimbal location the size of the gimbal, and swing the appliance template in the appliance cut-out location in the boat on your finger. By allowing a swing of approximately 15° to 20° before interference with the hull or boat structure, the gimbal point can be located. Mark the point. Make certain that after the gimbal point is determined that the installation matches or exceeds the minimum clearance in paragraph #1. It is important that the oven vent be completely clear so that burned gases can discharge to the open air. If this vent is blocked, poisonous gas could be produced.
3. Locate the companion pieces to the gimbals and install the appliance.
4. For safety, Seaward gimbaled appliances are designed with a sliding bolt type lock. The sliding bolt should lock into an adjacent cabinet or bulkhead to prevent the appliance from swinging in rough weather.

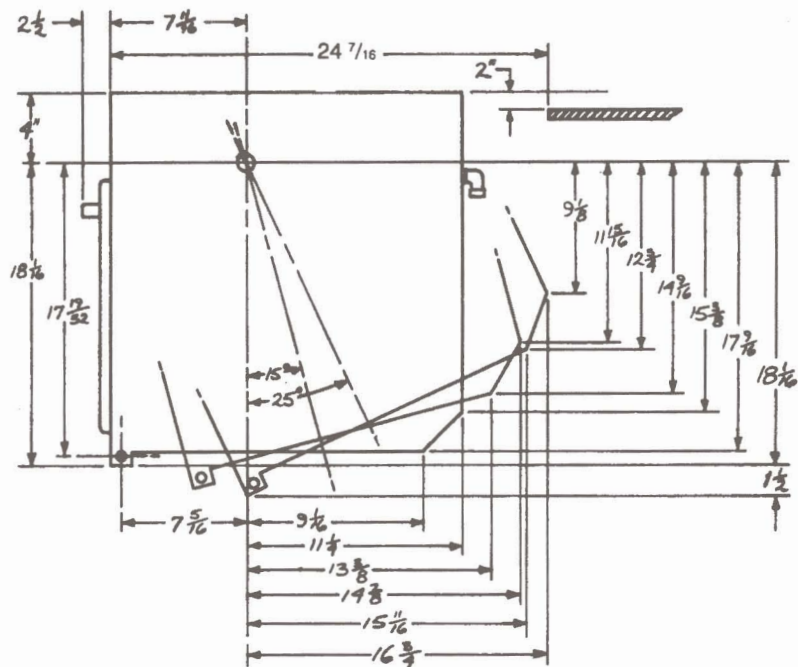
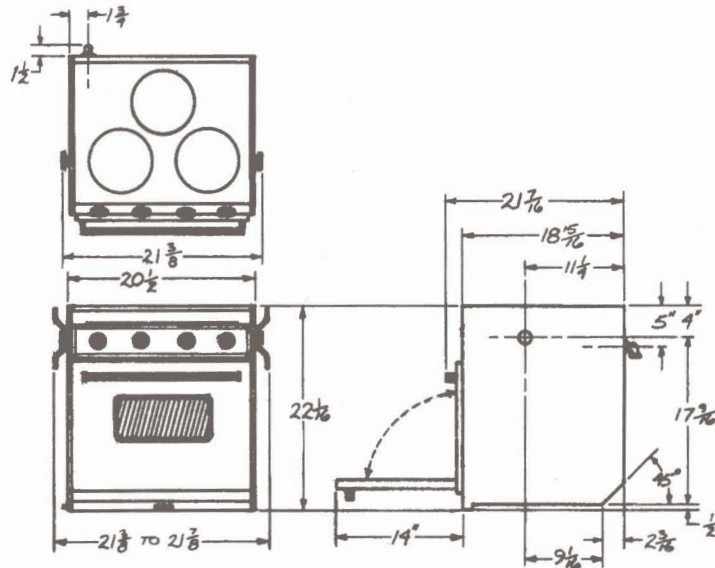
CAUTION: The appliance center of gravity will also shift from the gimbal location when pots are not balanced on the appliance or when the appliance door is open.

5. Connect the LPG fuel supply hose fitting to the brass fitting on the appliance manifold and on the regulation system. Wrench tighten the fitting to the connection on the appliance. DO NOT use dope or Teflon tape.
6. Check all gas connections for possible leaks. Turn the valves on your range to their "Off" position. Open valve on gas supply tank. Using a strong soap and water solution, (½ liquid soap and ½ water), check each gas connection one at a time by brushing the soap and water solution over the connection. Presence of bubbles will indicate a leak. Tighten fitting and recheck for leaks. DO NOT USE OPEN FLAME FOR CHECKING GAS LEAKS.
7. Place burner grates in place with the clips provided. An instruction sheet is provided for the grate clips. These grate clips will hold the grate in place while under way.
8. Light the burner for testing.
9. The appliance is now ready for use. Sometimes the burners will not ignite immediately and seem to "blow" slightly when they do ignite. This is usually due to the presence of air in the gas lines, which will clear itself within seconds.

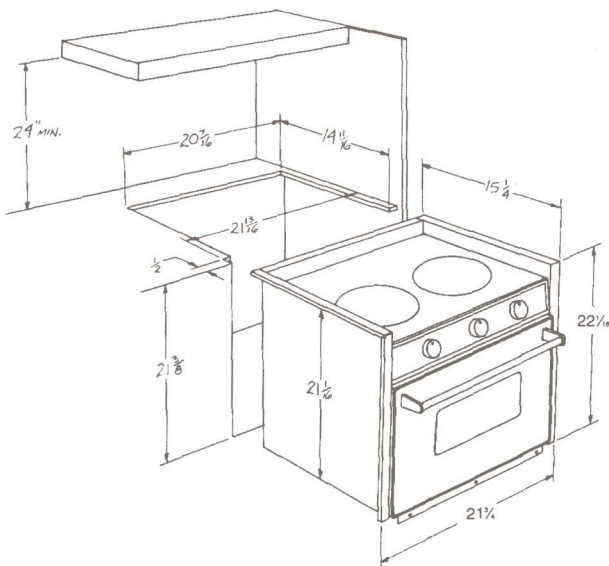
2 BURNER STOVE WITH OVEN . . . DIMENSIONS AND GIMBAL INSTALLATION



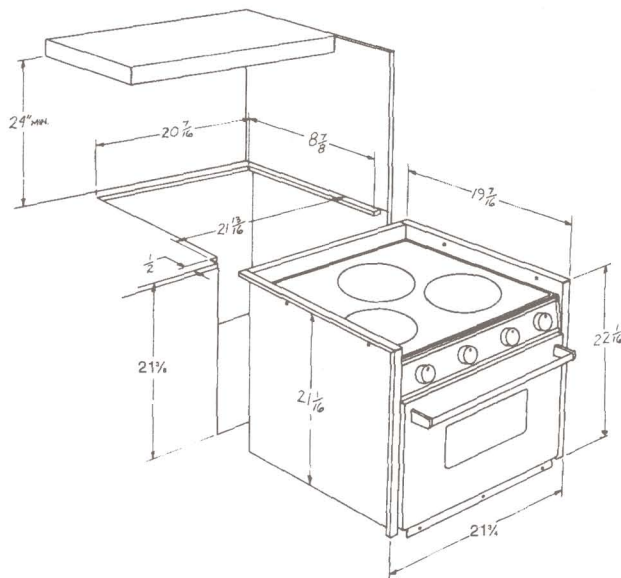
3 BURNER STOVE WITH OVEN . . . DIMENSIONS AND GIMBAL INSTALLATION



2 BURNER STOVE WITH OVEN . . . BUILT-IN INSTALLATION



3 BURNER STOVE WITH OVEN . . . BUILT-IN INSTALLATION



CARE AND CLEANING

Regular cleaning with a soft cloth and a warm detergent solution is generally enough to keep your oven clean and beautiful. This is done when the range is cool. Use a dry cloth or paper towel to clean splatters and spills when surfaces are warm.

PORCELAIN ENAMEL

Porcelain enamel is glass fused on steel at very high temperatures. It is not extremely delicate, but must be treated as glass. Sharp blows, radical changes in temperatures, etc., will cause the enamel to chip or crack. Some foods contain acid which will dull the finish of enamel. Vinegar, lemon juice, tomatoes, and milk are a few. To avoid this happening, simply wipe surface clean immediately when any food is spilled on the enamel. Remember, the surface is glass and must be given consideration in cleaning. Steel-wool pads and coarse gritty cleansers will scratch and wear down the surface. Any gentle kitchen cleansing powder or chemical grease remover will do a good job and yet not harm the finish.

GLASS SURFACE

The extra large glass window is built to stay FOG-FREE. To keep it clean, just wipe with a moist, soft cloth and dry.

CAUTION: Do not clean the window with water while the oven is warm. The glass is strong, but radical heat changes or a sharp blow will crack it. Use care in cleaning.

NOTICE: When the unit is in operation, the outside surfaces will become hot and care must be taken to avoid contact with panel surfaces. Handles and knobs will remain comfortable to the touch.

CHROME AND STAINLESS STEEL

The best way to clean metal surfaces on your range is to wipe them with a damp cloth, then dry thoroughly.

Stubborn spots caused by spillage and discoloration from heat may be removed by the use of lemon juice, vinegar, or chrome polish. Care must be used to keep these away from porcelain enamel surfaces.

NEVER use coarse cleansers, steel-wool scouring pads or metal brushes to clean chrome. These will make deep scratches on chrome. The scratches cannot be removed.

USE OF ALUMINUM FOIL

IN THE OVEN - Do not use aluminum foil in your oven to cover racks or oven bottom.

IN THE BROILER - Aluminum foil may be used to line the bottom part of the two-piece broiler pan, but if foil is placed over the slotted broiler tray, care must be taken to slit the foil at each slot so that drippings and excess grease can drain in the pan below.

INSIDE OVEN AND BROILER

Racks and broiler pan may be removed and cleaned in your sink with other cooking utensils. The inside surfaces of the oven is porcelain enamel and should be cleaned by the method given in enamel section.

The Capillary Tube in the oven is not removable. This senses oven temperatures and is perhaps the most fragile part of your range. Be sure to gently wipe off this tube after using an oven spray cleaner, the cleaner can "build up" on the tube and may cause a false temperature reading.

OPERATING INSTRUCTIONS — LPG STOVE

1. It is recommended that every time the LPG tank valve is opened for use, the operator close the valve and watch that the gauge needle remains constant.
 2. If leaks occur, correct. If leaks cannot be corrected, do not operate appliance.
 3. Always test light a top burner after opening the tank valve to dispose of air in the supply line. This could be caused by someone's opening the system to fill a LPG tank or by opening a burner valve. (Instruction #3 makes lighting the oven safety heater pilot much easier.)
 4. In an emergency, close the LPG tank valve immediately.
 5. The pressure gauge on the LPG regulation system is only a leak detector. The gauge does not indicate how much LPG fuel is in the tank.
 6. Before removing an empty or near empty LPG tank for refilling:
 - a. **IMPORTANT.** Always close the LPG tank valve.
 - b. With the tank valve closed, remove the left-hand threaded nut connecting the regulation system to the tank valve. Carefully stow the regulation system until a full tank is mounted and secured.
 - c. Reconnect the regulation system. Left-hand thread. Use no Teflon tape or pipe dope.
 7. When transporting a LPG tank, always be aware that the tank valve has a built-in relief valve in that it could open and allow LPG fuel to escape in automobile, storage area - anywhere!
 8. When the appliance is not being used, always close the main gas valve on the LPG tank supplying fuel to the appliance.
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OPERATING INSTRUCTIONS — LPG OVEN

1. Light the right front burner to bleed air from the system for at least 1 minute. Turn the temperature control knob from the "Off" position to the "Pilot On" position. After this has been done, light the pilot in the oven (constant pilot).
2. After the oven pilot is lit, turn the oven temperature control knob to the desired temperature (example: 350 degrees).
3. You will notice the constant pilot grow in size. It is now being used as a heater pilot. The heater pilot will heat the sensing bulb from the mercury control valve. Once this sensing bulb has reached a sufficient temperature, it will open the mercury control valve permitting it to release gas to the main burner and the main burner will ignite. This will happen in 30 to 60 seconds.
4. When the oven has reached the desired temperature, the thermostat will stop the supply of gas to the heater pilot, and once again it will become the constant pilot, thus causing the sensing bulb from the mercury control valve to cool. The mercury valve will close and stop the gas supply to the main burner.
5. When the oven requires more heat, the same cycle will again repeat itself. The only time the oven will operate differently would be when the thermostat is in the "Broil" position. The main burner flame would then increase in size and not shut off until the thermostat was turned down or to the "off" position.
6. **IMPORTANT:** The oven thermostat on this LPG range is designed to enable you to turn off the oven constant pilot by simply turning the thermostat dial to the "Off" position. When the dial is in this position, you cannot light the constant pilot. When the dial is in the "Pilot On" position, the pilot is on.

OPERATING INSTRUCTIONS SUMMARY FOR A LPG SYSTEM

1. Close tank valve immediately in any emergency.
2. Be sure all appliance valves are closed before opening tank valve.
3. Always apply lit match or other flame to burner before opening burner valve.
4. Close tank valve whenever appliance is not in use.
5. Test system for leakage at least twice a month and after any emergency in accordance with the following procedure:

WITH APPLIANCE VALVES CLOSED AND WITH TANK VALVE OPEN, NOTE PRESSURE ON GAUGE. CLOSE CYLINDER VALVE. IF THE PRESSURE DROPS, AS INDICATED ON THE GAUGE, THIS TELLS YOU THAT THERE IS A LEAK IN THE SYSTEM. LOCATE LEAKAGE BY APPLICATION OF LIQUID DETERGENT OR SOAP AND WATER SOLUTION TO ALL CONNECTIONS. AFTER LEAK HAS BEEN REPAIRED, RECHECK SYSTEM BY REPEATING THIS ABOVE TEST. IF LEAK CANNOT BE REPAIRED, CLOSE TANK VALVE IMMEDIATELY AND DO NOT USE THE SYSTEM. REMEMBER LPG IS HEAVIER THAN AIR AND IF ALLOWED TO REACH BILGES, MACHINERY SPACE OR OTHER ENCLOSED SPACES, IT CAN BE EXTREMELY DANGEROUS.

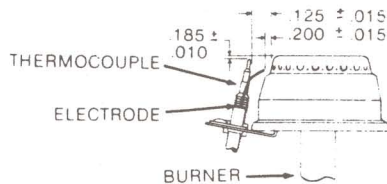
6. IT IS ALWAYS A GOOD IDEA TO HAVE AN APPROVED ABC TYPE FIRE EXTINGUISHER IN THE GALLERY AREA.

LPG STOVE WITH IGNITER . . . MODELS: 3172, 3372

TO LIGHT TOP BURNERS WITH SAFETY SYSTEM

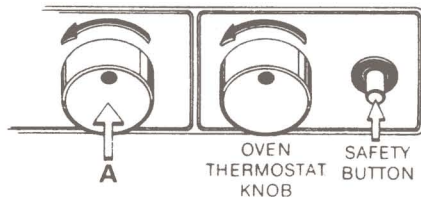
1. Push in knobs and turn to "IGN" (Ignite) position.
2. Hold knob in and press the "Burner Ignite" button.
3. Hold knob in for 5 to 10 seconds until the Thermal Couple is hot. This will activate the safety magnet.
4. Release knob and set to desired setting. If the flame does not stay on, the Thermal Couple is not hot enough. (Repeat Steps 1-4).

SPARK FROM THE ELECTRODE HAS TO CUT ACROSS THE GAS TO IGNITE READILY. IF THE SPARK IS JUMPING BELOW THE BURNER PORTS ADJUST THE POINT OF THE ELECTRODE SO THAT THE SPARKS WILL JUMP ABOVE THE PORTS.

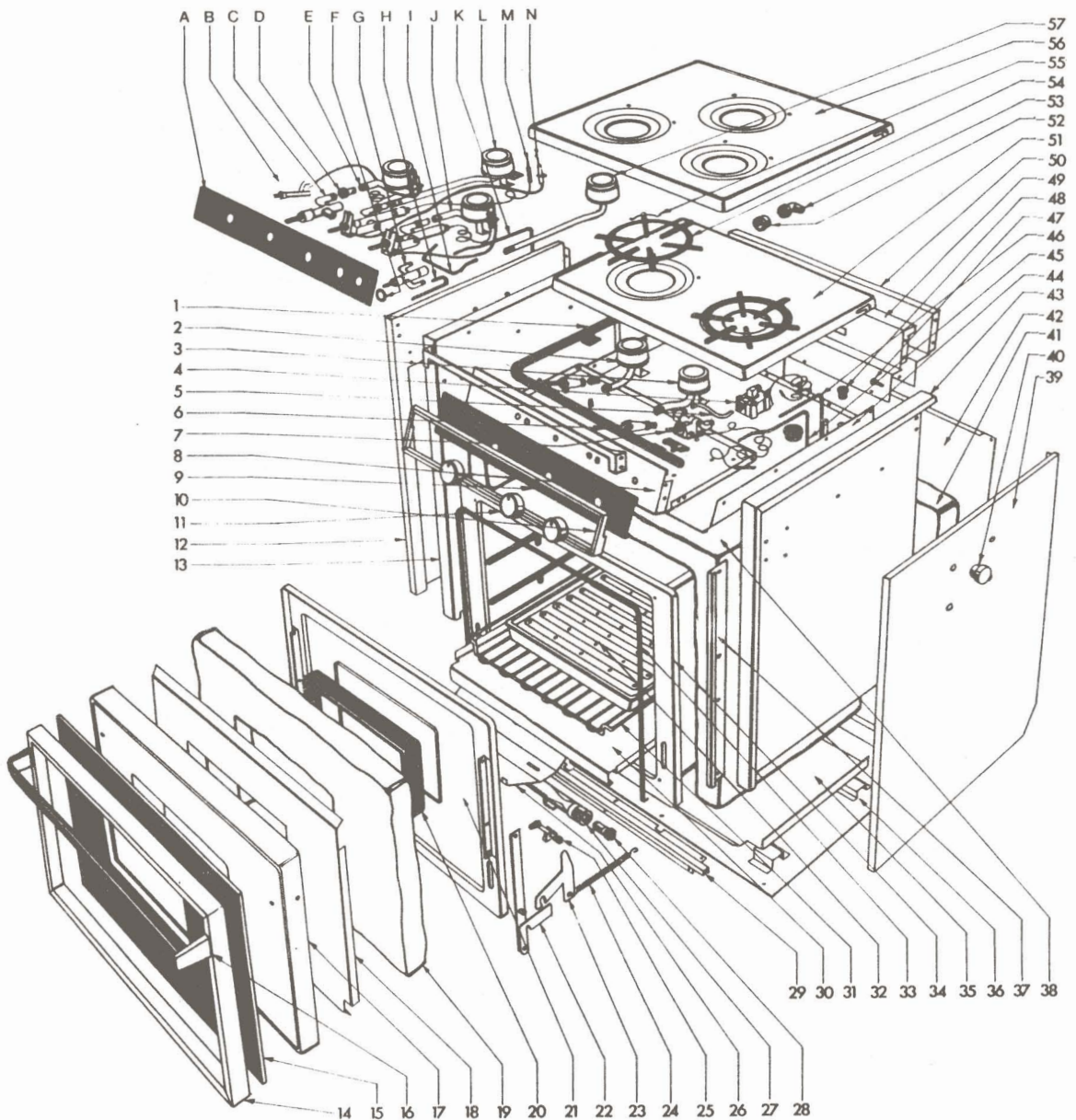


TO LIGHT OVEN WITH SAFETY SYSTEM

1. Turn the thermostat to "light" position.
2. Push-in the safety button located next to the thermostat knob.
3. Light the burner ignition unit with a lighter or a match.
4. Hold the safety button pushed-in for approximately 10 to 15 seconds and slowly release the button. The flame should remain. If not repeat the procedure.



EXPLODED VIEW AND PARTS LISTS OF ALL GAS STOVES WITH OVENS MODELS: 2172, 2372 / 3172, 3372



MODELS: 2172, 2372

ITEM NO.	PART NO.	DESCRIPTION
A.	73389	Faceplate 2BR 100%
B.	72419	Gas Lighter
C.	73976	100% Burner Valve
D.	70507	Hood, Top Burner Valve

E.	72540	Burner, Front Left
F.	72199	Bezel
G.	72547	Safety, Pilot
H.	73392	Fuel Line
I.	73972	Fuel Line

J.	72541	Burner, Front Right
K.	72513	Fuel Line
M.	72622	Thermocouple, Top
	72555	Thermocouple, Oven
N.	72552	Electrode, Igniter

2 BURNER GAS STOVE WITH OVEN

ITEM NO.	PART NO.	DESCRIPTION
1.	72534	Manifold
2.	72537	Burner, Left
3.	72538	Burner, Right
4.	72532	Mercury Valve
5.	73391	Fuel Line, Therm. to Merc.
6.	70506	Valve, Top Burner
	70507	Hood, Burner Valve, LPG
7.	73315	Thermostat
8.	72219	Tray, Component
9.	73387	Face Plate
10.	72294	Trim, Control Panel
11.	73577	Knob, (all)
12.	80047	Panel, Side, LH., 2172
13.	80052	Panel, Side, LH., 2372
14.	72198	Frame, Door
15.	72470	Glass, Oven Door, Blk
16.	72397	Handle, Door
17.	72244	Door Panel, SS
	72248	Door Panel, Porc.
18.	72225	Shield, Inner Door
19.		Insulation, Door
20.	70101	Glass, Window, Door, For SS
	72196	Glass, Window, Door for Blk Glass
21.	72226	Door Liner
22.	80264	Hinge Assy., Door, LH
	80265	Hinge Assy., Door, RH
23.	72454	Arm, Spring
24.	72215	Spring, Door
25.	72553	Pilot Assy.
26.	72249	Flame Spreader
27.	72557	Burner, Oven
28.	72558	Hood, Oven
29.	72267	Trim, Lower, 2372
	72268	Trim, Lower, 2172
30.	72290	Oven Bottom
31.	72326	Rack, Oven
32.	70198	Broiler Pan w/Insert
33.	73432	Gasket, Oven, Top
	73433	Gasket, Oven, Sides
34.	80004	Oven Can
35.	72295	Shield, Radiation
36.	72208	Bottom, Ext.
37.	72227	Retainer, Filler 2172
	72222	Filler, Angle, 2372
38.		Insulation, Oven Can
39.	80048	Panel, Side RH., 2172
40.	72347	Pin, Gimbal
41.		Insulation, Back
42.	72280	Panel, Back
43.	80051	Panel, Side, RH., 2372
44.	72217	Burner Box
45.	72510	Fuel Line, Pilot
46.	80136	2 Burner Fuel Line Assy., Merc. to Hood
47.	72596	Shoulder Bolt
48.	72300	Grommet, 1/2"
49.	72277	Upper Back, 2372
50.	72278	Upper Back, 2172
51.	72245	Main Top, SS
	72271	Main Top, Porc.
52.	72306	Grommet, 1 1/8"
53.	72543	Fitting, LPG
54.	70114	Grate
55.	70113	Clip, Grate

Door Assembly

80011	Door Assy., Black Glass (Items: 14, 15, 16, 18, 19, 20, 21, 22)
80010	Door Assy. SS (Items: 16, 17, 18, 19, 20, 21, 22)

3 BURNER GAS STOVE WITH OVEN

ITEM NO.	PART NO.	DESCRIPTION
1.	72533	Manifold
2.	72537	Burner, Left
3.	72538	Burner, Right
4.	72532	Mercury Valve
5.	73391	Fuel Line, Therm. to Merc.
6.	70506	Valve, Top Burner
	70507	Hood, Burner Valve, LPG
7.	73315	Thermostat
8.	72219	Tray, Component
9.	73388	Face Plate, 3172
10.	72294	Trim, Control Panel
11.	73577	Knob, (all)
12.	80045	Panel, Side, LH., 3172
13.	80040	Panel, Side, LH., 3372
14.	72198	Frame, Door
15.	72470	Glass, Oven Door, Blk
16.	72397	Handle, Door
17.	72244	Door Panel, SS
	72248	Door Panel, Porc.
18.	72225	Shield, Inner Door
19.		Insulation, Door
20.	70101	Glass, Window, Door, For SS or Porc.
	72196	Glass, Window, Door for Blk Glass
21.	72226	Door Liner
22.	80264	Hinge Assy., Door, LH
	80265	Hinge Assy., Door, RH
23.	72454	Arm, Spring
24.	72215	Spring, Door
25.	72553	Pilot Assy., 3172, 3372
	72554	Pilot Assy., 3372
26.	72249	Flame Spreader
27.	72557	Burner, Oven
28.	72558	Hood, Oven, LPG
29.	72267	Trim, Lower, 3372
	72268	Trim, Lower, 3172
30.	72289	Oven Bottom
31.	72325	Rack, Oven
32.	73044	Pan, Broiler
	73045	Insert, Broiler Pan
33.	73432	Gasket, Oven, Top
	73433	Gasket, Oven, Sides
34.	80003	Oven Can
35.	72296	Shield, Radiation
36.	72210	Bottom, Ext.
37.	72227	Retainer, Filler 3172
	72222	Filler, Angle, 3372
38.		Insulation, Oven Can
39.	80044	Panel, Side RH., 3172
40.	72347	Pin, Gimbal
41.		Insulation, Back
42.	72280	Panel, Back
43.	80037	Panel, Side, RH., 3372
44.	72223	Burner Box
45.	72510	Fuel Line, Therm. to Pilot
46.	80135	3 Burner Fuel Line Assy., Merc. to Hood
47.	72596	Shoulder Bolt
48.	72300	Grommet, 1/2"
49.	72277	Upper Back, 3372
50.	72278	Upper Back, 3172
52.	72306	Grommet, 1 1/8"
53.	72543	Fitting, LPG
54.	70114	Grate
55.	70113	Clip, Grate
56.	72250	Main Top, SS, 3172, 3372
	72273	Main Top, Porc., 3172, 3372
57.	72539	Burner, Rear, 3172, 3372

MODELS: 3172, 3372

ITEM NO.	PART NO.	DESCRIPTION	F.	72199	Bezel	L.	72542	Burner, Rear
A.	73390	Faceplate	G.	72547	Safety, Pilot	M.	72622	Thermocouple, Top
B.	72620	Gas Lighter	H.	73392	Fuel Line		72555	Thermocouple, Oven
C.	73796	100% Burner Valve	I.	73972	Fuel Line, Therm. to Merc.	N.	72552	Electrode, Igniter
D.	70507	Hood, Top Burner Valve	J.	72541	Burner, Front Right			
E.	72540	Burner, Front Left	K.	72513	Fuel Line			

LIMITED ONE YEAR WARRANTY

SEAWARD PRODUCTS warrants the products delivered will be: A. free from (1) encumbrances and (2) defects in material and workmanship under the normal use and service, and B. will meet applicable specifications and descriptions at time of delivery to BUYER.

The obligation of SEAWARD under this Warranty is limited to the repair, rework, or replacement, at SEAWARD'S option, any part or component thereof, which examination discloses to our satisfaction to have been nonconforming or defective. SEAWARD, after establishing customer's purchase date and determining problem to be under warranty, will either repair the product at their factory or authorized service center and allow labor and parts for (1) one year from purchase date. Transportation charges are the responsibility of the customer. Items not covered under warranty are: (1) Porcelain Enamel (2) Glass (3) Routine Maintenance that may be required.

The foregoing Warranty and condition shall apply to any repaired, reworked, or replaced products, part or component supplied by SEAWARD. SEAWARD shall in no event be liable to BUYER or BUYER'S customers for any incidental or consequential damages, or loss of use, or other losses, however occasioned.

Implied Warranties of merchantability and of the fitness of the product for any purpose are warranted for a period of one year on parts and labor, SEAWARD makes no warranties, expressed or implied after that time.

Some states do not allow limitation on how long an implied warranty lasts or for the exclusion or limitations of incidental or consequential damages, therefore, the above limitations may not apply to you.

This Warranty is extended to the original purchaser only, unless purchased for purposes of resale. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Seaward *Products*

REPAIR PARTS

Repair parts listed herein may be ordered through Seaward Products, Seaward Distributors and Dealers, or Dealer's Authorized Service Centers. All parts will be shipped at prevailing prices.

When ordering repair parts, please give the following information:

- | | |
|----------------------------------|-----------------------------------|
| 1. The Part Number | 2. The Part Description |
| 3. The Model Number of the Stove | 4. The Serial Number of the Stove |

The Model Number and the Serial Number of the stove will be found on the rating plate located on the burner box. The burner box is located under the main top. For the Authorized Service Center nearest you, please contact Seaward Products.

FOR YOUR INFORMATION:

POT HOLDERS MAY BE ADVISABLE FOR YOUR SAFETY FOR SOME TYPES OF BOATING. SEA RAILS ARE REQUIRED FOR POT HOLDER USAGE. SEA RAILS ARE AVAILABLE FOR ALL SEAWARD APPLIANCES NOT SO EQUIPPED. PLEASE CONTACT YOUR DEALER OR SEAWARD PRODUCTS FOR MORE INFORMATION.

CUSTOMER SERVICE

Seaward *Products*

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