



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR
RESTAURANT SERIES RANGES
AR-GF SERIES



DESIGN



CLASS



FUNCTION



FOR
YOUR
SAFETY

FOR YOUR SAFETY!
Do not store or use gasoline or
other flammable vapors or liquids
in the vicinity of this or any other appliance.

FOR
YOUR
SAFETY

WARNING

IMPROPER
INSTALLATION

WARNING!
Improper installation, adjustment, alteration, service
or maintenance can cause property damage, injury
or death and will void warranty. Read the
installation, operating and maintenance instructions
thoroughly before installing or servicing this equipment.

WARNING

IMPROPER
INSTALLATION

IMPORTANT SERVICE NOTICE!

Using any part other than genuine American Range factory supplied
parts relieves the manufacturer of all liability.
American Range reserves the right to change specifications and
product design without notice. Such revisions do not entitle the buyer
to corresponding changes, improvements, additions or replacements
for the previously purchased equipment.

Instruction to be followed in the event the user smells gas should be posted
in a prominent location. This information should be obtained by
consulting the local gas supplier.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This equipment is design engineered for commercial use only.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Installed By: _____ Install Date: _____

Gas Type: _____

Electrical Information: _____



PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day use.

If you should encounter any sort of problem, turn to the section of the manual entitled, “Troubleshooting” – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your kitchen. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service via email: info@americanrange.com at www.americanrange.com, or call 888.753.9898.

Sincerely,

Shane Demirjian

President, American Range Corporation



Table of Contents

GENERAL 1

 Important Safety Information 1

 Shipping Damage Claim Procedure 2

INSTALLATION 3-10

 Installation, Operation & Service Personnel 3

 Ventillation Hoods 3

 Gas Standards and Codes 3

 Manual Shut-Off Valve 4

 Rating Plate 4

 Electric Standard & Codes 5

 Casters 6

 Leveling 6

 Electrical Connection 6

 Gas Connection 7

 Pressure Regulator 7

 Gas Requirements 7

 Test Joints 7

 Couplings, Connectors, Casters 7

RANGE START UP PROCEDURE 8

TYPICAL MODELS AND PARTS IDENTIFICATION 9

INSTALLATION CHECKLIST 10

OPERATING 11-12

 Before Using Cook Top 11

 Burner Operation 11

 Auto Re-ignition 11

 Radiant Broiler 11

 Grill 12

 Griddle 12

HI-SHELF INSTALLATION 13

MAINTENANCE 14

 Surface Broiler 14

 Griddle / Raised Griddle Broiler 14

 Oven 14

 Summary 14

EXPLODED VIEW DRAWING & PARTS LIST 15

CLEANING RECOMMENDATIONS 16

TROUBLESHOOTING 16

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing damage, personal injury or death.

- INSTALLATION AND SERVICE MUST BE PERFORMED BY A CERTIFIED / LICENSED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS
 - Do not try to light any appliance.
 - Do not touch any electrical switch, do not use any phone in your building.
 - Immediately call your gas company. Follow the gas supplier instructions.
 - If you cannot reach your gas supplier, call the Fire Department.

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation.

- Please observe all local and national codes and ordinances.
- Do not remove any permanent warning labels or plates from this product.
- Please ensure that this product is electrically grounded.
- Consumers should retain these instructions for local inspectors and for future use.

- The included Anti-Tip Device must be installed prior to operation

IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- DO NOT remove permanently affixed labels, warnings, or plates from product. This will void the warranty.
- All local and national codes and ordinances must be observed; installation must conform with local codes.
- The Installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation and service must be performed by a qualified installer, service agency or gas supplier.
- Please ensure that the product is properly grounded.

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the SAFETY ALERT SYMBOL.
This symbol alerts you to hazards.



DANGER

Hazards or unsafe practices which may result in severe personal injury or death.



WARNING

Hazards or unsafe practices which may result in severe personal injury or death.



CAUTION

Hazards or unsafe practices which may result in minor personal injury or property damage.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

1. Note any visible loss or damage on the freight bill or express delivery and have the note signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring you provide proper ventilation when cooking with gas.

INSTALLATION

INSTALLATION, OPERATION AND SERVICE PERSONNEL

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are experienced in state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and understand and are familiar with the functions of the equipment.

Service of the equipment should be performed by qualified personnel who are knowledgeable with American Range products.

VENTILATION HOODS

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood. Consult local codes before constructing and installing a hood.

Room air movement should be monitored during installation. Strong exhaust fans in the hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts – either may interfere with the pilot or main burner performance and can also be hard to diagnose. If pilot burner or main burner outage problems persist – make up air openings or baffles may have to be provided in the room.

INSTALLATION - GAS STANDARDS AND CODES

IMPORTANT - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 Natural Gas Installation Code, CAN/CGA-B149-1 or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system.

The appliance, when installed, must be wired and electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2 as applicable.

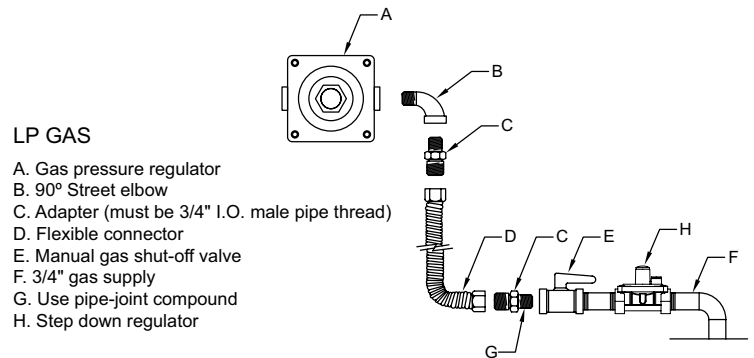
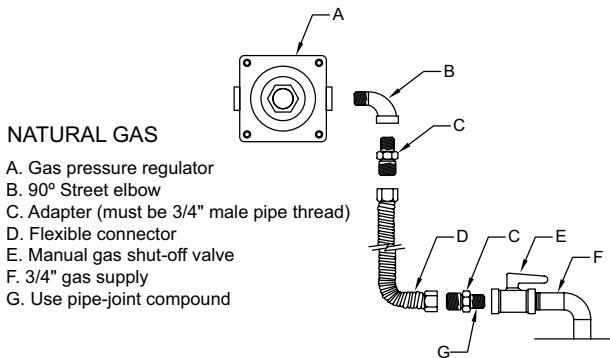


DANGER

1. A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future maintenance/service.
2. The gas pressure regulator supplied with the appliance must be installed prior to connecting the equipment to the gas supply line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition.
3. Please contact the factory, a factory representative, or local service company to perform maintenance and repairs.

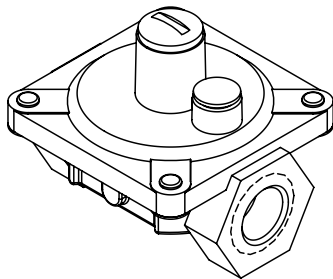
GAS CONNECTION - The single deck oven requires one gas connection; the double deck oven requires two gas connections. The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply service line must be the same size or greater than the inlet line size of the appliance.

MANUAL SHUT-OFF VALVE - A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.



The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 5" W.C (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks. If the gas supply line pressure is greater than this amount, a step-down regulator will be required. A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

RATING PLATE - The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.

AMERICAN RANGE 13592 DESMOND ST., PACOIMA, CA 91331		NSF	ETL	ETL
MODEL: AR-GF-36		InterTek 3013256 InterTek		
GAS TYPE: NAT		SERIAL NO. XXXXXX-XXX		
		MAN. PRESS: 5.0 IN. W.C.		
ELECTRICAL RATINGS				
NOMINAL:	VAC 120	PHASE 1	AMP 15	HZ 60
<input type="checkbox"/> INNOVATION:	VAC 120	PHASE 1	AMP 3	HZ 60
<input type="checkbox"/> CONVECTION:	VAC 120	PHASE 1	AMP 5	HZ 60
INPUT-BTU/HOUR/BURNER		CLEARANCES		
OPEN TOP 25,000	SM. OVEN 27,000	NON-COMB. COMB.		
GRIDDLE 20,000	STD. OVEN 35,000	BACK	0"	4"
HOT TOP *	CONV/INV	SIDES	0"	12"
	OVEN 30,000			
FOR USE ONLY ON NONCOMBUSTIBLE NONCOMBUSTIBLE FLOORS CURB MUST HAVE 2" OVERHANG INTENDED FOR OTHER THAN HOUSEHOLD USE. ANSI Z83.11a/CSA 1.8a-2007 Food Service Equipment				

Rating Plate



WARNING

Appliances must be connected only to the type of gas identified on the rating plate.

INSTALLATION - ELECTRIC UTILITY CONNECTIONS - STANDARDS AND CODES



WARNING

The installation instructions contained here are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel will void the warranty and may result in damage to the oven and/or injury to the operator.

Qualified installation personnel are individuals, a firm or a company which either in person or through a representative are engaged in and responsible for the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel, licensed and bonded, must be experienced in such work, familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

U.S. AND CANADIAN INSTALLATIONS - All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, with the National Electrical Code ANSI/NFPA 70 - Latest Edition and/or Canadian National Electrical Code C22.2 as applicable.

The ventilation of these ranges should be in accordance with local codes. In absence of local codes, refer to the national ventilation code titled, Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, NFPA-96-Latest Edition.

GENERAL EXPORT INSTALLATIONS - Installation must conform to Local and National Standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation or operation of your American Range Convection Oven, please contact your local distributor. If you do not have a local distributor, contact American Range Corporation at 1.888.753.9898 or visit us at www.americanrange.com

ELECTRICAL CONNECTION - The standard gas operated convection ovens require a 120 VAC, 60 Hz, 15 AMP electrical service for operation. The supply cord provided on the appliance is equipped with a three-prong (grounding) plug for protection against electrical shock hazard. The electrical service in the building must be equipped with a properly grounded three-prong receptacle, in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or in Canada – to Canadian electrical codes, CSA C22.2. Do not cut or remove the grounding prong from this plug.



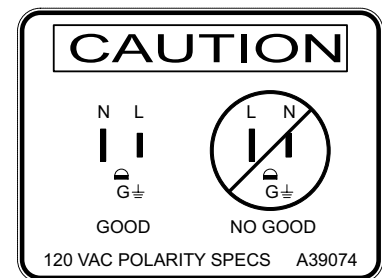
WARNING

ELECTRICAL GROUNDING INSTRUCTIONS

The appliance is equipped with a three-prong (grounding) plug for your protection against electrical shock hazard and should be plugged directly into a properly grounded three-prong receptacle.

Do not cut or remove the grounding prong from the plug.

For gas fired 120 VAC units and any NEC compliant receptacle, proper ground and correct polarity are required.



NOTE

No attempt should be made to operate this appliance during an electrical service failure. The appliance is not capable of operation without specified gas and electric requirements.

CASTER INSTALLATION

When installing provided casters, match holes on the caster with holes on the oven bottom base and fasten with the hardware provided. Locking-type casters must be installed in the front.

Ovens with casters must be installed with the locking front casters supplied, a flexible connector complying with ANSI Z21.69, CGA6.16 and a quick-disconnect device complying with ANSI Z21.41 CGA 6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

LEVELING

A carpenter's spirit level should be placed on the oven floor, and the unit leveled both front-to-back and side-to-side. If the unit is not level, cakes, casseroles and any other liquid or semi-liquid batter will not bake evenly, burner combustion may become erratic, and the unit will not function properly.

If the kitchen floor is relatively smooth and level, the unit may be leveled by turning the "foot" section of the leg, since casters are not adjustable. Identify the high corner and level the unit if the adjustment required exceeds the 1-1/4" limit use metal shims.



When lighting the gas oven, **DO NOT** stand with your face close to the combustion chamber.

CHECK OPERATION

All American Range Corporation appliances are adjusted and tested before leaving the factory, effectively matching them to appropriate atmospheric conditions. We recommend that adjustments and calibrations are performed upon installation to assure proper operation of the unit and avoid possible problems caused by rough handling or vibration during shipment. This work must be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by warranty.

Check all gas connections for leaks with a soapy water solution before lighting the oven. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Putting an open flame beside a new gas connection is extremely dangerous and may result in serious injury or death.

ELECTRICAL CONNECTION

- The Range must be electrically grounded in compliance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA70.
- This range requires a 120 volt supply to operate the ignition system. The supply cord provided on the range is equipped with a three-prong (grounding) plug for protection against electrical shock.
- The electrical service in the building must be equipped with a properly grounded three-prong receptacle.
- Do not cut or remove grounding prong from this plug.**

POWER REQUIREMENTS FOR THIS RANGE

- 120 VAC, 60 Hz, single phase, 15 AMP Max

INSTALLATION INSTRUCTIONS

GAS CONNECTION

Be certain the appliance being installed is correct for the gas service being provided. Refer to the appliance data plate for the gas supply requirements.

A manual gas shut-off valve must be remotely installed and easily accessible in the adjacent cabinet. The regulator inlet is for a 3/4 inch gas line.

- Use at least a 3/4" commercial flex hose to connect range to the gas supply (service line).
- A manual gas shut-off valve must be installed, in easy access in front of the gas supply (service line) and ahead of the range for safety and ease of maintenance.
- All valves must be in the OFF position before connecting to the gas supply line.

PRESSURE REGULATOR

- The regulator installed in the range is adjusted at the factory for 5" WC (natural gas) or 10" WC (L.P.) depending on the customer's request. Regulators must not be removed.
- The regulator can withstand a maximum pressure of 1/2 PSIG (14" WC). If the line pressure is beyond this limit, a step-down regulator will be required.
- Any adjustment to regulators must be made ONLY BY QUALIFIED service personnel with proper test equipment.

GAS REQUIREMENTS

- Ensure supplied gas matches the range's gas type.
- Natural gas connection is 3/4" N.P.T. minimum 3/4" diameter flex line.
- Natural gas inlet pressure to measure 7" to 10" W.C.
- Propane gas connection is 3/4" N.P.T. minimum 3/4" diameter flex line.
- LP gas inlet pressure to measure 11" to 14" W.C.
- A step-down regulator is required at the LP (Propane) source to limit a pressure maximum of 14" W.C. to work with the regulator provided with the LP range.

Check that all gas connections are properly sealed with a suitable gas joint compound.

TEST ALL JOINTS WITH A SOAPY WATER SOLUTION BEFORE LIGHTING THE BURNERS.

1. Turn ON the manual gas valve at the inlet side of the gas supply line.
2. Remove the kick plate by lifting and pulling away from the unit.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.
5. If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line. Call your certified service technician.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

- Flexible couplings and/or quick-disconnect fittings must be heavy duty, CSA/UL design certified of at least 3/4" NPT with suitable strain reliefs.
- The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSI Z21.69-CSA 6.16 and any Quick-Disconnect Devices For Use With Gas Fuel Appliances should comply with ANSI Z21.41 CSA 6.9.
- All connections must be sealed with joint compound specified for LP or Natural gas; and all connections must be tested with a soapy water solution before using.
- When disconnection of the restraint is necessary, make sure to reconnect restraint after the range has been returned to its original position.

RANGE START-UP PROCEDURE

Before cooking in your oven for the first time remove oven racks and wash them with hot soapy water. Thoroughly rise, dry and replace them in the oven.

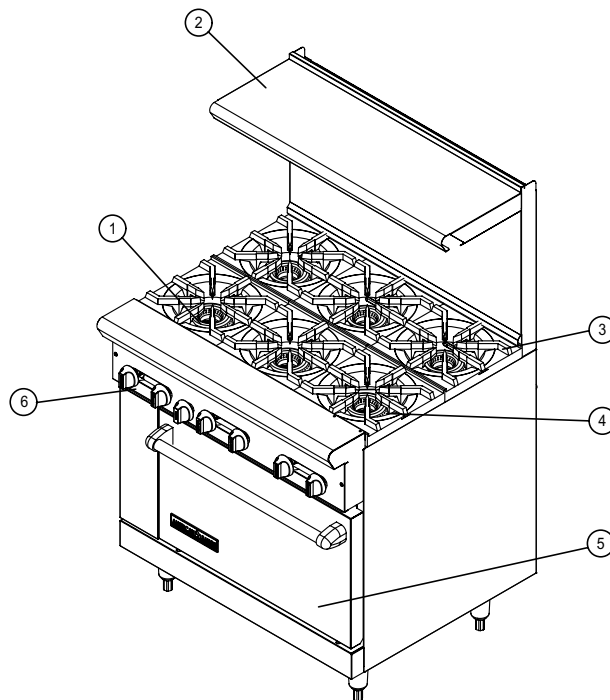
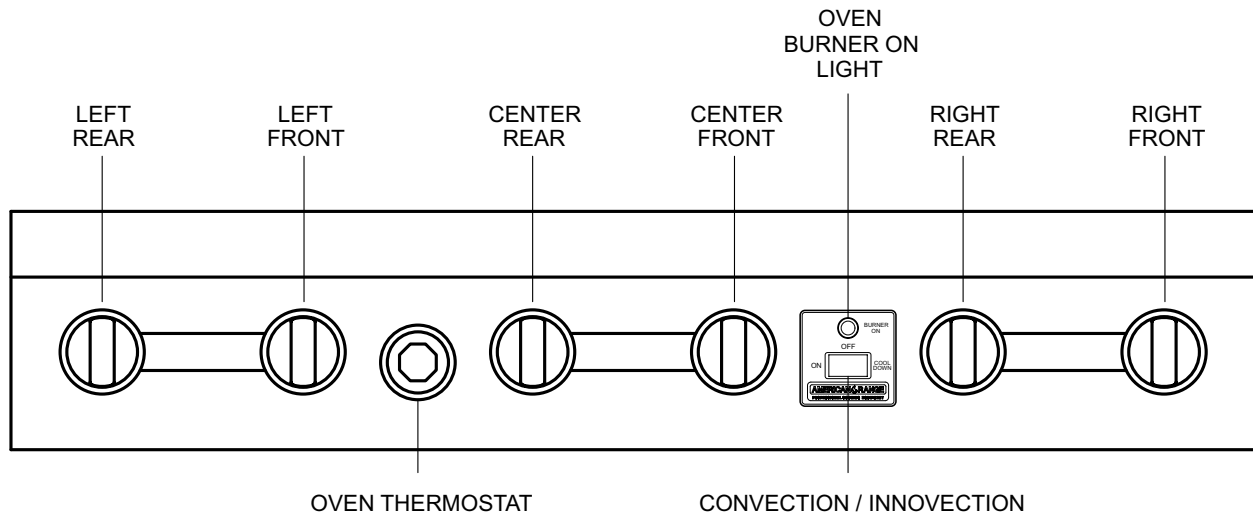
During initial start-up of the oven, after all performance checks and adjustments have been made, the oven should be allowed to burn off any oils or solvents left from the manufacturing process. In any case, these materials are safe for the environment – but it is best they not contribute to the taste or odor of your first oven cooking experience.

OVEN BURN-OFF PROCEDURE

- Turn on the kitchen ventilating hood.
- Light the oven according to the instructions in the manual.
- Set the oven thermostat temperature to 350°F.
- Let the oven run for one hour.
- Turn on the convection fan.
- Set the oven thermostat to 450°F.
- Leave the oven operational for an additional hour.
- Shut off the oven by turning the thermostat to the OFF position.

During the oven burn-off process, some strong odors or minor smoke may be experienced as remaining oils or solvents on internal parts are oxidized. This is the primary reason for the burn-off process and should dissipate by the completion of the time period.

TYPICAL MODEL & PARTS IDENTIFICATION



- 1. Burner
- 2. High Shelf
- 3. Grates
- 4. Green Flame Series Spark Ignition Electrode
- 5. Door
- 6. Door Handle

INSTALLATION CHECKLIST

This checklist has been developed to assure proper installation of your oven.
 To validate warranty, you must mail, e-mail or fax this form and a copy of your receipt to:
AMERICAN RANGE CUSTOMER SERVICE, 13592 DESMOND STREET, PACOIMA, CA 91331
service@americanrange.com
818.897.8839 FAX

Street: _____ Purchase Date: _____

City, State, Zip Code: _____ Installation Date: _____

E-mail: _____ Installer's Name: _____

Telephone: _____ Company: _____

Dealer: _____ Telephone: _____

CHECK ALL THAT APPLY

Appearance and Aesthetics

- Exterior
- Top section
- Oven interior

Installation

- Read User Manual
- Review Safety Instructions
- Proximity to cabinets
- Backguard in place
- Level
- Ventilation system

Ignition

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

Controls

- Burner Knobs
- Thermostats
- Char Broiler
- Convection Oven Switch

Electrical Connection

- Correct voltage
- Grounded outlet
- Polarized outlet
- No GFCI

Gas Connection

- Verify fuel: Natural -or- LP
- Gas shut-off present and accessible
- Gas Supply line properly sized
- Gas Supply pressure checked
- Operating pressure checked
- All connections checked for leaks

Flame Adjustment

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

Oven Door

- Alignment
- Hinges

Air/Gas Mixture

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

Valve Operation

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

Customer Copy

OPERATING INSTRUCTIONS

BEFORE USING THE NEW COOK TOP

- Before using the cook top for the first time, wash the outside area with soap and water to remove any shipping & factory residue.
- The burner grates are designed in sections and are easy to remove and clean. They are made of cast iron with a porcelain coating and will remain hot after the burner is turned off creating a residual heat for continued cooking. Use caution when handling.
- The burner heads are large and designed to ensure even heat distribution for better cooking. They must be in place and properly seated before lighting.
- The Range must not be operated without the burner heads.
- There are no continuously burning pilot lights. An electronic spark ignition system is used to light the burner. If the flame should go out from a boil-over or a strong draft, the burner will automatically reignite.

OPERATION OF THE BURNERS

1. Press in and turn the knob that corresponds to the burner that you would like to light. Use the front panel graphic to confirm your selection until you become familiar with the range.
2. The igniter for all the surface burners will begin sparking – however, gas will flow to only the selected burner.
3. After the burner lights, the igniter clicking will stop – indicating that the flame sensing and re-ignition system is active on the selected burner.
4. Rotate the knob to any flame setting that you desire between MAX and SIMMER.

A normal flame is blue in color and steady. Foreign materials in the kitchen air or the gas line, especially in new construction installations, may cause some orange color bursts during initial operation. This will disappear with continued use. Small yellow tips on the ends of the flames are normal.

If the flames look odd, (too small, too large, lazy or drifting, uneven around the burner circle, etc.), check to see that the burner head is seated correctly on the burner base. Do this when the burner is cold by gently rocking the burner head or rotating the head from side to side. If it is correctly seated, it will nest in a corresponding pin/hole found on the open burner base. If this does not correct the problem, turn to the Troubleshooting section of this manual.

AUTO RE-IGNITION

The surface burners are equipped with a special ignition and re-ignition system that senses the presence of flame and re-ignites the burner should the flame disappear while gas is still flowing to the burner.

Strong drafts, spills and general grime influence the operation of the automatic re-ignition system – a clean system will generally function better than a dirty system. Periodically, remove any materials or grime that might build up on the high voltage spark electrode – using a toothbrush or other non-metallic cleaning utensil.

RADIANT BROILER OPERATION

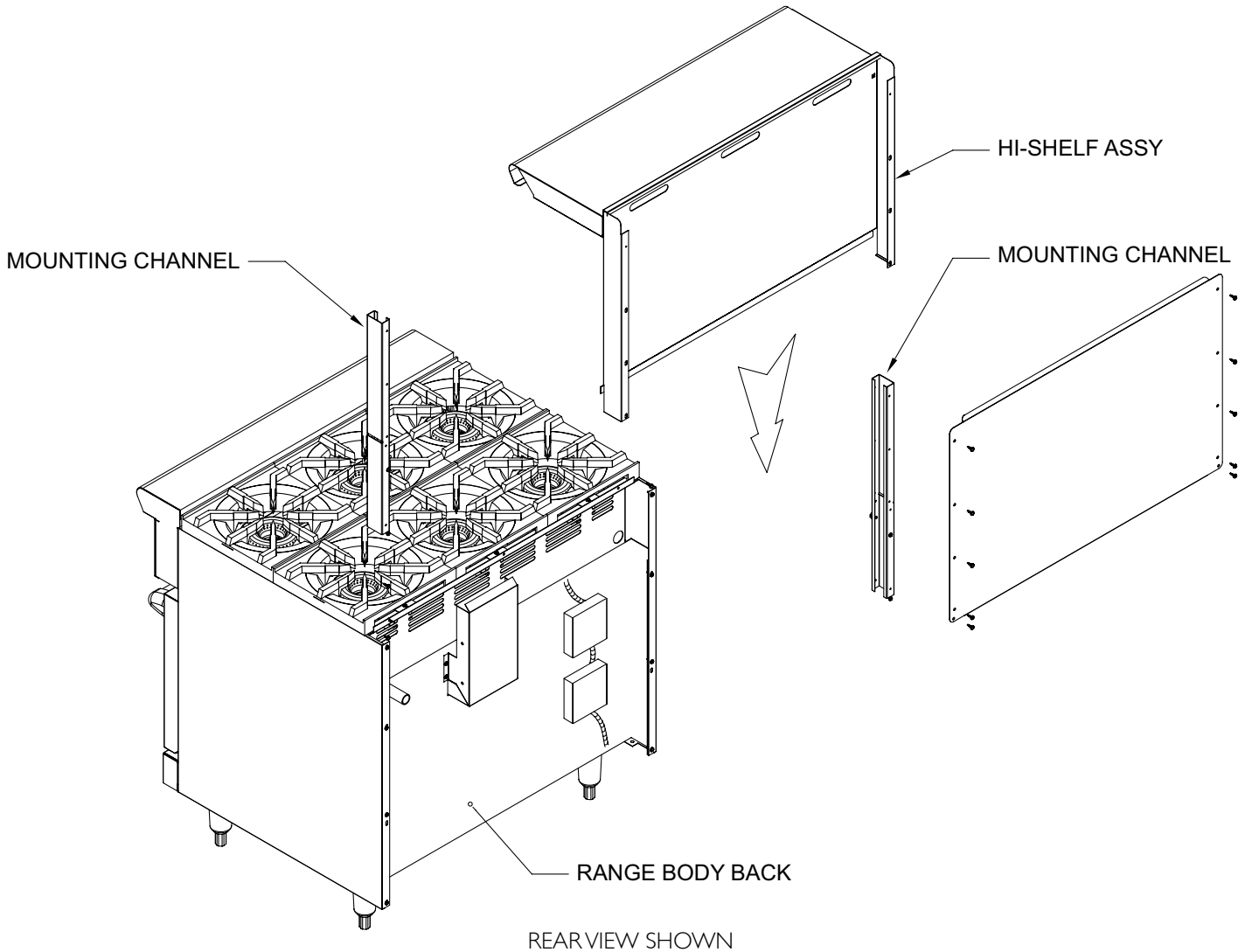
To turn on the radiant broiler, make sure there is nothing on the top grate. Push in and turn the control knob counter clockwise to the HIGH position. The radiant broiler is equipped with a flame-sensing ignition system – that automatically detects the presence of flame on the grill burner – and relights it in the event it should go out. Adjust the flame to the desired height.

After cooking, allow to cool completely and remove the drip tray slowly, discarding grease and other food particles. The top grates may be removed - exposing the radiants - which may be lifted out for cleaning. The grate is porcelain coated and may be washed with hot soapy water and a soft brush.

HI-SHELF INSTALLATION

CLEARANCES			
NON-COMBUSTIBLE WALLS		COMBUSTIBLE WALLS	
Rear	Sides	Rear	Sides
0"	0"	4"	12"

For installation on a non-combustible floor only.



1. Slide hi-shelf assembly from top with mounting channels going inside the body sides.
2. Set on top of support brackets and screw to body sides at rear.

GRILL CHART			
FOOD ITEM	INTERNAL TEMPERATURE	HEAT SETTING	TIME
Hamburgers 1/2" to 3/4"	160°	Medium	8 to 10 minutes
Steaks 1" to 1-1/2"	Rare 140°	Medium - High	10 to 20 minutes
Steaks 1" to 1-1/2"	Medium 160°	Medium - High	12 to 25 minutes
Pork chops 3/4" to 1"	145° & 3 minutes rest time	Medium	15 to 25 minutes
Lamb chops	160°	High	12 to 15 minutes
Poultry pieces	170°	Low - Medium	25 to 35 minutes
Fish 1" thick	145° Minimum	Medium	8 to 10 minutes

Allow grill to cool completely before cleaning. Remove the grates, and radiants and place in hot soapy water. Clean the grill with hot soapy water and a soft grill brush. **Do not apply water or cleaner directly on the burner.**

GRIDDLE OPERATION

The built-in griddle is made of polished steel to provide a smooth cooking surface. A griddle grease can is included.

Always pre-heat the griddle on the low setting, at least ten minutes before cooking. The griddle burner is equipped with a spark ignitor system and gas safety re-ignition system.

When you are done "griddling" and while the griddle surface is still warm, remove any left-on food particles. Allow the griddle to cool and scrape off any excess grease from the surface with a flexible nylon spatula. Pull the spatula forward toward the front and push any material into the front grease receiver.

To clean the griddle, moisten a soft scrub cloth, adding a drop of mild degreaser dish soap to create a soapy lather - and wipe the griddle from left to right. Clean in rows from the top to the bottom, taking time to wash the entire griddle surface, including the sides. When you are done, rinse away all the soap from the cloth and wipe any suds from the griddle surface. Remove all remaining moisture from the griddle with the second, clean soft cloth. Wipe the area in rows again as well as the sides and front. You may have to repeat action to ensure the griddle plate is dry and sparkling.

Cleaning the Griddle:

- The griddle is not to be removed for cleaning.
- Clean the griddle thoroughly with hot soapy water and a rough towel.
- The griddle grease can and griddle trough should be cleaned after each use with hot soapy water and a sponge.
- It is normal for the griddle to darken with age and use.

Season the Griddle:

1. The griddle has a factory applied coating that must be washed off prior to use. (See Cleaning the Griddle)
2. Pour 1 tablespoon of vegetable oil (not corn or olive oil) and rub on the entire surface of the griddle using a rough towel.
3. Push the griddle control knob in and turn to a medium setting (350°F).
4. Heat until griddle begins to smoke. Turn off griddle and allow it to cool.
5. Returning to step 2, repeat the process.

To Start Cooking:

- Push knob in and turn the knob clockwise to the low position. Preheat griddle for two to three minutes and turn knob to your desired setting.
- For best results, add a small amount of butter, oil, or a cooking spray to the griddle surface. Fatty meats like bacon and sausage do not need extra fat.

MAINTENANCE

SURFACE BURNERS

1. Remove surface burners and clean with warm water and wire brush. Make sure the tiny burner ports are not clogged.
2. Check valves for operation and clean if necessary. Consult your service agency or local gas company.

RAISED GRIDDLE - BROILER

Daily:

1. Season prior to use. To season, pour a small amount of cooking oil (about 1 ounce [28 grams] per square foot [.09 square meters] of surface) over the top. With a cloth, spread oil over the entire surface to create a thin film. Wipe off any excess oil with a cloth. Turn burner on very low and allow oil burn off. Repeat the procedure three times before regular use.
2. Remove and empty grease pan. Clean thoroughly and replace.
3. Remove rack and grease pans. Clean with soap and water.
4. Wipe the inside clean.
5. Clean griddle plate with warm, soapy water. Rinse with warm water.
6. Turn griddle on and rinse again with warm water to boil-out any soap left at the edges of the griddle plate.
7. Repeat step one after cleaning process..

Periodic:

1. Remove burner assembly and clean with warm water and wire brush. Make sure the tiny burner ports are not clogged.
2. Remove griddle plate assembly and thoroughly scrape and clean the underside.

OVEN

Daily:

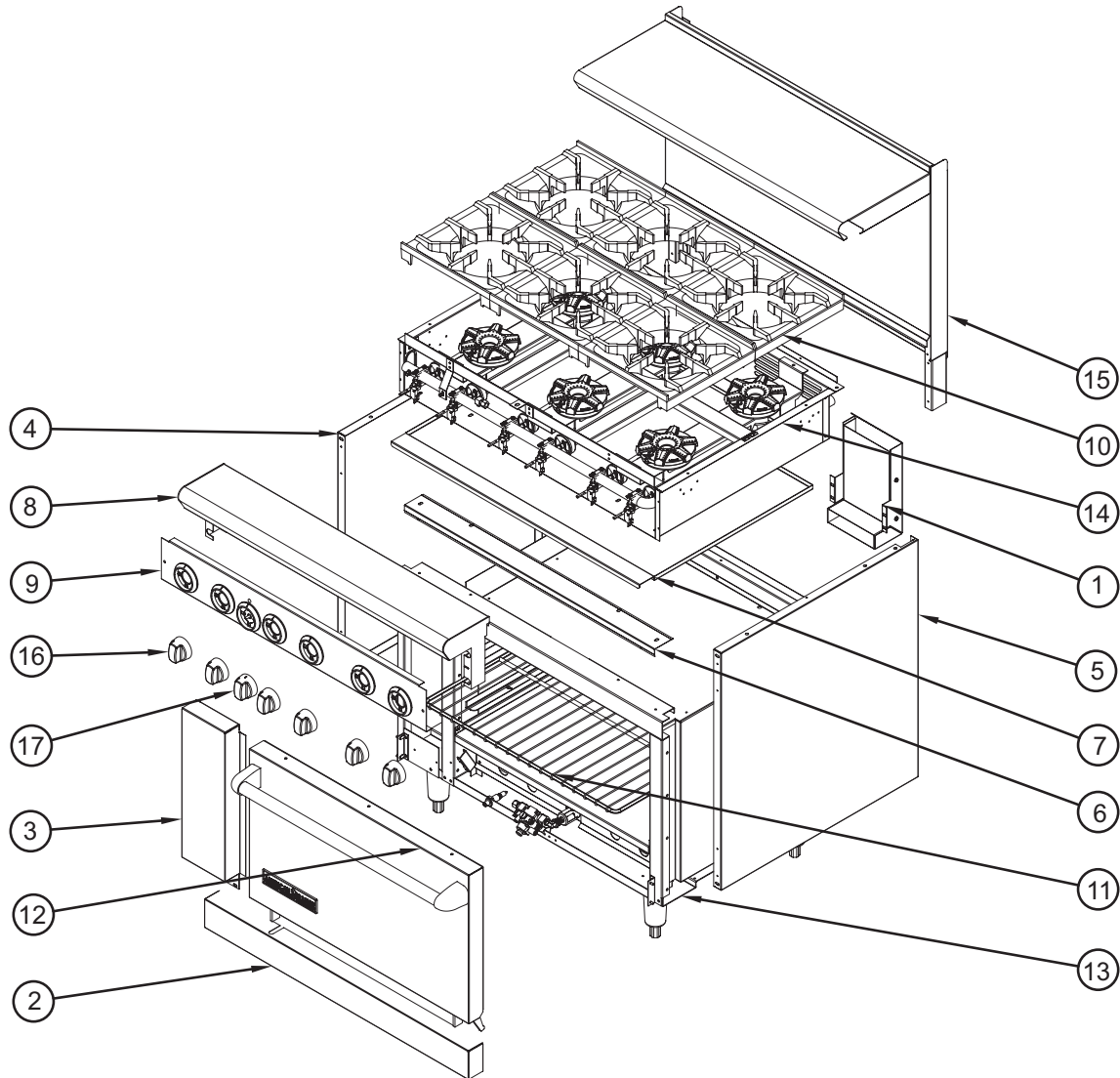
1. Wipe clean the inside of the oven.
2. Remove oven racks and clean with soap and water.
3. Reassemble after cleaning.
4. Remove racks and rack guides (convection oven) and clean.

STAINLESS STEEL PARTS - Do not use steel wool, abrasive cloths, cleansers or powders to clean Stainless Steel surfaces. All Stainless Steel parts should be wiped regularly with hot soapy water during the day and a Stainless Steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. Contact the factory, factory representative or a local service company to perform maintenance and repairs.

MAINTENANCE SUMMARY

1. Cool down after cooking is finished.
2. Periodically lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly.
3. Clean the burner air shutter and burner chamber. Remove any accumulation of debris by hand.
4. Check blower wheel (if equipped) for any accumulation of debris. Remove by hand, do not use any tools.
5. Excessive use will result in excessive wear and tear.

AR-GF



ITEM NO.	PART NO.	DESCRIPTION
1	1015A	Flue Box Assy
2	1019-36	Plate, Kick, AR6
3	1023-36	Panel, Filler
4	1024LP	Panel, Side, Left
5	1024RP	Panel, Side, Right
6	1025-36	Trim, Front, AR-6
7	1092-36	Tray, Grease Collector
8	1194	Assy, Lending Ledge
9	71475A	Valve Cover Assy
10	A17036	Grate, Top Singles
11	A31025	Rack, AR-6
12	A99500	Door Assy, AR-6
13	BASE-CELL ASSY	Base and Cell Assembly

ITEM NO.	PART NO.	DESCRIPTION
14	GF-CT ASSY	Countertop Assy
15	HR- ASSY	High Riser Assy, AR-61
16	R32016	Knob, Valve Assembly
17	R32018	Knob, Griddle
X	-	Surface Burner Ignition System
X	-	Oven Ignition System
X	-	Oven Electrode
X	-	Surface Burner Electrode
X	-	Surface Burner Wiring Harness
X	-	Oven Wiring Harness
X	-	Valve Switch

CLEANING RECOMMENDATIONS		
PART / MATERIAL	CLEANING SUGGESTIONS	BEING CAREFUL
Grates/Porcelain Enamel on Cast Iron	Hot water & detergent with scrubbie, or soap filled steel wool pad for really tough stains will work.	Remove sugar or acid based spills, they tend to attack the enamel. Remember the grates are heavy, use care when lifting and replacing.
Open Burners	The cast iron burner heads are heavy and porcelain coated. If they are dirty, remove any large debris and gently scrub under hot, soapy water. You may also remove head and place on top of lit burner to burn off stubborn deposits.	Do not pick up a hot burner head. Remember to dry out the ports. Water clogged ports burn with erratic flames and could be dangerous.
Control Knobs/ Powder Paint	Use dry hands to pull off the knobs; hot sudsy water works best here...	...with a sponge to avoid scratching
Chrome Knob Bezels	Hot soapy water works well here, with a sponge or soft cloth.	As with any round feature that meets the stainless steel grain, be careful to clean the bezels in a circular motion – and not contact the S/Steel control panel.
Exterior Finish Island Trim	Use hot soapy water; rinse and dry immediately. For hard water spots, try household vinegar or CLR. If there is any heat discoloration, consider using Zud, Wright's All Purpose Polish or Blue Away.	Rub lightly in the direction of the grain of the Stainless Steel. Salt (sodium chloride), chlorine or chlorine compounds in some cleaners are corrosive to Stainless Steel.
Griddle	Clean griddle plate with half and half mixture of soda water and vinegar. Rinse with warm water.	Use plastic spatulas and spoons when working the griddle. See more tips in the discussion on griddle operation above.

TROUBLESHOOTING		
PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven will not heat	<ul style="list-style-type: none"> No electrical power to the range Gas service is turned off Gas supply has been interrupted 	<ul style="list-style-type: none"> Check circuit breakers in house Try to light a surface burner Contact the gas company
Oven does not reach selected temperature.	<ul style="list-style-type: none"> May not have been on long enough Thermostat may be defective Too little gas pressure, dirty gas line 	<ul style="list-style-type: none"> Unit preheats to 350° in less than ten minutes Call for service Call for service
Burner lights, but clicking won't stop	<ul style="list-style-type: none"> Mis-wired high voltage connections 	<ul style="list-style-type: none"> See that the burners are correctly matched to the high voltage connections
Convection fan does not turn	<ul style="list-style-type: none"> Switch the fan on Bad switch Bad fan Unit is not connected to electrical service Circuit breaker is tripped 	<ul style="list-style-type: none"> Use the control panel switch Call for service Call for service Visually check unit is wired to electrical service Reset the breaker; observe operation
Igniters keep clicking	<ul style="list-style-type: none"> Reversed polarity of the electrical supply line Poor electrical ground 	<ul style="list-style-type: none"> Check the polarity with hand held tester Be sure range power cord has three prongs and plugs directly (no adapter) into the power receptacle
Foods over-cook	<ul style="list-style-type: none"> Defective thermostat Incorrect temperature or cooking time 	<ul style="list-style-type: none"> Watch that thermostat indicator light cycles on and off every five or ten minutes at temperature Reduce cooking time or temperature



Always disconnect the electrical power service before cleaning or servicing the range.

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



13592 Desmond Street, Pacoima, CA 91331
818.897.0808 tel 888.753.9898 toll free
818.897.1670 fax
www.americanrange.com