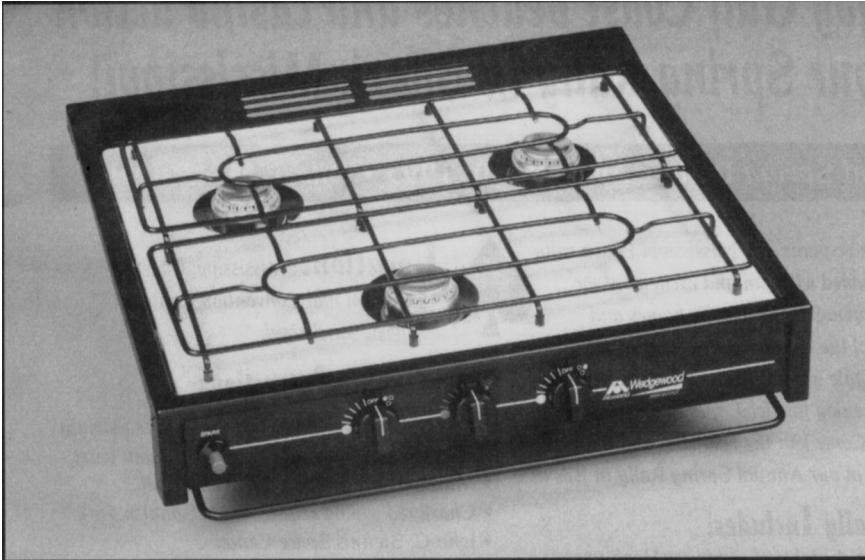


Atwood's High-Output Cooktop



Because it adds to cooking convenience, the high-output burner is becoming a popular feature aboard motorhomes.

**By Carol F. Maxwell,
with E.S. Gurdjian,
F76350**

Ed and I both love to eat. Fortunately for our budget, I like to cook. As we began to spend more time in the coach, I noticed that cooking on board was different from cooking in the house. Because of a

change in attitude regarding nutrition, I no longer deep-fry, but I remember that it was difficult, if not impossible, to get the oil hot enough to make a really good fried potato. I also noticed that boiling water required more time. This was especially apparent after adding foods such as pasta and then waiting for the water to boil again.

I accepted these inconveniences as a price to pay for our chosen lifestyle and did not complain about it.

I first saw the Wedgewood high-output burner by Atwood Mobile Products at an RV show. I was passing the Atwood booth when the smell of fresh popcorn grabbed my attention. Fred Louck, manager of customer satisfaction at Atwood, outlined the capabilities of the Wedgewood unit for me. During that discussion, I decided that enhancing the technical aspects of cooking was just as important as enhancing the air conditioning, generator, batteries, and every other component we had modified or added to our coach.

So, I ordered a cooktop, and it was delivered within a few weeks. It came with clear instructions and was easy to install. It fit in the same space as the old Wedgewood cooktop and required only a slight modification of position to the propane supply tube.

Ed was impressed with the 9,000 Btu rating of the high-output burner. I do not appreciate the technical numbers the way he does, so I needed more practical data. The table below shows the results of comparing the high-output burner to a regular burner. I used four cups of room-temperature water in identical saucepans with the designated burner set at its highest adjustment. This exercise was designed to show the relative difference in cooking speeds of the two burners for my own information. It was not intended to be a pure scientific study. The most impressive observation I made was while cooking macaroni. After I added

the pasta, the water came back to a boil in seconds. The built-in piezo igniter is very convenient. I also like the grate. Although the cooktop has only three burners, the grate covers the entire surface. This gives you a place to slide a hot pan off the burner but still keep it on the grate. This is easier and more convenient than finding a trivet to protect the countertop, especially where counter space is limited.

Whether you like to cook or would just like to make cooking more convenient the Wedgewood high-output burner provides a considerable bonus. The high-output burner is

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available on the cooktop and also on the Wedgewood range. Several size, color, and design options are offered. Contact your local RV dealer for price, availability of options, and installation. Additional information also is available from Atwood Mobile Products, 4750 Hiawatha Drive, Rockford, IL 61103-1298; (800) 847-7160, (815)877-5700.

Time in Minutes	High Output Burner	Regular Burner
1	90° F	90° F
2	115° F	102° F
3	140° F	120° F
4	165° F	140° F
5	185° F	155° F
6	220° F	165° F
7	-	185° F
8	-	195° F
9	-	212° F