

OWNERS MANUAL

INSTALLATION, OPERATION & MAINTENANCE

RANGES & GRIDDLE/BROILER



WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause damage, injury or death. Read the installation, operating & maintenance instructions thoroughly before installing or servicing the equipment.

FOR YOUR SAFETY:

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

MODELS: m MF-R4
m MF-R6
m MF-R8
m MF-R10

COVERING:
- INSTALLATION
- OPERATION
- MAINTENANCE
- PARTS & SERVICE

RAISED GRIDDLES:

m MF-RG12-2
m MF-RG12-4
m MF-RG12-6
m MF-RG12-8
m MF-RG24
m MF-RG24-2
m MF-RG24-4
m MF-RG24-6
m MF-RG36-4

CAUTION:

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



MARKET FORGE
INDUSTRIES INC.

An Employee Owned Company

Form Number: S-2551
11/04

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INTRODUCTION

IMPORTANT:

Installing, Operating and Service Personnel:

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

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

Installing, Operating and Service Personnel:

Service of the equipment should be performed by qualified personnel who are knowledgeable with Market Forge equipment.

m Installation of the equipment should be performed , by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.

m Before Installation please read instructions completely and carefully.

m Do not remove permanently affixed labels, warnings or plates from the product.

m Please observe all local and national codes and ordinances

m Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1(latest edition) In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the Propane installation code,CAN/CGA-B149.2, as applicable.

m Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI / NFPA 70, or the Canadian Electrical Code, CSA C22.2,as applicable.

SHIPPING DAMAGE CLAIM PROCEDURE:

The equipment is inspected & crafted carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

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

INSTALLATION INSTRUCTIONS

- m A manual gas shut - off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- m The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- m 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 pressures in excess of 0.5 PSI (0.04 kg/cm²).
- m The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 PSI (0.04 kg/cm²).

RATING PLATE:

The rating plate is located in front of the range below the oven section. Information on this plate includes the model, serial number, BTU/hour input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. Pilot lighting instructions (ovens only) are also located in the same area. The salamander broiler, or cheesemelter (if included) are supplied with their own rating plates.

When communicating with the factory about a unit or requesting for special parts or information, rating plate data is essential for proper identification.

CLEARANCES: The appliance must be kept free and clear of all combustibles.

	NON-COMBUSTIBLE	COMBUSTIBLE
Side	10"	0"
Back	4"	0"

If legs or casters are not used, the appliance must extend 2" beyond the front edge of a non-combustible curb or platform.

HIGH SHELF ASSEMBLY:

Mount the high shelf assembly to the range with #10 sheet metal screws. If salamander broiler / cheesemelter is to be mounted on range, read installation instructions for salamander / cheesemelter before installing the high shelf. Care must be taken to ensure gas supply piping and/or gas supply regulator is not exposed to exhaust gases, or elevated temperatures.

OPERATING INSTRUCTIONS

Operation of this equipment must be performed by qualified or authorized personnel who have read and understood the functions of the equipment.

LEVELING (*Ranges equipped with Ovens*):

A carpenter's spirit level should be used and placed on the oven's center baking rack and or across the range top and the unit leveled from front to back and side to side. If it is not level, cakes, casseroles and any other liquid or semi liquid batter will not bake evenly, burner combustion may be erratic, and the unit will not function efficiently.

If the floor is smooth and level, the appliance may be further leveled with adjustment in the foot of the leg. Units with castors require adjustment with shims. A unit will probably not return to the same position after being moved, requiring relieving after each and every move.

AIR SUPPLY & VENTILATION:

The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be main-

OPERATING INSTRUCTIONS

tained around the appliance for easy servicing.

Provision should be made for any commercial, heavy duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance to the local codes.

Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outage problem persists.

GAS CONNECTION:

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. Market Forge ranges and ovens use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

MANUAL SHUT OFF VALVE:

This installer supplied valve must be in the gas service line ahead of the appliance and regulator in the gas stream and in a position accessible in the event of an emergency.

PRESSURE REGULATOR:

Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every Market Forge range.

Failure to install the pressure regulator will void the appliance warranty

The regulators supplied along with Tri-star ranges, will have 3/4" inlet/outlet openings and are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane gas) depending on customer's ordering instructions.

Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2" PSI (14" WC). If the line pressure is beyond this limit, a step down regulator will be required.

The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.

Any adjustments to the regulator should be made by qualified service personnel only with the proper equipment.

CONNECTIONS:

Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog orifices.

All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

OPERATING INSTRUCTIONS (CONT.)

FLEXIBLE COUPLINGS. CONNECTOR AND CASTERS:

For an appliance equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices for Use With Gas Fuel, CANI-6.9.

If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position. Domestic gas or water connectors are not suitable.

Restraining device may be attached to the back frame or panel of the unit.

If the appliance is to be installed with casters, a flexible connector must be used and the same ANSI standards apply. Locking foot casters are provided to limit the movement of the appliance without depending on the connector or associated piping. A suitable strain relief must be installed with a flexible connector.

All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with soap water solution before lighting pilots.

INITIAL PILOT LIGHTING:

CAUTION:

When lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

All Market Forge appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas characteristics, correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty. Check all gas connections for leaks with a soapy water solution before lighting any pilots. **DO NOT USE ANY FLAME TO CHECK FOR LEAKS.** Before lighting any pilots, make sure that burner valves and thermostats are turned "off."

TOP BURNERS / RAISED GRIDDLE / BROILER:

All top section burners are equipped with constant burning pilots. These are to be manually lighted immediately after the gas is turned on and the system is checked for leaks. Burner pilots are provided for each burner and can be rechecked for proper adjustment. All adjustments can be made with a screw driver to the brass pilot valve accessible through the valve cover.

GRIDDLE:

The pilot should be lighted immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the valve cover, or by lifting the plate upward and accessing through the top. Adjustment of the pilot flame can be made with a screwdriver to the pilot valve, accessible through the valve cover.

STANDARD OVEN:

Pilot gas is tapped from the main burner manifold pipe, routed through tubing to a safety valve, and then to a pilot burner. Gas flow is controlled by the safety valve.

Oven pilot lighting or relighting is to be completed as follows:

- m Turn the thermostat knob to "off" position and wait for 5 minutes.
- m Open the oven's lower kick plate by lifting up and out. This exposes the pilot valve and the igniter button.

OPERATING INSTRUCTIONS (CONT.)

- m Make sure accumulated gas if any has dispersed. Since propane gas is heavier than air, check near the floor area for the odor of propane gas before attempting to light any pilot burner.
- m Depress the red button on the safety valve and hold it in, throughout the lighting procedure.
- m Press the red button of the pilot ignitor and you should hear a snap and see a spark at the pilot burner. If a spark or spark ignitor is not present apply a lit match to the pilot burner head.
- m Continue to depress the safety valve button until the pilot remains lit when released.
- m If pilot is extinguished, repeat steps 4 through 6 above.
- m Turn the oven thermostat knob "on" and set to desired temperature setting, watch to make sure the oven burner ignites from the pilot and that there are no yellow flames from the burner.
- m Turn the oven thermostat to the "off" and replace the lower kick plate.

NOTE: *It may be necessary to relight the pilot several times until the lines are purged of any trapped air and a constant gas flow is attained.*

For complete shutdown, turn all burner valves, pilot valves and thermostats to the 'off' position. Turn shut off valve.

BEFORE FIRST USE - Griddles:

- m Clean the griddle surface thoroughly with hot, soapy water remove to protective oil coating applied at the factory.
- m Rinse with a mixture of ~ cup vinegar to one quart water.
- m Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- m Turn all griddle burners to medium and wait until the shortening begins to smoke, then turn the burners 'off'.
- m Rub the now melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
- m Allow the griddle to cool.
- m When the griddle is cool after the second seasoning, wipe it with a thin film of shortening or cooking oil.

BEFORE FIRST USE - Ovens:

On initial installation turn the oven to 250° and operate for hour, then reset the thermostat to its maximum and operate for another hour. This will drive off any solvents remaining in the unit. At the end of this second hour, turn the thermostat off, open the door and allow the unit to cool. Oven should be thoroughly washed using hot soapy water before being used.

MAINTENANCE INSTRUCTIONS

To perform maintenance and repairs on the unit, please contact the factory, their factory representatives or the nearest authorized service company.

CLEANING AND MAINTENANCE:

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Market Forge Range and Oven must be kept clean on a daily basis.

CAUTION:

NEVER USE AMMONIA IN AN OVEN THAT IS WARMER THAN ROOM TEMPERATURE AND ALWAYS HAVE DIRECT VENTILATION!

OPEN BURNERS - *Daily Maintenance:*

- m Remove all top grates.
- m Lift off the burner heads and venturiers by raising the head slightly, sliding to the rear of the range and lifting upwards.
- m Wash all of the above in hot, soapy water.
- m Re-install burner parts in the reverse order.

GRIDDLES - *Daily Maintenance:*

- m Scrape with a nylon griddle scraper to remove cooked on spills. When absolutely necessary use a fine grained stone to scrape.
- m Wipe away any griddle stone dust and food particles with burlap.
- m Wash with hot, soapy water, then rinse with vinegar and water.
- m Rinse again with clear water.
- m Re-oil with shortening or liquid frying compound. .
- m **DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER.** This could cause warping and griddle plate to crack.

OVENS - *Daily Maintenance:*

- m Remove the baking racks. Wash in hot soapy water, and replace after the oven is fully cleaned.
- m Remove the oven bottom by lifting it out from the front, then sliding forward, out of the oven. .
- m Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain [mish on the oven liner panels.
- m Wash all the above with hot soapy water, then reassemble.

Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.

Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven. After the cleaning the oven, rinse well with 1/4 cup of vinegar to one quart of clean water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.

PERIODIC CLEANING:

Check the ventilation system periodically to see that nothing has fallen down into the stub back, high riser or high shelf exhaust vents. Lubricate the pivot pins of the oven door hinge where the right and left arms connect to the door. Use lubricating oil.

Ensure your Market Forge range be checked by a qualified technician once a year for efficient operation of the appliance.

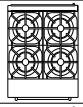
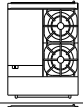
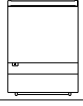
STAINLESS STEEL:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **DO NOT USE** steel wool, abrasive cloth, or powders to clean stainless surfaces. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. **DO NOT USE** a metal knife, spatula, or any other Metal tool to scrape stainless steel. Scratches are almost impossible to remove. Contact the factory, factory representative or a local service company to perform all Maintenance and Repairs.

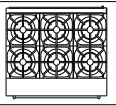
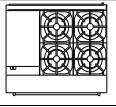
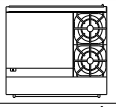
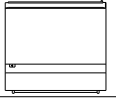
ILLUSTRATED PARTS LIST

BURNER/GRIDDLE OPTIONS

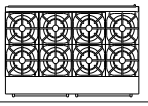
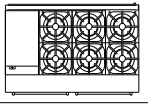
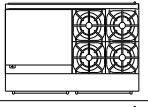
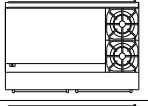
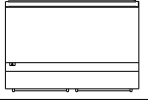
MF-R4

Top Configuration	Model Number	Top	Base	Total BTU	Ship Weight
	MF-R4 (Standard)	(4) Burners	20" Oven Bases	170,000	480 lbs
	MF-G12-12 (Option 1)	12" Griddle (2) Burners	20" Oven Bases	120,000	445 lbs
	MF-G-24 (Option 2)	24" Griddle No Burners	20" Oven Bases	70,000	500 lbs

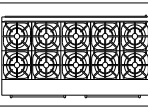
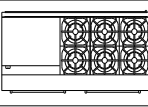
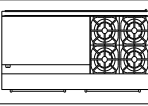
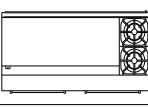
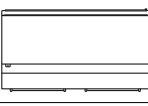
MF-R6

Top Configuration	Model Number	Top	Base	Total BTU	Ship Weight
	MF-R6 (Standard)	(6) Burners	30" Oven Bases	250,000	610 lbs
	MF-G12-4 (Option 1)	12" Griddle (4) Burners	30" Oven Bases	200,000	635 lbs
	MF-G24-4 (Option 2)	24" Griddle (2) Burners	30" Oven Bases	150,000	645 lbs
	MF-G-36 (Option 3)	36" Griddle No Burners	30" Oven Bases	100,000	660 lbs

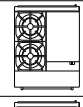
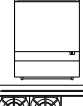
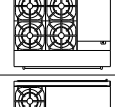
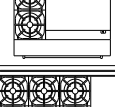
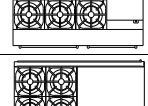
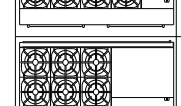
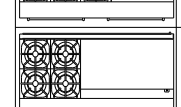
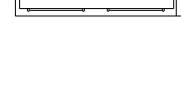
MF-R8

Top Configuration	Model Number	Top	Base	Total BTU	Ship Weight
	MF-R8 (Standard)	(8) Burners	(2) 20" Oven Bases	340,000	740 lbs
	MF-G12-6 (Option 1)	12" Griddle (6) Burners	(2) 20" Oven Bases	290,000	775 lbs
	MF-G24-4 (Option 2)	24" Griddle (4) Burners	(2) 20" Oven Bases	240,000	825 lbs
	MF-G36-2 (Option 3)	36" Griddle (2) Burners	(2) 20" Oven Bases	190,000	865 lbs
	MF-G-48 (Option 4)	48" Griddle No Burners	(2) 20" Oven Bases	140,000	885 lbs

MF-R10

Top Configuration	Model Number	Top	Base	Total BTU	Ship Weight
	MF-R10 (Standard)	(10) Burners	(1) 30" & (1) 20" Oven Base	420,000	995 lbs
	MF-G24-6 (Option 1)	24" Griddle (6) Burners	(1) 30" & (1) 20" Oven Base	320,000	1100 lbs
	MF-G36-4 (Option 2)	36" Griddle (4) Burners	(1) 30" & (1) 20" Oven Base	270,000	1150 lbs
	MF-G48-2 (Option 3)	48" Griddle (2) Burners	(1) 30" & (1) 20" Oven Base	220,000	1160 lbs
	MF-G60 (Option 4)	60" Griddle No Burners	((1) 30" & (1) 20" Oven Base	170,000	1175 lbs

RAISED GRIDDLES

Top Configuration	Model Number	Top	Base	Total BTU	Ship Weight
	24" Range MF-RG12-2	12" Raised Griddle (2) Burners	(1) 20" Oven Base	320,000	1100 lbs
	24" Range MF-RG24	24" Raised Griddle No Burners	(1) 20" Oven Base	70,000	660 lbs
	36" Range MF-RG12-4	12" Raised Griddle (4) Burners	(1) 30" Oven Base	270,000	1150 lbs
	36" Range MF-RG24-2	36" Raised Griddle (2) Burners	(1) 30" Oven Base	190,000	865 lbs
	48" Range MF-RG12-6	12" Raised Griddle (6) Burners	(1) 30" Oven Base & (1) 20" Oven Base	170,000	1160 lbs
	48" Range MF-RG24-4	24" Raised Griddle (4) Burners	(1) 30" Oven Base & (1) 20" Oven Base	240,000	1175 lbs
	60" Range MF-RG12-8	12" Raised Griddle (8) Burners	(1) 30" Oven Base & (1) 20" Oven Base	420,000	1175 lbs
	60" Range MF-RG24-6	24" Raised Griddle (6) Burners	(1) 30" Oven Base & (1) 20" Oven Base	270,000	1175 lbs
	60" Range MF-RG36-4	36" Raised Griddle (4) Burners	(1) 30" Oven Base & (1) 20" Oven Base	270,000	1175 lbs

ILLUSTRATED PARTS LIST (CONT.)

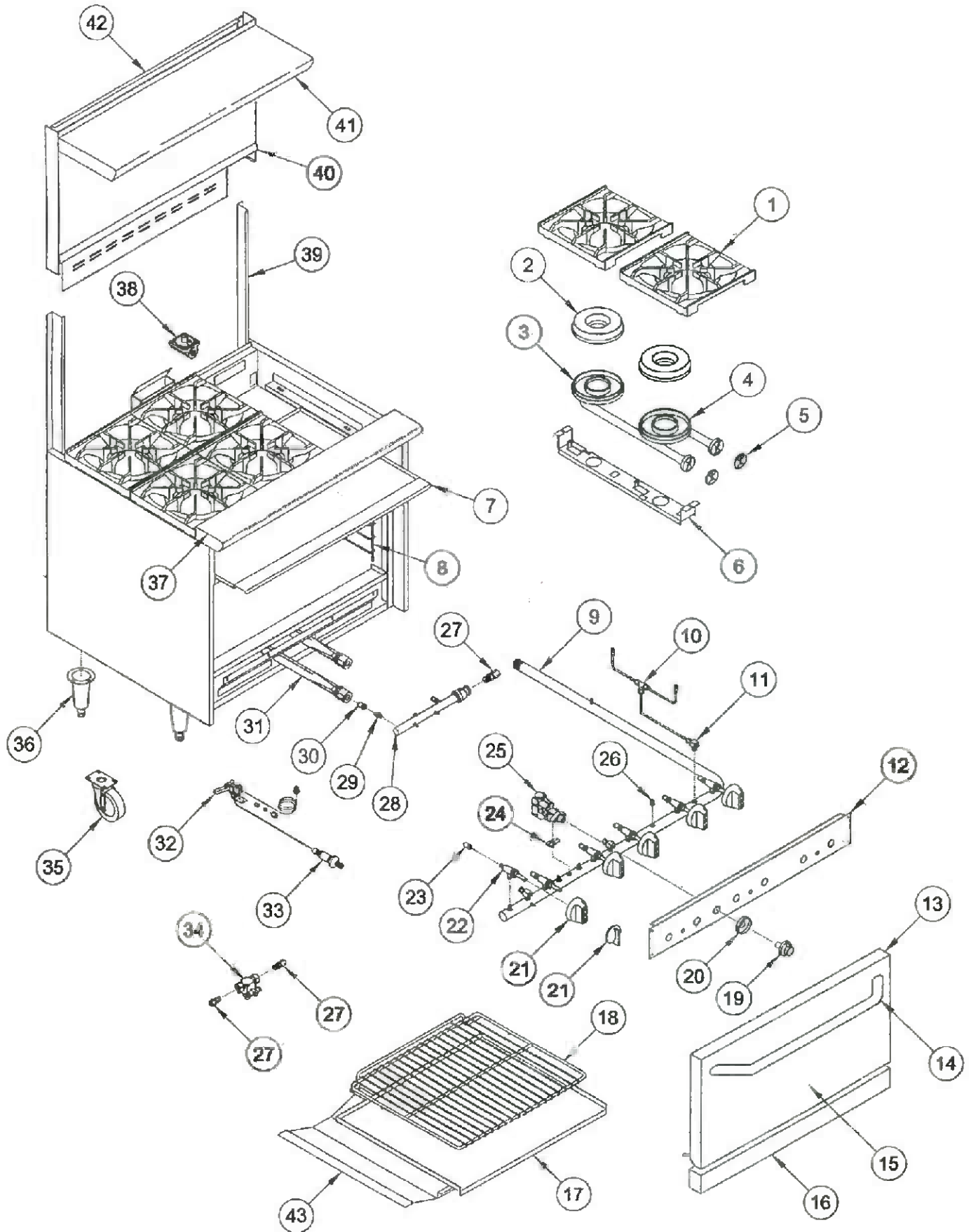
ITEM NO.	PART NO.	DESCRIPTIONS
1	93-0100	TOP GRATE - 12" X 12"
2	93-0097	BURNER HEAD (ANTI-CLOG)
3	93-0099	VENTURI - REAR
4	93-0098	VENTURI - FRONT
5	93-0082	AIR SHUTTER
6	93-0152	BURNER HANGER
7	93-0118	24" CRUMB TRAY
7	93-0119	36" CRUMB TRAY
7	93-0120	48" CRUMB TRAY
8	93-0121	RACK GUIDE - R/H
8	93-0122	RACK GUIDE / L/H
9	93-0106	24" MANIFOLD PIPE
9	93-0107	36" MANIFOLD PIPE
9	93-0108	48" MANIFOLD PIPE
9	93-0109	60" MANIFOLD PIPE
9	93-0110	72" MANIFOLD PIPE
10	93-0153	PILOT BURNER ASSY COMPLETE FRONT AND BACK
11	93-0031	PILOT VALVE - 1/8 NOT X 3/16 CC X 90°
11	93-0032	FERRULE - 3/16 CC
11	93-0034	COMPRESSION FITTING - 3/16 CC
12	93-0101	24" VALVE COVER
12	93-0102	36" VALVE COVER
12	93-0103	48" VALVE COVER
12	93-0104	60" VALVE COVER
12	93-0105	72" VALVE COVER
13	93-0126	30" OVEN DOOR ASSY
13	93-0125	20" OVEN DOOR ASSY
14	93-0136	30" OVEN DOOR HANDLE
14	93-0135	20" OVEN DOOR HANDLE
15	08-5894	LOCATION OF MARKET FORGE NAME PLATE
16	93-0134	30" KICK PLATE
16	93-0133	20" KICK PLATE
17	93-0138	30" OVEN BOTTOM
17	93-0137	20" OVEN BOTTOM
18	93-0145	30" OVEN RACK
18	93-0144	20" OVEN RACK
19	93-0023	KNOB - THERMOSTAT
20	93-0092	BEZEL - THERMOSTAT
21	93-0161	KNOB - GAS VALVE (PLASTIC)
21	93-0160	KNOB - GAS VALVE (CHROME WITH SET SCREW)
22	93-0080	GAS VALVE
23	93-0113	ORIFICE HOOD - #37 (35,000 BTU - NATURAL)
23	93-0115	ORIFICE HOOD - #51 (35,000 BTU - PROPANE)
23	93-0112	ORIFICE HOOD - #34 (45,000 BTU - NATURAL) OPTIONAL
23	93-0037	ORIFICE HOOD - #50 (45,000 BTU - PROPANE) OPTIONAL
23	93-0038	BLANK ORIFICE HOOD - #65
24	93-0091	THERMOSTAT FLANGE / (SADDLE)
25	93-0090	THERMOSTAT
26	93-0083	PLUG - 1/8 NPT
27	93-0111	FITTING (STRAIGHT) - 1/4 NPT X 3/8 CC
28	93-0159	OVEN MANIFOLD PIPE
29	93-0071	ORIFICE HOOD ADAPTER - 3/8-27
30	93-0114	30" OVEN - ORIFICE HOOD - #46 (40,000 BTU - NATURAL)
30	93-0116	30" OVEN - ORIFICE HOOD - #55 (40,000 BTU - PROPANE)
30	93-0037	20" OVEN- ORIFICE HOOD - #50 (20,000 BTU - NATURAL) OPTIONAL
30	93-0117	20" OVEN- ORIFICE HOOD - #56 (20,000 BTU - PROPANE) OPTIONAL
31	93-0084	OVEN BURNER
32	93-0088	PILOT - OVEN (NATURAL)
32	93-0089	PILOT - OVEN (L.P.)
32	93-0001	PILOT BELL ORIFICE - #26 (NATURAL)
32	93-0000	PILOT BELL ORIFICE - #16 (L.P.)
32	93-0032	PILOT FERRULE 0 3/16 CC
32	93-0034	PILOT NUT - 3/16 CC
33	93-0087	PIEZO
34	93-0094	SAFETY VALVE
35	93-0007	CASTER WITH BRAKES (FRONT)
35	93-0006	CASTERS WITHOUT BRAKES (REAR)

ILLUSTRATED PARTS LIST (CONT.)

ITEM NO.	PART NO.	DESCRIPTIONS
36	93-0046	LEG - 6" CONE
37	93-0151	12" LANDING LEGDE
37	93-0146	24" LANDING LEGDE
37	93-0147	36" LANDING LEGDE
37	93-0148	48" LANDING LEGDE
37	93-0149	60" LANDING LEGDE
37	93-0150	72" LANDING LEGDE
38	93-0004	REGULATOR (NATURAL) - USED ON 24" & 36"
38	93-0005	REGULATOR (L.P.) - USED ON 24" & 36"
38	93-0085	REGULATOR (NATURAL) - HIGH CAPACITY- USED ON 48" , 60" & 72"
38	93-0086	REGULATOR (L.P.) - HIGH CAPACITY- USED ON 48" , 60" & 72"
39	93-0124	HI-SHELF SUPPORT CHANNEL - R/H
39	93-0123	HI-SHELF SUPPORT CHANNEL - L/H
40	93-0127	24" HI-SHELF FRONT PANEL
40	93-0128	36" HI-SHELF FRONT PANEL
40	93-0129	48" HI-SHELF FRONT PANEL
40	93-0130	60" HI-SHELF FRONT PANEL
40	93-0131	72" HI-SHELF FRONT PANEL
41	93-0139	24" HI-SHELF
41	93-0140	36" HI-SHELF
41	93-0141	48" HI-SHELF
41	93-0142	60" HI-SHELF
41	93-0143	72" HI-SHELF
42	93-0154	24" HI-SHELF BACK PANEL
42	93-0155	36" HI-SHELF BACK PANEL
42	93-0156	48" HI-SHELF BACK PANEL
42	93-0157	60" HI-SHELF BACK PANEL
42	93-0158	72" HI-SHELF BACK PANEL
43	93-0132	OVEN FLAME SPREADER

ILLUSTRATED PARTS LIST (CONT.)

RANGE/OVEN



ILLUSTRATED PARTS LIST (CONT.)

RANGE/GRIDDLE/BROILER

