



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR
WOOD CHIP SMOKER
MODEL NUMBER: ARWCS-36



Shown with optional stand and casters

DESIGN  CLASS  FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE

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..... 1-3

- General Information 1
- Shipping Damage Claim Procedure.....2
- About This Manual.....3

INSTALLATION 4-10

- Gas Utility Connections-Standards & Codes.....4
- Instructions.....4
- Ventilation Hood5
- Gas Standard & Codes5
- Manual Shut-off Valve.....6
- Rating Plate6
- Gas Connection.....7
- Fuel Supply & Pressure & Link Leak Testing.....7
- Quick Disconnect Connection.....7
- Casters.....8
- Leveling.....8
- Check Operation8
- Models & Parts Identification9
- Installation Checklist..... 10

OPERATING 11

- Gas Leaks - Check Operation..... 11
- Smoking 101 11

MAINTENANCE..... 12

TROUBLESHOOTING..... 13

EXPLODED VIEW DRAWING & PARTS LIST 14

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.
- Consumers should retain these instructions for local inspectors and for future use.

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.



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

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.

ABOUT THIS MANUAL

The Use and Care Manual is divided into several sections:

The Safety Section informs you about significant safety precautions when installing and operating your new fryer. This is a must read section of the manual.

Quick Start and Installation Section describes how to unpack the unit, what to save and what to discard, installation dimensions, gas and electrical connections and how to identify the primary parts of the product so you can better understand what's going on "under the hood".

How to Use Your Product shows you how to light the pilot and set frying temperatures.

The Care and Maintenance and Troubleshooting and Service Sections discuss how to keep your product in good operating condition, how to identify what might be going wrong with the unit, and how to communicate your observations with authorized field service technicians.

Before using your appliance, please read this manual paying special attention to the important safety instructions located in the next several pages.



This is the SAFETY ALERT SYMBOL. This symbol alerts you to hazards which will result in severe injury or death.



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



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



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

INSTALLATION

INSTALLATION - GAS UTILITY CONNECTIONS-STANDARDS AND CODES



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

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.

The ventilation of these units 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.

The appliance is to be installed with a check valve in accordance with applicable federal, province and local codes.

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 Fryer, 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

INSTRUCTIONS

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc.

All threaded joints of the appliance piping must be sealed with a compound that is resistant to the action of natural gas or liquefied petroleum gases and the joint connection checked for gas leaks using a soapy water solution before lighting the pilots.

Proper clearances must be provided at the front of the appliance for servicing and proper operation.

For proper combustion and ventilation provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber.

For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

A manual gas shut-off valve shall be installed when the appliance is connected to the gas supply.

The rating plate is located inside of the left side panel.

The connecting wiring diagram is located on the lower inside of the left side panel.

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA54, or the Natural and Propane Gas Installation Code, CSA B149.1, 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 (3.5KPa).
2. The appliance must be isolated from the gas supply piping system by closing its individually manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 PSI (3.5KPa).

The gas supply line must be at least 3/4" ID (inside dimensions) size as the gas inlet of the appliance.

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

A ventilation exhaust hood 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.

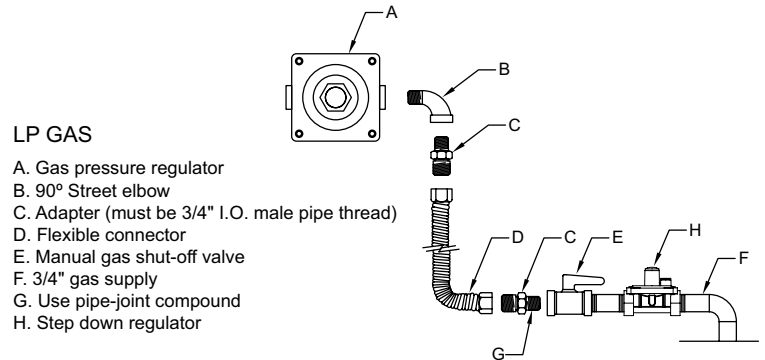
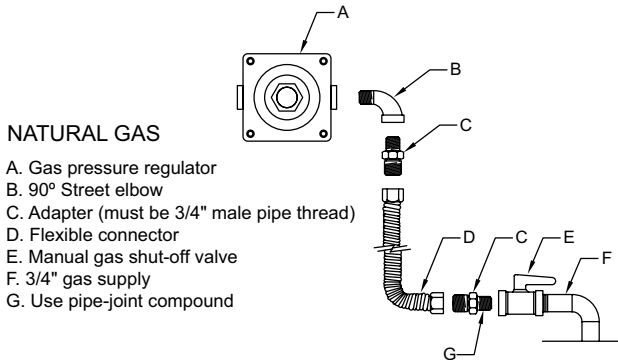
The appliance, when installed, must be wired and electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2 as applicable.



DANGER

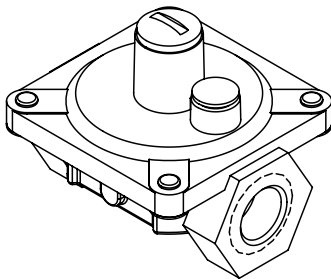
1. A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future maintenance/service.
2. The gas pressure regulator supplied with the appliance must be installed prior to connecting the 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 5MANUAL 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				
MODEL: ARWCS-36		Intertek 3013266		Intertek
GAS TYPE: NAT		SERIAL NO. XXXXXX-XXX		
INPUT-BTU/HOUR/BURNER		MAN. PRESS: 5.0 IN. W.C.		
1 @ 17,000	3 @ 11,000	CLEARANCES NON-COMB. COMB.		
2 @ 14,000	2 @ 30,000	BACK 0" 0"		
		SIDES 0" 0"		
FOR USE ONLY ON NONCOMBUSTIBLE LOCATIONS ONLY. INTENDED FOR OTHER THAN HOUSEHOLD USE. ANSI Z83.11a/CSA 1.8a-2007 Food Service Equipment				

Rating Plate



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

GAS CONNECTION

Your appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas flow. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANS Z223.1 and NFPA 54 (latest editions). In Canada, install the appliance in accordance with CSA B149.1 or .2 and local codes. Gas line sizing requirements can be determined by a qualified installation professional, your local gas company or by referring to the National Gas Fuel Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance. A properly sized and installed gas line will deliver a supply pressure between 7.0" W.C. (17.4 mbars, 1.74 kPa) and 10.0" W.C. (24.9 mbars, 2.49 kPa) natural gas or between 11.0" W.C. (27.4 mbars, 2.74 kPa) and 13.0" W.C. (32.4 mbars, 3.25 kPa) propane to all appliances connected to the supply line, operating simultaneously at full demand. The pressure at the gas valve must not exceed 1/2 PSI.

Each appliance is equipped to operate on one certain fuel type. The type of fuel with which the appliance is intended to operate is stamped on the data plate, which is attached to the inside of the door.

FUEL SUPPLY AND PRESSURE AND LINE LEAK TESTING

The fuel supply system must be tested before the appliance is used. If the fuel line is going to be tested at a pressure greater than 1/2 PSIG (3.45 kPa), insure that that appliance is disconnected from the fuel line. If the fuel line is to be tested at a pressure equal to or less than 1/2 PSIG (3.45 kPa), the appliance can be connected during the test, but the unit's gas valve must be shut. Test all gas line connections for leaks with leak detection solution, or a solution of soap and water when pressure is applied.

QUICK DISCONNECT CONNECTION

In North America gas appliances equipped with casters must be installed with connectors that comply with the Standard for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16 latest edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9 latest edition.

When installing the appliance you must also install adequate means for limiting the movement of the appliance without depending on the connector or quick-disconnect device or it's associated piping to limit the movement of the appliance. The restraining device should be attached to the appliance on the back panel.

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.

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.



WARNING

When water is at a high temperature and high pressure, excessive splashing of hot water may occur that could result in injury.

MODEL AND PARTS IDENTIFICATION

Wood Chip Smoker	
DESCRIPTION	ARWCS-36
Top Burners	6
Smoker Burners	2
Knobs	8
Radiants	6
Smoker Tubes	5
Registration Card	1
Use and Care Manual	1

Top Burners: The American Range Wood Chip Smoker broiler section is designed with six burners – paired and power optimized to create perfect surface temperatures for Steak, Chicken and Fish zones. If fine control of the grate temperatures is required, the power at the burner pairs can be easily reduced – by just turning the knobs. In fact, depending on your kitchen installation and restaurant operating characteristics, cool or hot edge effects on the grates can be reduced – and zone temperatures expanded to suit volume demand for "afternoon Chicken specials" – for example, matching the Steak surface and Chicken surface temperatures with a twist of the knob.

Smoker Burners: Two wood chip boxes + two high power gas burners + independent control of power = operating flexibility. Stagger the loading of chips to get a really long smoke production time – using individual smoker box burners to create perfect smoldering conditions. The chips are inside a mini-oven – so chances of ignition are zero.

Knobs: Heavy duty die-cast knobs are provided so the operator can dial in the exact cooking temperatures needed for today's hot menu recipes. Turning the knobs clockwise reduces the burner power – just remember that the grill and radiants have a pretty big "thermal mass" and it might take a while for temperature raising or lowering changes to take effect.

Radiants: One of the secrets of good barbequing is to manage flare ups – another is to sear the surface of the beef, chicken or fish – and seal in juices. Radiants do that – and more. Positioned above the burners, they keep the gas jets clean and hot – while vaporizing drips and working to minimize flare-ups. At red-hot temperatures – Radiants also become a significant source of infrared radiation – like the energy streaming from a hot wood coal fire – serving to crisp the food surface – and aid in the production of your trademark criss-cross grill lines.

Smoker Tubes: American Range brings you a first in smoke production – separating the broiler appliance from the smoker appliance – discharging smoke from your favorite mesquite, apple, hickory or "signature-blend" of chips and aromatic spices - above the burners! In this patent-pending design approach – smoke wafts from five tubes neatly positioned under the grates – near the food on the grill – optimizing uptake of flavor and even allowing cold smoking if desired. If they get dirty – just brush the stainless steel tubes clean!

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
- Infrared Broiler

Controls

- Burner Knobs
- Thermostats
- Char Broiler
- Convection Oven Fan & Switch
- Oven Light 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
- Infrared Broiler

Oven Door

- Alignment
- Door Seal
- Hinges

Air/Gas Mixture

- Top Burners
- Griddle
- Char Broiler
- Oven Burner
- Infrared Broiler

Valve Operation

- Top Burners
- Griddle
- Char Broiler
- Oven Burner
- Infrared Broiler

Customer Copy

OPERATING INSTRUCTIONS



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

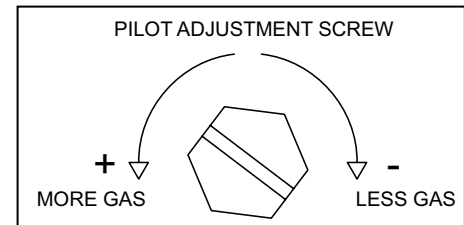
Before lighting, check all joints in the gas supply line for leaks. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS! Use soap and water solution.

GAS LEAKS - CHECK OPERATION

1. Turn pilot valves to OFF position by turning adjustment screws clockwise.
2. Turn ON the manual gas valve at the inlet side of the gas supply line.
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.

If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line.
Call your certified and licensed service technician.

5. Turn pilot adjustment screw counter-clockwise, then light standing pilot and adjust flame 1/4" high.
6. Turn ON gas valve/thermostat to light main burners.
7. For complete shut down, shut off gas valves and turn pilot adjustment screw clockwise to shut off gas to the pilots.



SMOKING 101

The Wood Chip Smoker is designed as two separate products – the broiler section – for creating high surface temperatures for rapid cooking and grill mark production – and the smoker section – for creating smoke from wood chips and directing it above the broiler burners – but below the grates for best uptake by the meats, poultry, fish or vegetables you are cooking.

The Broiler Section of the Wood Chip Smoker cooking area is divided into three separate zones for beef, chicken and fish cooking. The temperature of each zone is created by a set of dedicated gas burners and valves. To start the burners in any zone, turn the respective knobs to the HI setting. If reduced temperatures are required in any zone, turn the complete set of burner valves to a slightly lower position and observe performance. If fine tuning of the surface temperature is required, any valve of the set can be adjusted higher or lower.

The Smoker Section of the Wood Chip Smoker has two gas burners – one for each wood chip drawer. Turn those gas burners valves to the HI position to start the smoking process. It will take about 10 to 15 minutes to get smoke. You can extend the operation/refill time of the smoker drawers by offsetting the on-time of the smoke generators - fire up one drawer and offset the start-up of the other for 30 minutes or so. That way – you can smoke through a rush time without having to refill.

The broiler burners can be easily removed for cleaning. To reinstall, fit the front (air shutter) end of the burner over the brass valve orifice – be sure the orifice aligns with the center hole of the air shutter and not the side slots! When the burner front end is positioned, lower the back flange of the burner into the slotted support located in the rear of the burner box.

The heavy cast-iron pieces positioned above the gas burners are called RADIANTS. The triangular shaped cast iron part gets very hot during cooking – and any drippings from the cooking process are vaporized on contact. The radiants tend to minimize flare-ups as well.

MAINTENANCE

The radiants can be removed for cleaning – the sections easily lift up and off – and can be scraped with a stiff brush to remove any carbon or burned on food debris. To replace the radiants, position them over the front and back mounting flanges – rocking them back and forth and side to side to be sure they are seated – the radiants are heavy enough to remain in place without additional fasteners.

The smoke tubes (in the Broiler Section) can also be removed for cleaning – simply loosen the screw and pull the tube up from the front and away from the back, and drop the parts in the dishwasher. To replace, fit the back end first into the rear of the burner box and slide the front down and into place.

The water pan/drip tray is located below the Broiler Section – above the Smoker Section. It easily slides out of the unit for cleaning and refilling with water – to help prevent flare-ups and catch and cool grease before it sticks to the tray. Water should be present in the tray at all times, and replenished as needed – the tray also serves the additional purpose of keeping the bottom of the broiler from getting excessively hot.

SEASONING THE COOKING GRATES

To season the cooking grates, start from a cold Broiler Section – and turn the complete set of broiler burners to the low position – waiting about 15 – 25 minutes while the grate gets hot. Using a cloth, spread a thin film of high smoke point cooking oil (peanut oil, 650° or canola oil, 620°) over the entire grate surface. Wait about 5 minutes and wipe the surface clean. Repeat as necessary.

RELOADING WOOD CHIPS

The American Range Wood Chip Smoker Smoker Section is equipped with two wood chip trays – and dedicated gas burners and control valves. After the chips have been used up, the tray can be pulled out of the unit – using the handle to twist the tray to a dump position. Always drop chips and hot ash or embers into a water-soaked approved ash container – to completely eliminate the possibility of re-ignition. Once the tray is empty, it can be repositioned for refill – and pushed back into the lower smoker section of the unit.

BROILING TIPS

- Always allow enough preheat time so the grates can get hot enough to prevent food from sticking - and to allow it to cook properly.
- Do not press the juice out of burgers or other meats being cooked – this will just dry them out.
- After broiling, let the meat rest on a heated platter for 2 or 3 minutes before cutting. The searing temperatures drive water in the meat into the center volume – allowing the dry surface to char and crisp. Letting the meat rest a bit allows these juices to flow back to the near-surface volume – creating a more pleasing texture.
- Don't poke holes into meat with a fork or other sharp objects – don't cut the meat as it cooks.
- Trimming excess fat from a cut of meat will reduce the likelihood of flare-ups.
- Thicker cuts of meat require slightly longer cooking times; thinner cuts cook quicker – adjust your cook times accordingly.
- Keep the Wood Chip Smoker clean by daily removing food debris that may be stuck in the grates, fallen onto the radiants or gotten stuck near the gas burners. A clean unit operates better, providing a more uniform temperature cooking surface – and more consistency in delivered product.

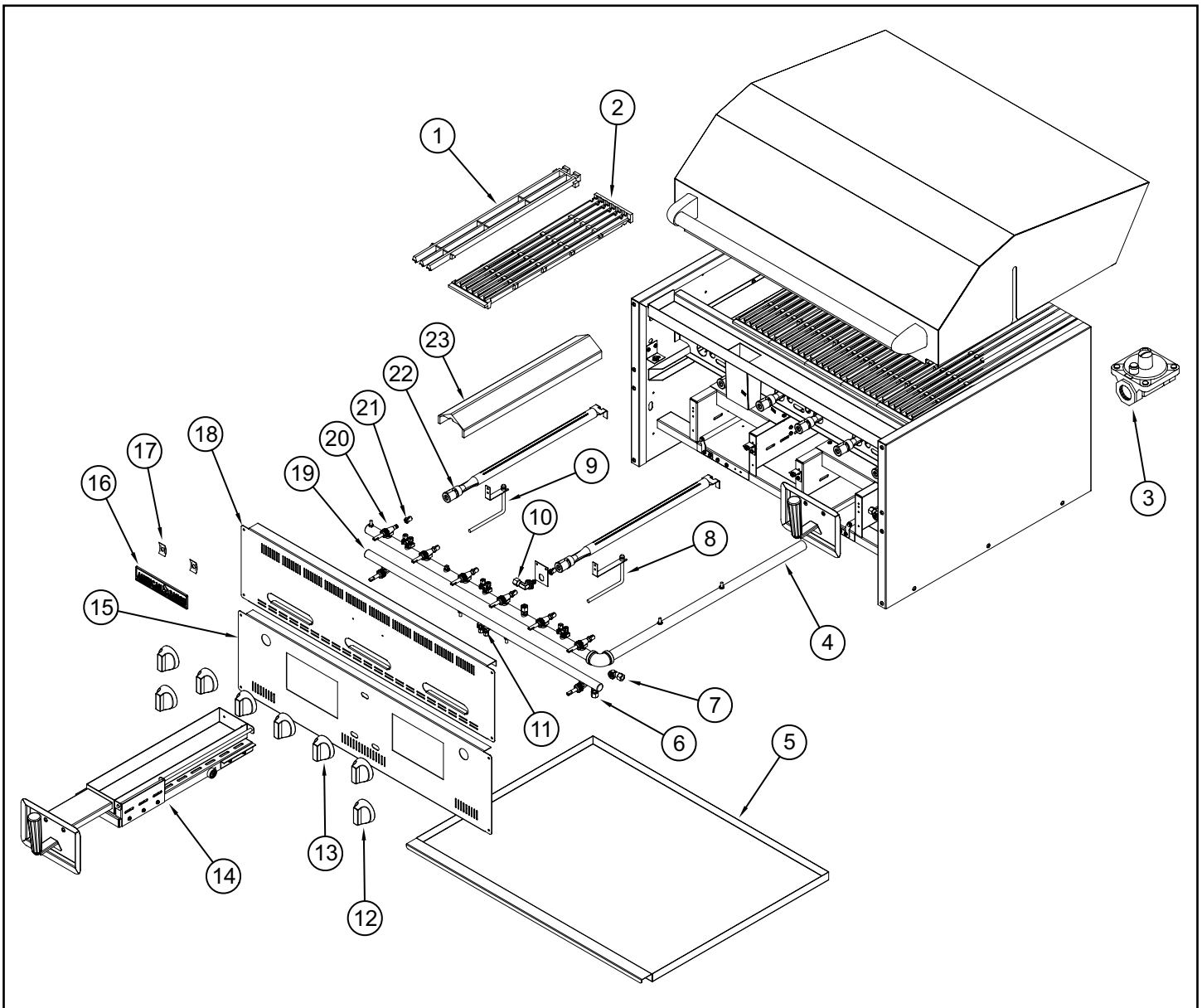
TROUBLESHOOTING GUIDE

POSSIBLE CAUSE	SUGGESTED ACTION
SYMPTOM: Burners do not come on.	
Unit is not connected to gas service	Visually check unit is plumbed to gas
Pilot is not burning	Light pilot
SYMPTOM: Unit does not reach selected temperature.	
Unit may not have been operating long enough	Unit preheats to 350°F quickly
Too little gas pressure, dirty gas line	Call for authorized service
SYMPTOM: General broiler / smoker problems.	
Temperature surface too low or too high	Adjust knobs to desired level



Always disconnect the gas service before cleaning or servicing the Wood Chip Smoker.

Wood Chip Smoker



ITEM NO.	PART NO.	DESCRIPTION
1	A32001	Knob
2	A32120	Handle
3	A17007	Grate
4	A17001	Grate
5	A17004	Radiant
6	A14011	Burner, Surface
7	A14011	Burner, Smoker
8	A90109	Orifice
9	A29301	Pilot, Valve
10	A32001	Knob

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