



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR
MEDALLION SERIES
HEAVY DUTY RANGES, BROILERS AND FRYERS



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

A MESSAGE TO OUR CUSTOMERS

We recommend that you read the entire manual before you operate the unit. Keep it in a handy place as it has answers to questions that may occur during future use. Periodic inspections are recommended; be advised by your local service agency or dealer and always assure that installation, maintenance and repairs are performed by an authorized service agency. Consult your local gas supplier for instructions to be followed in the event that you smell gas and post them in a prominent, visible location.

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.



Table of Contents

INTRODUCTION/SAFETY PRECAUTIONS..... 1

PRE-INSTALLATION2-3

 Air Supply and Ventilation2

 Altitude2

 Shipping Damage Claim Procedure.....2

 Unpacking3

 Positioning.....3

 Leveling.....3

 Gas Supply.....3

INSTALLATION4-5

 Gas Standards and Codes4

 Electric Supply4

 Rating Plate Location.....4

 Couplings, Connection and Casters4

 Testing Gas Supply4

 Flue Connectors4

 Single Range.....5

 Battery5

 Testing and Adjustments.....5

LIGHTING THE PILOTS 6

OPERATE7-8

 Cleaning Griddle Plate at Start-up7

 Loading and Unloading Oven7

 Seasoning.....7

 Suggestions.....8

CARE AND CLEANING..... 9-10

 Suggestions.....9

 Open Top Burners.....9

 Griddle Top.....9

 Range Top.....10

 Miscellaneous Cleaning10

BURNER RATINGS (TABLE B) 11-13

TROUBLESHOOTING..... 14

SERVICE AND WARRANTY..... 15

INTRODUCTION/SAFETY PRECAUTIONS

Thank you for choosing your new American Range Heavy Duty Medallion Series equipment. Our products are designed to be safe and reliable when properly cared for and used reasonably. Your service agency or dealer should perform periodic inspections. Installation, maintenance, and repairs should be done by your authorized service agency.

The equipment that you have selected is for operation by trained professionals familiar with commercial cooking equipment. It is for commercial use only. It is the responsibility of the supervisor or equivalent personnel to ensure that users are familiar with installation and operational features, wear suitable protective clothing and adhere to common safety practices. Some parts of the equipment, by design and necessity, become extremely hot and will cause burns if touched. This equipment is not intended for home use.

TO OUR VALUED SERVICE PARTNERS

American Range is a leading manufacturer of premium quality cooking and specialty appliances for residential and professional use. We are proud of our reputation for quality and our commitment to our customers. We have set high standards for ourselves along with our network of independent Parts Distributors and Service Agencies. As an Authorized Part Distributor or Authorized Service Agency we are counting on you to represent our company in a professional manner. We are here to help support you should you need help. Our technical support center is staffed by experienced technicians eager to help you. Our number is 888.753.9898 and we are available 8:00 am to 4:30 pm (PST). In addition, should we be needed, our team of customer service representatives are available to help you resolve any customer inquiry. The telephone number is 818.897.0808 (8 am to 4:30 pm PST). Remember we are here to support you and your customers.

This service manual is designed to provide you with the information needed to properly diagnose and repair the Medallion Series Heavy Duty equipment. We are proud of these appliances as we believe they offer a terrific cooking experience. Your understanding of the design and function is an important part of the process. If you need help, please contact us.

CAUTION

Caution should be used when operating your Heavy Duty equipment, as some parts of the appliance, become very hot and could cause burns if touched accidentally.

When properly cared for, your appliance will give safe, reliable service for many years. However extreme care must be used since the appliance produces intense heat and can increase accident potential. When using this appliance, basic safety practices must be followed:

- Begin by insuring proper installation and servicing. Follow the installation instructions provided with this product. Have your appliance installed by a qualified technician. Have the installer show you where the gas supply shut-off valve is located so that you know where to shut off the gas. If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not properly seated and tightened, you can have a small leak and therefore a faint gas smell.
- Keep appliance free and clear of any obstructions, either to the combustion ventilation pathway or the service and maintenance access way.
- Keep this appliance free and clear of all combustible materials.
- Be certain that specified safe and proper distances are maintained between the appliance and combustible wall surfaces and counters.
- This product has been certified as commercial cooking equipment, and must be installed by professional personnel as specified.
- We suggest installation, maintenance and repairs should be performed by your local American Range authorized agency.

PRE-INSTALLATION AND INSTALLATION

WARNING

Electrical Grounding Instructions. This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

AIR SUPPLY AND VENTILATION

For ease of maintenance, service and proper appliance operation the area around the appliance must be kept clear to avoid any obstructions to the flow of combustion and ventilation air. Keep combustion air openings clear. Means must be provided for any commercial, heavy duty cooking appliance to exhaust combustion waste to the outside of the building.

Air movement should be checked during installation. Strong exhaust fans in the hood or kitchen air conditioning system can produce air drafts, which can interfere with pilot or burner performance. If pilot or burner problems persist, make-up air openings or baffles may have to be provided in the room.

Consult local codes before constructing and installing any hood. The duct system, the exhaust hood, and the filter bank must be kept free of grease and cleaned on a regular basis.

ALTITUDE

The Heavy Duty Range input rating (BTU/hr.) is for elevations up to 2,000 ft. For elevations above 2,000 ft., the rating should be reduced 4% for each additional 1,000 ft. above sea level. The correct orifices are installed if the operating altitude is known at the time of sale.

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 on the freight bill or express delivery any visible loss or damage 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.

WARNING

Do not use the handle or oven door to lift the oven. Remove pull down door before installation to ensure that it is not used to lift the unit.

UNPACKING

- Do not remove protective packaging until you are ready to perform the installation.
- Do not remove the protective wrapping from the product control panel until the product is installed.
- Caution - the appliance is heavy. Use extreme care when handling!
- Use proper equipment to move products.
- Any openings in the wall and in the floor behind or under the oven must be sealed.
- Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury.
- Installation of this appliance should be performed by qualified, licensed contractors.
- Carefully disassemble the wooden crate.
- Confirm access to adequate power and gas. See specifications & electrical requirements table.
- Fill out the inside cover of this installation manual with the requested data. Model Number and Serial Number can be found on the plate located inside the kick plate.

POSITIONING

Although the sharp edges of metal parts are deburred during manufacture, accidents could occur if the Heavy Duty Range should move suddenly while being pushed into position by hand. Pushing a unit (rather than using a lift jack) also increases the probability of bending the leg spindles. Do not push against the edges of the unit in an attempt to adjust its position. Lift it slightly and place it where it is being installed.

LEVELING

A carpenter's spirit level should be placed on the oven's center baking rack, 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 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 - using metal shims if the adjustment amount required exceeds the 1-1/4" adjustment amount available. Casters must be leveled with shims. A unit on casters will probably not return to the same position after being moved, so be sure to re-level as necessary.

GAS SUPPLY

The gas connection is made at the left, right or rear of the equipment. The size of the pipe work supplying the appliance must not be less than the inlet connection, which is 1-1/4" NPT. **(Note: A 3/4" NPT single unit optional connection must be specified.)** An isolating valve is recommended to be close to the appliance to allow routine servicing or shutdown during an emergency.

Be sure to check the complete pipe work for gas leakage.

INSTALLATION

DANGER

INSTALLATION - GAS STANDARDS AND CODES

1. A manual gas shut-off valve must be installed in the gas supply (service) line ahead of both 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. Contact factory for installation, maintenance and repairs, American Range Customer Service at www.americanrange.com or 818.897.0808.

ELECTRICAL SUPPLY

The electrical supply is a single phase, 115V, 60Hz. For more details see your Rating Plate.

RATING PLATE LOCATION

Table A gives the rating plate location of designated models. Knowing the equipment model is essential when discussing equipment problems with the American Range Technical Support Staff. Table B lists the various models of Heavy Duty Ranges, Broilers, and Fryers in the American Range Heavy Duty Medallion Series.

TABLE A: RATING PLATE LOCATIONS	
MODEL WITH SUFFIX	LOCATION
I & IC	Behind the lower kick panel.
O	In the storage cabinet on the left hand side panel.
M	On the front panel.

FLEXIBLE COUPLING, CONNECTORS AND CASTERS

If the unit is to be installed with flexible coupling and/or quick-disconnect fittings, the installer must use a heavy duty, commercial flexible connector at least 3/4" NPT (with suitable strain relief) in compliance with the standard for connectors for movable appliances, ANSI X21.69-1987 and Addenda, Z2.169a-1989 (or latest edition) or; connectors for movable appliances, CAN/CGA-6.16 (or latest edition) and a quick-disconnect device must comply with the standard quick-disconnect devices for use with gas fuel, ANSI Z21.41-1989 (or latest edition) or quick-disconnect devices for use with gas fuel, CAN1-6.9 (or latest edition). Adequate means must be provided to limit the movement of the appliance. Domestic connectors are not suitable!

When a Heavy Duty Range is supplied on casters and is connected to the supply piping by means of a connector for movable appliances, and if disconnecting the restraint is necessary, this restraint must be reconnected after the appliance is returned to its original installation position. The strain relief is a cable attached to the Heavy Duty Range back panel near the bottom.

TESTING GAS SUPPLY SYSTEM

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.

FLUE CONNECTIONS

DO NOT obstruct the flow of flue gases from the flue duct. It is recommended that the flue gases to be ventilated to the outside of the building through a ventilation system installed by qualified personnel. A minimum of 18" (45 cm) must be maintained between the grease removal tray and the cooking surface.

SINGLE RANGE INSTALLATIONS

All single stand-alone ranges require installation using an AGA design certified pressure regulator with an outlet pressure of 6" (1.49 kPa) water column for natural gas supply and 10" (2.49 kPa) water column for propane gas supply available from American Range. The regulator is preset at the factory to match with the pressures indicated on the rating plate. When installing the regulator, follow instructions supplied by the regulator manufacturer.

Pressure for the incoming gas line must not exceed 1/2 PSI. If a pressure regulator is not installed, the warranty on related parts, as well as performance related problems, will NOT be covered.

BATTERY INSTALLATIONS

The gas manifold of this range, or the battery of which it is a part, must be connected to a AGA design certified gas appliance pressure regulator available from American Range. The total connected load must not exceed the pressure regulator maximum.

If the manifold pressures of the connected ranges are not the same, a separate regulator must be supplied for each range operating at a different manifold pressure.

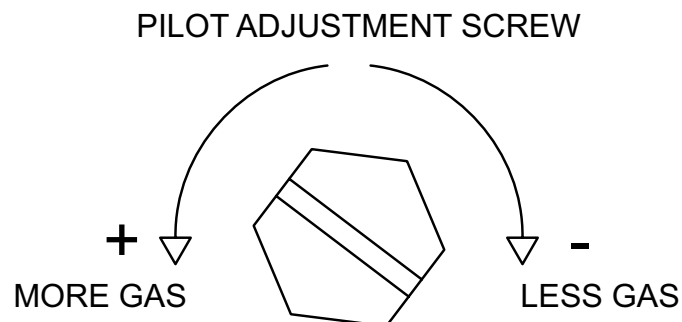
TESTING AND ADJUSTMENTS

WARNING

Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air. After the range has been installed and leveled, and before the first use, all gas connections and fittings must be leak tested. Using an approved leak detector or soap solution, make sure all gas valves and thermostats are in the OFF position, turn on main gas and follow these steps:

1. Light the top section pilots.
2. Check all connections, valves and fittings for leaks.
3. If a leak is detected shut down main gas supply and repair leak, then retest.
4. Again turn on main gas supply to range.
5. Light the oven pilot and turn the oven shut-off valve to the ON position.
6. Again check all gas connections, valves and fittings for leaks.
7. If a leak is detected shut down main gas supply and repair the leak, then retest.



LIGHTING THE PILOTS

OPEN TOPS

1. Remove top grates.
2. Make sure pilot adjust valve located on the manifold is open.
3. Light pilot and adjust flame to approximately 1/2" high.

HOT TOPS

1. Look through slot in the valve panel to locate pilot lighting holes in burner box.
2. Make sure pilot adjust valve located on manifold is open.
3. Light pilot and adjust flame to approximately 3/4" high.

FRENCH TOPS

1. Lift out inner and outer rings of French Top.
2. Looking into opening, the pilot is located near the right front of the burner.
3. Make sure pilot adjust valve located on the manifold is open.
4. Light pilot and adjust flame to approximately 3/4" high.

GRIDDLE TOPS

1. Looking through slot in the valve panel locate pilot lighting holes in the burner box.
2. Make sure pilot adjust valve located on the manifold is open.
3. Light pilot and adjust flame to approximately 3/4" high.

CHAR-BROILER

1. Remove grates.
2. Make sure pilot adjust valve located on manifold is open.
3. Lift radiants and light pilots adjusting flame to approximately 3/4" high.

FRYERS

1. Before attempting to light this appliance, the door if so equipped, shall be open.
2. Turn the appliance manual gas shut-off valve to the OFF position.
3. Turn the combination gas control knob to the OFF position.
4. Turn the thermostat control to the OFF position.
5. Wait five minutes.
6. Turn the appliance manual gas shut-off valve to the ON position.
7. Turn the combination gas control knob to the PILOT position.
8. Light the pilot with a match while depressing and holding the combination gas control knob until the pilot remains lit upon releasing the gas control knob.
9. Turn the combination gas control knob to the ON position.
10. Turn the thermostat control knob to the desired temperature to turn burners ON.
11. Ensure that the door is closed during operation.
12. For complete shutdown, repeat steps 2, 3, and 4.

SHUTDOWN FOR ABOVE TOP SECTIONS

Nightly Shutdown: Turn all burner valves OFF, pilots will remain lit.

Complete Shutdown: Turn all burner valves OFF, turn off main gas supply to ranges.

STANDARD OVENS

1. Open kick panel by lifting up and swinging forward.
2. Locate red safety button on oven valve.
3. While holding red safety button press piezo igniter repeatedly.
4. To light pilot push piezo igniter repeatedly and hold red safety button of oven until pilot is established.
5. Light pilot with piezo igniter and hold red button of oven safety for forty-five seconds until pilot stays lit.
6. Set oven thermostat to desired operating temperature.

SHUT-OFF FOR STANDARD OVEN

Nightly Shutdown:

- Turn thermostat dial to OFF.
- Turn oven burner valve OFF.

Complete Shutdown:

- Turn thermostat dial to OFF.
- Turn oven burner valve OFF.
- Turn off main gas supply to range.

CONVECTION OVENS

1. Open kick panel by lifting up and swinging forward.
2. Locate red safety button on oven valve.
3. While holding red safety button press piezo igniter repeatedly.
4. To light pilot push piezo igniter repeatedly and hold red safety button of oven for forty-five seconds until pilot stays on.
5. When pilot flame is established continue holding red button for forty-five seconds.
6. Light pilot with piezo igniter and hold red button of oven safety for forty-five seconds until pilot stays lit.
7. Set oven thermostat to desired temperature.

SHUT DOWN CONVECTION OVEN

Nightly Shutdown:

- Turn thermostat dial to OFF setting.
- Turn OFF over burner valve.
- Turn power switch OFF.

Complete Shutdown:

- Turn thermostat dial to OFF setting.
- Turn oven burner valve OFF.
- Turn power switch OFF.
- Turn off main gas supply to range.

OPERATING INSTRUCTIONS

WARNING

Be careful when operating, cleaning or servicing the range. The range parts are hot.

CLEANING GRIDDLE PLATE AT START-UP

The griddle plate is shipped covered with a protective coating of grease. Remove this film when the griddle plate is being cleaned prior to its first cooking use. Remove film by scraping the griddle surface with the straight edge of a large piece of stiff cardboard. For cleaning procedures, see "Cleaning Griddle Top" in this manual.

CAUTION

DO NOT overheat the griddle. Set thermostats to recommended temperatures. Leaving griddle plates above recommended temperatures may cause warpage, and carbonized grease may cause sticking.

CAUTION

This griddle plate is steel, but the surface can be scratched or dented by a spatula. Be careful not to dent or scratch the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface. This will damage the griddle surface.

BEFORE FIRST USE

Seasoning of Cast Iron, Hot Tops and French Tops

A new griddle surface must be seasoned in order to perform well. The metal surface of the griddle is porous. Food tends to get trapped in these pores and stick, therefore, it is important to "season" or "fill up" these pores before cooking.

To season, heat the griddle to a low temperature 200-250°F (93-121°C) (use a surface temperature gauge) and pour a small amount of cooking oil about 1 oz./sq. ft. or 28gms./1 m² of surface onto a cloth. Spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth. Repeat this procedure three times until the griddle has a slick surface.

LOADING AND UNLOADING THE OVEN

Open the door and load as quickly as practical to conserve heat. Take care to avoid spilling liquids while loading. Close the door and refer to recipe for cooking time. Provide adequate space for product unloading. Rapid unloading will conserve heat and ensure proper preheating conditions for the next load, if applicable.

OPERATING INSTRUCTIONS

OPERATING SUGGESTIONS

- French Top Range** Turn burner fully to high. When operating temperature is reached, turn the burner down to save energy. Keeping the burner on high when not in use increases wear on the equipment.
- Open Top Range** Open top ranges light quickly and require no preheating. Light only as many burners as needed.
- Griddle Top & Hot Top Range** Preheat top thoroughly before using. During down time, turn down burners to keep top cool to avoid damaging plate and wasting energy.
- Range Oven** Allow time to preheat ovens before using (15 to 25 min.). When operated properly, the automatic temperature control will cut gas and food costs. Do not run on maximum heat all the time. Turn thermostat down to 250° (121°C) when oven is idling or turn oven off when not in use. You can use shelves to increase capacity.
- If you are cooking large roasts, the entire height of the oven can be used.
- Moderate oven temperatures will produce better food, reduce shrinkage and keep maintenance costs down. Using a low temperature for roasting (about 325°F [162°C]) will reduce meat costs by reducing shrinkage. A pan of water (approximately 12" x 20" x 1" [305 mm x 508 mm x 25.4 mm]) may be placed in the oven bottom. This water supplies humidity to reduce shrinkage. If necessary, add water during roasting.
- Standard Oven Cooking** If you have a standard oven, use your normal recipe times and temperatures.
- Convection Oven Cooking** If you have a convection oven, reduce your normal recipe temperature by 25°F (14°C). Cooking time in a convection oven will vary slightly from your normal recipe time. Cooking starts immediately in the convection oven.
- Yeast breads do not rise as much in the convection oven. To allow fuller proof, 2-1/2 to 3 times in volume for the best results.
- When baking pies in your convection oven, put three or four pies on an 18"x 26" (457 mm x 660 mm) sheet or bun pan. This procedure helps the bottom crust to bake, makes handling easier. It also reduces the possibility of boil over spoiling the appearance of the pies on the lower racks. Pies and cobblers, fruit, custard and pumpkin pies in tins should be placed on 18" x 26" x 1" (457 mm x 660 mm x 25.4 mm) pans for baking.

CARE AND CLEANING

WARNING

CONVECTION OVEN MODELS ONLY. Disconnect electrical power supply and shut off gas before cleaning.

SUGGESTIONS FOR CARE AND CLEANING

American Range equipment designed and constructed to provide long life and reliable operation. You must however properly maintain your equipment. Frequent cleaning and occasional adjustment will reward you with low operating and maintenance costs. After cleaning cast iron tops, hot tops, french tops and griddle plates re-season following the procedures described in "Before First Use" on page 7. If your range(s) will be shut down for an extended period, apply a coat vegetable oil or mineral oil to protect all cast iron and cooking surfaces.

OPEN TOP BURNERS

Daily

1. Remove grates and clean under and around open burners.
2. Remove and clean drip trays.

Weekly

1. Clean each burner thoroughly. Clean Stainless Steel or chrome surfaces with a damp cloth and polish with a soft dry cloth. A detergent may be used for cleaning. To remove discoloration, use a non-abrasive cleaner; always rubbing with the grain of the metal.
2. Burner air shutter openings must be kept clean.
3. Main burner ports must be kept clean. To clean burners, boil them in a solution of a few drops of dish washing detergent for 15-20 minutes, then brush with a wire brush. Clean out particles in burner ports.
4. Open burner pilot flash tubes and burn ignition port must be clear for burners to ignite properly from the pilot.

GRIDDLE TOP

KEEP GRIDDLE PLATE SURFACE CLEAN - To produce evenly cooked, perfectly browned griddle products, keep griddle free of carbonized grease. Carbonized grease hinders the transfer of heat from the griddle surface to the food. This results in spotty browning and a loss of cooking efficiency. Carbonized grease tends to cling to the foods, giving them a highly unsatisfactory and unappetizing appearance. To keep the griddle clean and operating at peak efficiency, follow these simple instructions. After each use clean griddle with a wire brush or flexible spatula and clean griddle top regularly.

Daily

1. Empty grease.
2. Thoroughly clean backsplash, sides and front. Remove grease drawer; empty it and wash out in the same manner as any ordinary cooking utensil.
3. Clean griddle surface thoroughly. Use a griddle stone, wire brush or Stainless Steel wool on the surface. Rub with the grain of the metal while the griddle is still warm. If a detergent must be used on the plate surface to keep it clean, you must ensure the detergent is thoroughly removed. After removal of the detergent, the surface of the plate should be re-seasoned (see "Before First Use"). If the griddle is to be shut down for an extended period, put a heavy coat of grease over the griddle plate.
4. Clean Stainless Steel surfaces with a damp cloth and polish with soft dry cloth. To remove discolorations, use a non-abrasive cleaner.

Exterior Daily

1. Clean exterior finish of equipment with a mild solution of soap or similar grease dissolving material.

CARE AND CLEANING

RANGE TOPS

Daily

1. Wipe top while still warm with a soft cloth or other grease absorbing material to remove spillovers, grease, etc. before they burn in. A crust on top of the range looks unsightly and reduces cooking speed because it reduces the flow of heat to the utensil. Scrape the top if necessary.
2. Remove drip pan and clean.

Weekly

1. Boil open top grates and burners in a solution of washing soda and water.

RANGE OVENS

Daily

1. Clean oven and door daily, especially if there have been spills.

⚠ CAUTION

DO NOT use scouring powder on finishes. Scouring powder is extremely difficult to remove completely. Furthermore accumulations will damage the oven or reduce the effectiveness of corrosion resistant finishes.

STAINLESS STEEL

Here are a few simple cleaning procedures that have been found effective for keeping Stainless Steel equipment clean, sparkling and bright.

GENERAL CLEANING

Use ordinary soap or detergent and water for routine cleaning of Stainless Steel. To prevent water spots and streaks rinse equipment thoroughly with warm water and wipe dry with a soft clean cloth. The addition of a rinsing agent will also help prevent spotting. Be sure to rub in the direction of the polish lines on the steel to preserve the original finish.

FINGERPRINTS

Fingerprints are sometimes a problem on highly polished Stainless Steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy fill. To use these cleaners, simply wipe on and remove excess with a soft dry cloth. After using, subsequent fingerprints will usually disappear when wiped lightly with a soft cloth. If the surface is especially dirty, wash first with soap or detergent and water.

BURNED-ON FOOD AND GREASE IN OVEN

Soaking with hot soapy water will help greatly to remove burned-on food and grease. Stubborn deposits can be removed with scouring powder mixed into a paste with water and applied with Stainless Steel wool or sponges. Do not use ordinary steel wool because it can leave particles that can become embedded in surfaces and eventually rust, causing unsightly spots and stains.

HEAT AND TINT

Slightly darkened straw colored areas may appear on Stainless Steel in and around ovens and ranges where temperatures reach 500°F (260°C) or more. This "heat tint" is caused by a slight oxidation of the Stainless Steel and is not harmful. To control or minimize this condition, never use more heat than is absolutely necessary. Heat tint can be removed by vigorously rubbing with Stainless Steel wool and a paste made of mild scouring powder with water. Remember to rub in the direction of the polish lines. Commercial "heat tint" remover products may also be used.

PRECAUTIONS

When scraping off heavy deposits of grease or oil from Stainless Steel equipment, never use ordinary steel scrapers or knives. Particles of ordinary steel may become embedded in or lodged on the surface of the Stainless Steel. These will rust causing unsightly stains and possible contamination of food. Where it is necessary to scrape, use Stainless Steel wool, plastic or rubber tools.

TABLE B

Model Number	Description	Total Connected Load BTU/HR	KW
HD11-2-0	11" 2-Open Burner-Storage Base	60,000	18
HD11-2-M	11" 2-Open Burner-Modular Top	60,000	18
HD11-1HT-0	11" Hot Top-Storage Base	30,000	9
HD11-1HT-M	11" Hot Top-Modular Top	30,000	9
HD17-2-0	17" 2-Open Burners-Storage Base	74,000	22
HD17-2-M	17" 2-Open Burners-Modular Top	74,000	22
HD17-1HT-0	17" Hot Top-Storage Base	40,000	12
HD17-1HT-M	17" Hot Top-Modular Top	40,000	12
HD17-1FT-0	17" French Top-Storage Base	40,000	12
HD17-1FT-M	17" French Top-Modular Top	40,000	12
HD17-17TG-0	17" Thermostatic-Storage Top	90,000	26
HD17-17TG-M	17" Thermostatic-Modular Top	90,000	26
HD17-17VG-0	17" Valve Control Griddle-Storage Top	90,000	26
HD17-17VG-M	17" Valve Control Griddle-Modular Top	90,000	26
HD34-6-I	6-Open Burners-Standard Oven	220,000	64
HD34-6-IC	6-Open Burners-Convection Oven	210,000	62
HD34-6-0	6-Open Burners-Storage Base	180,000	53
HD34-6-M	6-Open Burners-Modular Top	180,000	53
HD34-4-I	4-Open Burners-Standard Oven	188,000	55
HD34-4-IC	4-Open Burners-Convection Oven	178,000	52
HD34-4-0	4-Open Burners-Storage Base	148,000	43
HD34-4-M	4-Open Burners-Modular Top	148,000	43
HD34-17TG-2-I	17" Thermostatic Griddle 2-Open Burners-Standard Oven	154,000	45
HD34-17TG-2-C	17" Thermostatic Griddle 2-Open Burners-Convection Oven	144,000	42
HD34-17TG-2-0	17" Thermostatic Griddle 2-Open Burners-Storage Base	114,000	33
HD34-17TG-2-M	17" Thermostatic Griddle 2-Open Burners-Modular Top	114,000	33
HD34-17VG-2-I	17" Valve Control Griddle 2-Open Burners-Standard Oven	154,000	45
HD34-17VG-2-IC	17" Valve Control Griddle 2-Open Burners-Convection Oven	144,000	42
HD34-17VG-2-0	17" Valve Control Griddle 2-Open Burners-Storage Base	114,000	33
HD34-17VG-2-M	17" Valve Control Griddle 2-Open Burners-Modular Top	114,000	33
HD34-17TG-I	34" Thermostatic Griddle-Standard Oven	130,000	38
HD34-34TG-IC	34" Thermostatic Griddle-Convection Oven	120,000	35
HD34-34TG-0	34" Thermostatic Griddle-Storage Base	90,000	26
HD34-34TG-M	34" Thermostatic Griddle-Modular Top	90,000	26
HD34-34VG-I	34" Valve Control Griddle-Standard Oven	130,000	38
HD34-34VG-IC	34" Valve Control Griddle-Convection Oven	120,000	35
HD34-34VG-0	34" Valve Control Griddle-Storage Base	90,000	26
HD34-34VG-M	34" Valve Control Griddle-Modular Top	90,000	26
HD34-IHT-2-I	17" Hot Top 2-Open Burners-Standard Oven	154,000	45
HD34-IHT-2-IC	17" Hot Top 2-Open Burners-Convection Oven	144,000	42
HD34-IHT-2-0	17" Hot Top 2-Open Burners-Storage Base	114,000	33
HD34-IHT-2-M	17" Hot Top 2-Open Burners-Modular Top	114,000	33
HD34-IHT-I	17" Hot Top 2-Sections-Standard Oven	120,000	35

TABLE B

Model Number	Description	Total Connected Load BTU/HR	KW
HD34-2HT-1C	(2) 17" Hot Top Sections-Convection Oven	110,000	32
HD34-2HT-0	(2) 17" Hot Top Sections-Storage Base	80,000	23
HD34-2HT-M	(2) 17" Hot Top Sections-Modular Top	80,000	23
HD34-2HT-4-I	(1) 11" Hot Top 4-Open Burners-Standard Oven	190,000	56
HD34-2HT-4-1C	(1) 11" Hot Top 4-Open Burners-Convection Oven	180,000	53
HD34-2HT-4-0	(1) 11" Hot Top 4-Open Burners-Storage Base	180,000	53
HD34-1FT-2-I	(1) 17" French Top (2) Open Burners-Standard Oven	154,000	33
HD34-1FT-2-1C	(1) 17" French Top (2) Open Burners-Convection Oven	144,000	33
HD34-1FT-2-10	(1) 17" French Top (2) Open Burners-Storage Base	114,000	35
HD34-1FT-2-M	(1) 17" French Top (2) Open Burners-Modular Top	114,000	32
HD34-1FT-IHT-1	17" French Top 17" Hot Top-Standard Oven	120,000	23
HD34-1FT-IHT-1C	17" French Top (2) Hot Top-Convection Oven	110,000	23
HD34-1FT-IHT-0	17" French Top 17" Hot Top-Storage Base	80,000	35
HD34-1FT-IHT-M	17" French Top 17" Hot Top-Modular Top	80,000	32
HD34-17TG-1FT-1	17" Thermostatic Griddle 17" French Top-Standard Oven	120,000	23
HD34-17TG-1FT-1C	17" Thermostatic Griddle 17" French Top-Convection Oven	110,000	23
HD34-17TG-1FT-0	17" Thermostatic Griddle 17" French Top-Storage Base	80,000	35
HD34-17TG-1FT-M	17" Thermostatic Griddle 17" French Top-Modular Top	80,000	32
HD34-17VG-1FT-1	17" Valve Control Griddle 17" French Top-Standard Oven	120,000	23
HD34-17VG-1FT-C	17" Valve Control Griddle 17" French Top-Convection Oven	110,000	23
HD34-17VG-1FT-0	17" Valve Control Griddle 17" French Top-Storage Base	80,000	35
HD34-17VG-1FT-M	17" Valve Control Griddle 17" French Top-Modular Top	80,000	32
HD34-2FT-1	(2) 17" French Top Sections-Standard Oven	120,000	23
HD34-2FT-1C	(2) 17" French Top Sections-Convection Oven	110,000	23
HD34-2FT-0	(2) 17" French Top Sections-Storage Base	80,000	38
HD34-2FT-M	(2) 17" French Top Sections-Modular Top	80,000	35
HD34-CRB-1	34" Ceramic Radiant Broiler-Standard Oven	130,000	26
HD34-CRB-1C	34" Ceramic Radiant Broiler-Convection Oven	120,000	26
HD34-CRB-0	34" Ceramic Radiant Broiler-Storage Base	90,000	26
HD34-CRB-M	34" Ceramic Radiant Broiler-Modular Top	90,000	26
HD34-CRBS-0	34" Ceramic Radiant Broiler-Salamander-Storage Base	90,000	
HD34-CRBS-M	34" Ceramic Radiant Broiler-Salamander-Modular Top	90,000	
HD34-1HT-4-M	(1) 11" Hot Top 4-Open Burners-Modular Top	150,000	44
HD34-2HT-2-1	(2) 11" Hot Top Sections 2-Open Burners-Standard Oven	160,000	47
HD34-2HT-2-1C	(2) 11" Hot Top Sections 2-Open Burners-Convection Oven	150,000	44
HD34-2HT-2-0	(2) 11" Hot Top Sections 2-Open Burners-Storage Base	120,000	35
HD34-2HT-2-M	(2) 11" Hot Top Sections 2-Open Burners-Modular Top	120,000	35
HD34-3HT-1	(2) 11" Hot Top Sections-Standard Oven	130,000	38
HD34-3HT-1C	(2) 11" Hot Top Sections-Convection Oven	120,000	35
HD34-3HT-0	(2) 11" Hot Top Sections-Storage Base	90,000	26

TABLE B

Model Number	Description	Total Connected Load BTU/HR	KW
HD34-3HT-M	(3) 11" Hot Top Sections-Modular Top	90,000	26
HD34-3HT3-I	(3) 11" Hot Top/Oven Top Sections-Standard Oven	220,000	64
HD34-3HT3-IC	(3) 11" Hot Top/Oven Top Sections-Convection Oven	210,000	62
HD34-3HT3-0	(3) 11" Hot Top/Oven Top Sections-Storage Unit	80,000	53
HD34-3HT3-M	(3) 11" Hot Top/Oven Top Sections-Modular Top	180,000	53
HD34-1HT2-I	(1) 17" Hot Top/(2)Oven Top Sections-Standard Oven	154,000	45
HD34-1HT2-IC	(1) 17" Hot Top/(2)Oven Top Sections-Convection Oven	144,000	42
HD34-1HT2-0	(1) 17" Hot Top/(2)Oven Top Sections-Storage Base	114,000	33
HD34-1HT2-M	(1) 17" Hot Top/(2)Oven Top Sections-Modular Top	114,000	33
HD34-23TG-1HT-I	23" Thermostatic Griddle (1) 11" Hot Top-Standard Oven	130,000	38
HD34-23TG-1HT-IC	23" Thermostatic Griddle (1) 11" Hot Top-Convection Oven	120,000	35
HD34-23TG-1HT-0	23" Thermostatic Griddle (1) 11" Hot Top-Storage Base	90,000	26
HD34-23TG-1HT-M	23" Thermostatic Griddle (1) 11" Hot Top-Modular Top	90,000	26
HD34-23VG-1HT-I	23" Valve Control Griddle (1) 11" Hot Top-Standard Oven	130,000	38
HD34-23VG-1HT-IC	23" Valve Control Griddle (1) 11" Hot Top-Convection Oven	120,000	35
HD34-23VG-1HT-0	23" Valve Control Griddle (1) 11" Hot Top-Storage Base	90,000	26
HD34-23VG-1HT-M	23" Valve Control Griddle (1) 11" Hot Top-Modular Top	90,000	26
HD34-17TG-1HT-I	17" Thermostatic Griddle 17" Hot Top-Standard Oven	120,000	35
HD34-17TG-1HT-IC	17" Thermostatic Griddle 17" Hot Top-Convection Oven	110,000	32
HD34-17TG-1HT-0	17" Thermostatic Griddle 17" Hot Top-Storage Base	80,000	23
HD34-17TG-1HT-M	17" Thermostatic Griddle 17" Hot Top-Modular Top	80,000	23
HD34-17VG-1HT-I	17" Valve Control Griddle 17" Hot Top-Standard Oven	120,000	35
HD34-17VG-1HT-IC	17" Valve Control Griddle 17" Hot Top-Convection Oven	110,000	32
HD34-17VG-1HT-0	17" Valve Control Griddle 17" Hot Top-Storage Base	80,000	23
HD34-17VG-1HT-M	17" Valve Control Griddle 17" Hot Top-Modular Top	80,000	23
HD34-23TG-2-I	23" Thermostatic Griddle (2) Open Burners-Standard Oven	160,000	47
HD34-23TG-2-IC	23" Thermostatic Griddle (2) Open Burners-Convection Oven	150,000	44
HD34-23TG-2-0	23" Thermostatic Griddle (2) Open Burners-Storage Base	120,000	35
HD34-23TG-2-M	23" Thermostatic Griddle (2) Open Burners-Modular Top	120,000	35
HD34-23VG-2-I	23" Valve Control Griddle (2) Open Burners-Standard Oven	160,000	47
HD34-23VG-2-IC	23" Valve Control Griddle (2) Open Burners-Conv. Oven	150,000	44
HD34-23VG-2-0	23" Valve Control Griddle (2) Open Burners-Storage Base	120,000	35
HD34-23VG-2-M	23" Valve Control Griddle (2) Open Burners-Modular Top	120,000	35

TROUBLESHOOTING GUIDES

OVEN TOP, HOT TOP, FRENCH TOP, GRIDDLE AND BROILER		
PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner flame too large	Incorrect pressure setting or orifice	Check pressure setting and orifice
Burner flame soft and yellow tipping	Insufficient primary air	1. Check air shutter setting 2. Inspect and remove for cobwebs, bugs and debris in the burner venturi
Flame lifts off burner ports	Excessive primary air	Check air shutter setting
Flame lights back to orifice	1. Excessive primary air 2. Insufficient gas pressure	1. Check air shutter setting 2. Check gas pressure
Delayed ignition	1. Pilot flame too small 2. Burn ports blocked 3. Incorrect air shutter setting 4. Incorrect pressure setting 5. Pilot flash tube dirty or blocked	1. Check pilot flame length 2. Clean burner ports 3. Check air shutter setting 4. Check pressure setting 5. Clean flash tube
Pilot burner will not ignite	1. Pilot blocked or dirty 2. Pilot adjusting screw closed	1. Clean pilot 2. Open & adjust flame length

STANDARD AND CONVECTION OVEN		
PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven too hot or not hot enough	Thermostat out of calibration	Check calibration
Oven take too long to heat	1. Gas pressure 2. Wrong orifice	1. Check pressure setting 2. Check orifice
Burner flame too big	Incorrect pressure setting or orifice	Check pressure setting & orifice
Soft yellow tip burner flame	Insufficient primary air	Check air shutter setting
Flame lifts off burner	Excessive primary air	Check air shutter setting
Delayed ignition	1. Pilot flame too small 2. Burner ports blocked 3. Incorrect air shutter setting 4. Incorrect pressure setting	1. Check pilot flame & adjust 2. Clean burner 3. Adjust air shutter 4. Check pressure setting
Pilot burner will not ignite	1. Pilot orifice blocked 2. Piezo igniter is defective 3. Pilot adjust screw closed	1. Clean pilot 2. Check igniter 3. Open & adjust pilot flame
Pilot keeps going out	1. Pilot flame too small 2. Loose thermocouple connection 3. Faulty thermocouple 4. Faulty flame safety device	1. Check flame length & adjust 2. Tighten connection 3. Replace thermocouple 4. Replace safety

SERVICE AND WARRANTY

For warranty service, contact American Range. Provide model number, serial number, date of installation and a brief description of the problem. If you need assistance in locating the authorized service agency in your area please contact our American Range Customer Service Department for an authorized service agent near you. Our number is 888.753.9898. Your satisfaction is important to us. Please notify us.

American Range, Corp.

Attention: Consumer Relations

13592 Desmond Street, Pacoima, CA 91331

Fax: 818.897.8839

Parts & Service: 888.753.9898

Technical Support: 888.753.9898

TERMS & CONDITIONS OF SALE

Shipping Point: FOB Pacoima, California 91331. **Payment Terms:** Net 30 days subject to credit approval.

Past Due Accounts: 1-1/2% per month service/interest. **Non-cancelable Orders:** Specialty equipment are non-cancelable.

Prices:

- Prices are effective as of Sept 2010 and are in U.S Dollars.
- Prices do not include sales or any other taxes.
- All prices are subject to change without prior notice.
- American Range is not responsible for printing errors.

Shipping Damages, Shortages, Discrepancies:

- American Range's responsibility ceases with delivery of goods to the transportation company.
- In case of freight damage, receiver must note on the proof of delivery (POD) damages, before accepting or refusing shipment. Report damages and fax (POD) immediately to American Range.
- All shipments must be inspected for visual and/or concealed damages promptly upon receipt.
- American Range shall not accept claims for damages, shortages or any other discrepancies unless and until written notice is provided to American Range within three (3) business days after receipt of merchandise. **Contact factory for instructions and assistance.**

Merchandise Return:

- Returned merchandise is subject to a 25% restocking charge plus the cost of reconditioning.
- Prior written authorization by American Range is required. Contact factory for Return Material Authorization number and instructions.
- Return freight shall be for the account of shipper (Freight Prepaid).

Changes in Specifications: American Range reserves the right, to change or correct any specifications of its products without prior notice.

WARRANTY (LIMITATIONS AND EXCLUSIONS):

Limitations:

- American Range warrants its new products to be free from defects in material and workmanship for a period of one (1) year from the original date of installation, not to exceed 18 months from date of shipment from factory.
- Five-year pro-rated warranty shall apply to Fryers' stainless steel tank only.

Exclusions:

- Products purchased & installed for residential use, or for use outside the Continental United States, are excluded from this warranty.
- Light bulbs, porcelain and glass components are excluded from this warranty.
- Broiler burners' lower and upper grates and radiants are warranted for 90 days.
- Normal parts wear and tear and maintenance are excluded from this warranty.
- Any product which has been modified by unauthorized personnel or changed from its original design is not covered under this warranty.
- American Range assumes no obligation for any product which has been subjected to misuse, abuse or harsh chemical environments and climate conditions.
- Normal maintenance as outlined in the instructions supplied with the product is the responsibility of the owner/user and is not part of this warranty.
- **Installation:** American Range assumes no responsibility for any product not installed properly, and in accordance with the instructions supplied with the equipment.
- Proper installation such as, but not limited to, air shutter adjustments, calibration, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the distributor, dealer, owner/end user or installing contractor, and is not covered under this warranty. Improper installation includes but is not limited to:
 - Use of inadequate electrical supply or wiring.
 - Undersized gas lines
 - Insufficient or improper voltage.
 - Insufficient or improper gas pressure
 - Improper gas type
 - Improper ventilation

Disclaimer:

This warranty is in lieu of any other agreement, expressed or implied, and constitutes the only warranty of American Range with respect to its products. This states the exclusive remedy against American Range relating to the products whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defect from any cause.

American Range shall not be liable whether in contract, or in tort, or under any other legal theory for loss of use, revenue or profit, or for any substitute use of performance or for incidental, indirect, special or consequential damages, or for any other loss of cost of similar nature.

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.



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