



standard ranges

free-standing models:

CR40, CR41, CR42, CR43, CR56 & CR58

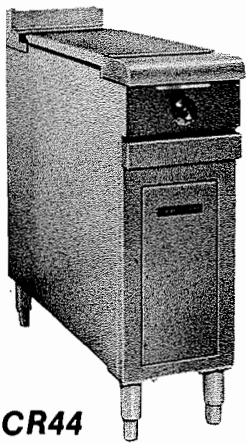
modular models:

CR46, CR47, CR48, CR49, CR57 & CR59

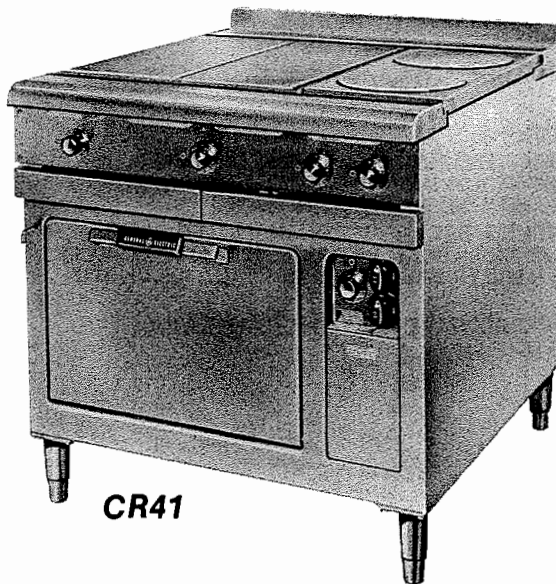
ad-a-foot models:

CR44, CR45, CR50 & CR51

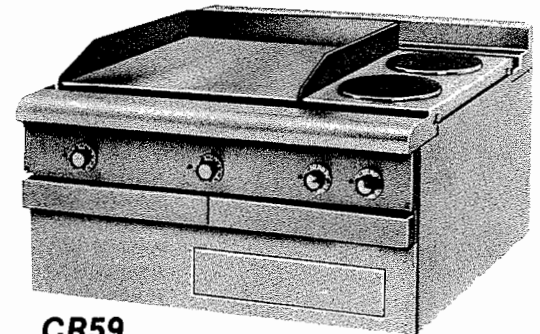
Installation & Owner's Manual



CR44



CR41



CR59

(Legs shown are optional accessories)

NOTE: See page 31 for top descriptions and applications.

ENERGY GUIDE

Model	Preheat	Watts to hold
Oven (all models)	20 min to 450F	770
TOPS		
• 12"x24" hotplate	50 min. to 800F	NA
• All Voltages hotplates	30 min. to 1100F	NA
• Calrod® hotplates	5 min. to HI	NA
• Griddles	7 min. to 350F	NA

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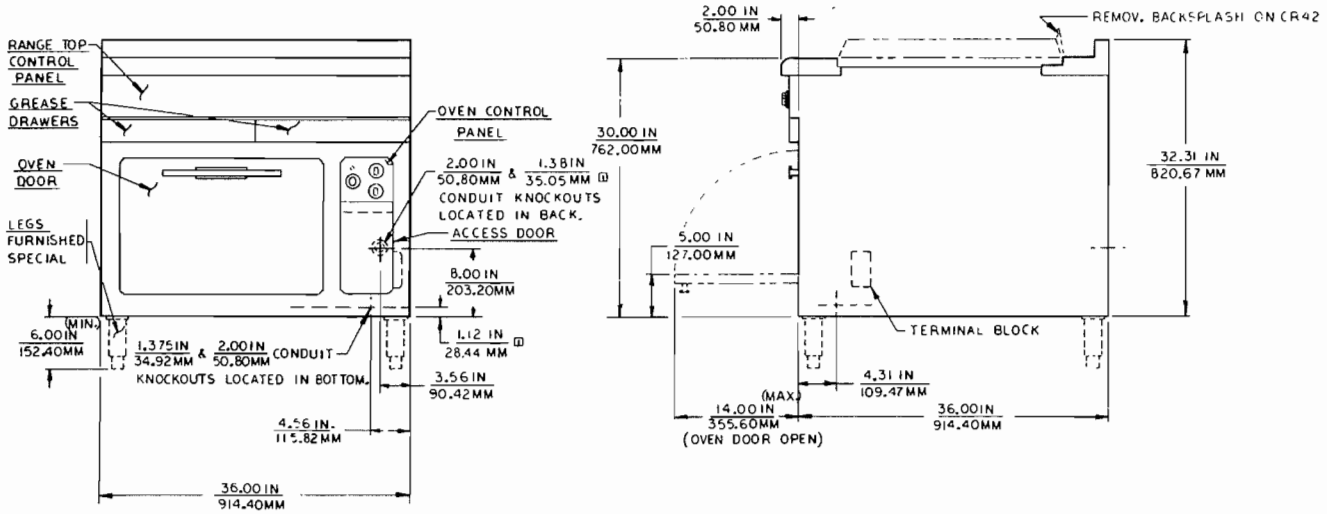
GENERAL

Congratulations on owning this fine quality product. Its many modern features will make your business day a little more pleasant. Though some of these conveniences are obvious, please read this entire booklet for important, helpful information.

■ TOOLS, TEST EQUIPMENT AND MATERIALS

Screwdrivers (Phillips head and slotted head - or combination Phillips-head screwdriver/nutdriver). Assortment of common hand tools and accessories of type used to service electro-mechanical equipment. Carpenter's level.

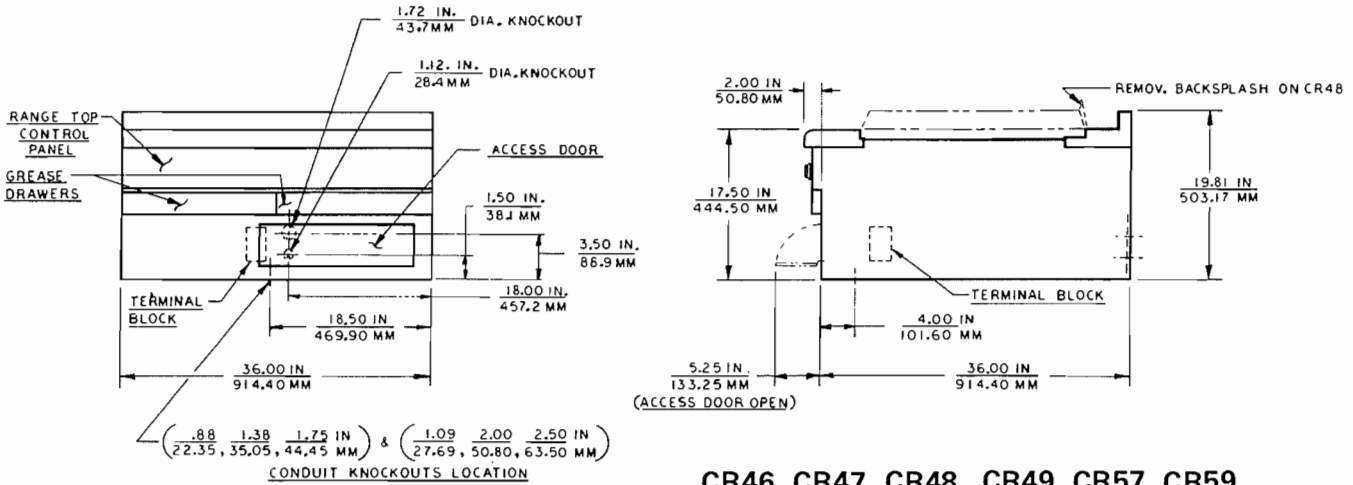
(see inset for top surfaces)



CR40, CR41, CR42, CR43, CR56, CR58

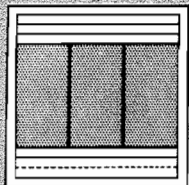
NOTES:

1. INSTALLATION RESTRICTIONS:
 - A.) RANGE WITHOUT BACKSHELF BROILER (CB48) INSTALLED, RANGE SIDES MUST BE 6.00 IN. (152.40 MM) FROM WALL AND RANGE BACK MAY BE FLUSH WITH WALL.
 - B.) RANGE WITH BACKSHELF BROILER (CB48) INSTALLED, RANGE AND BROILER SIDES MUST BE 6.00 IN. (152.40 MM) FROM WALL. RANGE AND BROILER BACK MUST BE 1.00 IN. (25.40 MM) FROM WALL.
2. SUPPLY CONNECTIONS MUST HAVE MINIMUM TEMPERATURE RATING OF 75°C (167°F.).

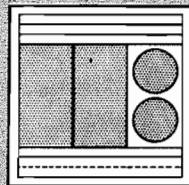


CR46, CR47, CR48, CR49, CR57, CR59

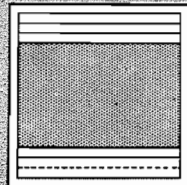
TOP VIEWS



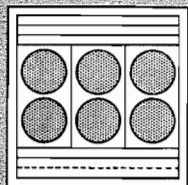
CR40-CR46



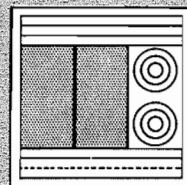
CR41-CR47



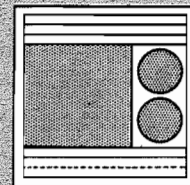
CR42-CR48



CR43-CR49



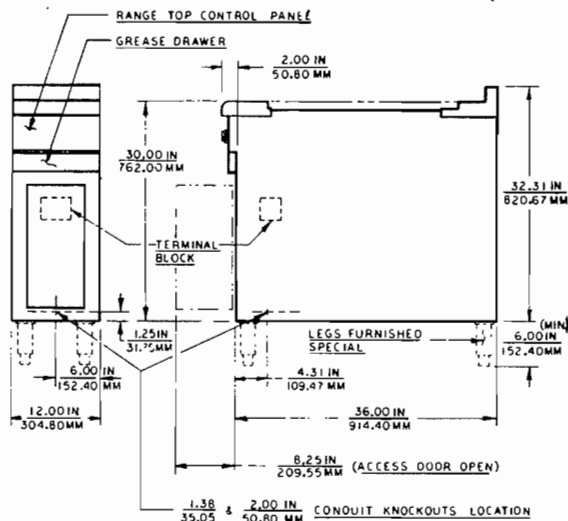
CR56, CR57



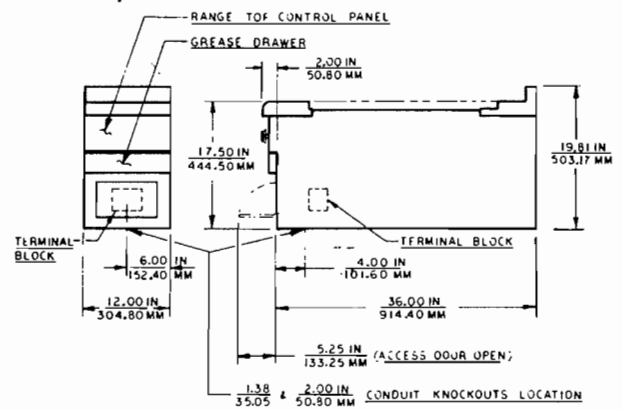
CR58, CR59

Fig. 1 FLOOR PLANS

AD-A-FOOTS (see inset for top surfaces)



CR44, CR45



CR50, CR51

NOTES:

1. INSTALLATION RESTRICTIONS:
 - A.) RANGE WITHOUT BACKSHELF BROILER (CB48) INSTALLED, RANGE SIDES MUST BE 6.00 IN. (152.40 MM) FROM WALL AND RANGE BACK MAY BE FLUSH WITH WALL.
2. SUPPLY CONNECTIONS MUST HAVE MINIMUM TEMPERATURE RATING OF 75°C (167°F.).

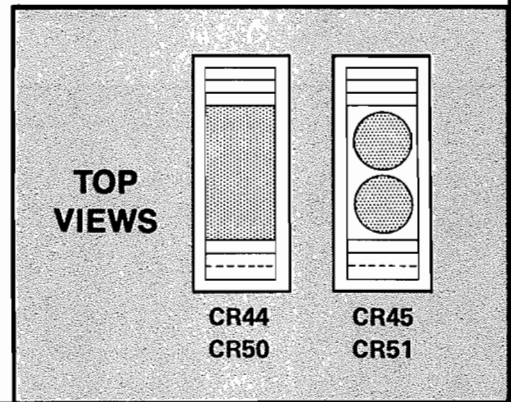


Fig. 1 — FLOOR PLANS (continued)

INSTALLATION INSTRUCTIONS

■ CHOOSING A LOCATION

Attach legs/casters per instructions contained in appropriate package. **Caution: Elevate range in upright position for this purpose. Never place range on its back or side.** Place range in position (see Floor Plan for spacing restrictions) with conduit entering the opening in base. If legs, casters or adaptor are purchased, attach first before locating range. Install so that conduit can be placed into bottom entrance. See floor plans - pages 2 & 3.

■ LEVELING

Using a spirit level, adjust legs until surfaces/oven racks are level.

■ BANKING

You can bank any combination of CR40 through CR58 range models, which will also bank with CR44-45 Ad-A-Foot sections. You can also bank Modular models CR46 through CR51. A banking strip (inverted V-shaped channel approximately 22" long) is provided for this purpose, and should be used when ranges are to be banked close together to deflect grease which falls between ranges.

To install banking strip, move the ranges as close together as possible. With the open end of the channel downward, force the hooked flanges under each of the adjacent range hotplates until the banking strip locks over the flanged sides of the adjacent ranges. The surface units need not be raised to install banking strip.

■ INSTALLING OPTIONAL BACKSHELF BROILER (CB48)

Remove screws as described for Backshelf.

Punch hole on top right hand surface of backsplash (as per template supplied with Backshelf Broiler) to accommodate conduit.

Set the broiler in place and fasten with screws previously removed from the range backsplash (one at each end and three to the ventilator).

Route the two leads from the conduit forward in the switch-box compartment in the oven, or base. See broiler instructions for connection to range.

■ INSTALLING OPTIONAL BACKSHELF

If a backshelf is to be mounted, remove the three screws in the top of the backsplash at the rear of the range and also the screw at each end near the grease trough.

Set backshelf in place and attach to top of backsplash with the screws previously removed from the backsplash.

■ INSTALLING OPTIONAL STAINLESS STEEL PANELS

If you purchased optional stainless steel left and right side panels see separate installation instructions packed with panel kit.

GENERAL & DIMENSIONAL DATA

Model	Description	No. 12x24 Hotplates	Overall Width	Overall Depth Cooking Area	Height (Less Legs)	Depth Base	Weights	
							Ship	Net
CR40	Free-Standing range w/ standard 1-pan (CN40) oven base	3	36	38	30	36	570	500
CR46	Modular range	3	36	38	17½	36	350	300

OVEN (MODEL CR40 ONLY)					
Inside Lining			Unit Cover		Rack Size/ Cap'y
W	H	D	W	D	
22¾	12½ (clear)	27½ (door closed)	22¼ (inside of flanges)	26½	22 x 25 1-18x26 roll pan or 1-17x23 meat pan or 6-9" pie tins

MODEL	SIZE				OVEN (CR41 ONLY)					HOTPLATES			WEIGHTS		
	OVER-ALL WIDTH	DEPTH COOK-ING AREA	DEPTH BASE	HGT. (LESS LEGS)	INSIDE LINING			UNIT COVER		RACK SIZE, CAP'Y.	NO. FRENCH HOT-PLATES	NO. 12x24 RECT. HOT-PLATES	NO. 6-OZ. MOIST PORTIONS (Braised, Saute'd, Fried)	SHIP	NET
					W	D	H	W	D						
CR41	36	38	36	30	22¾	27½ (door closed)	12½ (clear)	22¼	26½	22x25, 1 18x26 roll pan or 1 17x23 meat pan or 6 9" pie tins or 60 lbs. meat or 10 1-lb. loaves of bread	2	2	660 880 (2-3 hrs.)	535	465
CR47	36	38	36	17½	—	—	—	—	—	—	2	2	660-880 (2-3 hrs.)	325	280

MODEL	SIZE				OVEN (CR42 ONLY)					GRIDDLE CAPACITY				WEIGHTS		
	OVER-ALL WIDTH	DEPTH COOK-ING AREA	DEPTH BASE	HGT. (LESS LEGS)	INSIDE LINING			UNIT COVER		RACK SIZE CAP'Y	FOOD	PER LOAD	COOK-ING TIME (MIN.)	PER HR.	SHIP	NET
					W	D	H	W	D							
CR42	36	38	36	30	22¾ (clear)	27½ (door closed)	12½ (clear)	22¼	26½	22x25 1 18x26 roll pan or 1 17x23 meat pan or 6 9" pie tins or 60 lbs. meat or 10 1-lb. loaves bread	Hamburgers (2½ oz., 3½")	65	3 at 350F	975+	550	515
CR48	36	38	36	17½	—	—	—	—	—	—	Minute steaks (4 oz., ½" thick)	24	4 at 350F	300+	330	310
											Eggs, fried	65	3 at 300F	900+		
											Pancakes (4")	40	¾ at 375F	450+		
											Ham steaks (1-lb. tenderized, ½" thick)	24	4 at 350F	325		
											Fried potatoes (blanched) servings	50-60	4 at 375F	750+		
											Hamburger buns (3½" split)	32	2 at 360F	640		

Fig. 2

MODEL	DESCRIPTION	NO. FRENCH HOTPLATES	OVER-ALL WIDTH	OVERALL DEPTH COOKING AREA	HEIGHT (LESS LEGS)	DEPTH BASE	WEIGHTS		OVEN (MODEL CR43 ONLY)					RACK SIZE/CAP'Y
							SHIP	NET	INSIDE LINING			UNIT COVER		
									W	D	H	W	D	
CR43	Free-standing range w/standard 1-pan (CN40) oven base	6	36	38	30	36	495	425	22 ³ / ₄	27 ¹ / ₂ (door closed)	12 ¹ / ₂ (clear)	22 ¹ / ₄	26 ¹ / ₂	22 x 25; 1—18 x 26 roll pan or 1—17 x 23 meat pan or 6—9" pie tins
CR49	Modular range	6	36	38	17 ¹ / ₂	36	300	275						

MODEL	SIZE				NO. & SIZE STOCK-POTS (QTS.)	NO. 6-OZ. MOIST PORTIONS (BRAIZED, SAUTE'D, FRIED)	WEIGHTS	
	OVER-ALL WIDTH	DEPTH (COOK'G TOP)	DEPTH BASE	HEIGHT (LESS LEGS)			SHIP	NET
CR44	12	38	36	30	2 (20)	150-200 (2-3 hours)	177	100
CR50	12	38	36	17 ¹ / ₂	2 (20)	150-200 (2-3 hours)	140	93
CR45	12	38	36	30	2 (20)	150-200 (2-3 hours)	140	120
CR51	12	38	36	17 ¹ / ₂	2 (20)	150-200 (2-3 hours)	115	113

MODEL	OVERALL WIDTH	SIZE			OVEN (CR57 ONLY)					RACK SIZE CAPACITY	TOP CAPACITY	WEIGHTS	
		DEPTH COOKING AREA	DEPTH BASE	HEIGHT (LESS LEGS)	INSIDE LINING			UNIT COVER				SHIP	NET
					W	D	H	W	D				
CR56	36	38	36	30	22 ³ / ₄ (clear)	27 ¹ / ₂ (door closed)	12 ¹ / ₂ (clear)	22 ¹ / ₄ (inside)	26 ¹ / ₂ (flanges)	22x25, one 18x26 roll pan or one 17x23 meat pan or six 9" pie tins or 60 lbs. meat or ten 1 lb. loaves of bread	660-880 6 oz. moist portions (braised, saute'd, fried, in 2-3 hours)	535	500
CR57	36	38	36	17 ¹ / ₂	NA	NA	NA	NA	NA			325	305

MODEL	SIZE				OVEN (CR58 ONLY)					24" x 24" GRIDDLE		FRENCH HOTPLATES		WEIGHTS		
	OVER-ALL WIDTH	DEPTH COOKING AREA	DEPTH BASE	HEIGHT (LESS LEGS)	INSIDE LINING			UNIT COVER		RACK SIZE CAPACITY	FOOD PRODUCT		NO. 10" FRENCH HOT-PLATES	NO. 6 OZ. MOIST PORTIONS (BRAISED, SAUTE'D, FRIED)	SHIP	NET
					W	D	H	W	D		LOAD	HOURLY				
CR58	36	38	36	30	22 ³ / ₄	27 ¹ / ₂ (door closed)	12 ¹ / ₂ (clear)	22 ¹ / ₄ (inside)	26 ¹ / ₂ (flanges)	22 x 25, one 18x26 roll pan or one 17x23 meat pan or six 9" pie tins or 60 lbs. meat or ten 1 lb. loaves of bread	42 fried eggs in 3 min.; 42 hamburgers	840 fried eggs and 840 hamburgers	2	15-20 (per hotplate)	510	440
CR59	36	38	36	17 ¹ / ₂	NA	NA	NA	NA	NA			2	in 20 minute cooking cycle	300	255	

Fig. 2 (continued)

MAKING ELECTRICAL CONNECTIONS

■ GENERAL

Ranges are provided with a main-line conduit entrance opening in the bottom. See applicable floor plan for location. An alternate location is provided in the rear of the following: CR40, CR41, CR42, CR43, CR56 and CR58, CR46, CR49, CR51 and CR59.

The conduit should extend approximately 2" above the range bottom. Supply leads should extend about 16" out of the

conduit's end. If legs or casters are used, the supply leads should extend about 22". If an alternate location is used, you must provide additional length for leads. Supply leads should be connected directly to the terminal block, located behind the access door furnished with each range.

Device must be grounded in accordance with the requirements of the National Electrical Code or applicable local codes.

Before making electrical connections, check range's nameplate for voltage/wattage rating. **Connect the range to a circuit having matching electrical characteristics only.** Electrical connections are diagrammed in Figs. 4–27.

Single-Phase and Three-Phase Connections

The CR40, CR41, CR42, CR43, CR46, CR47, CR48, CR49, CR56, CR57, CR58 and CR59 ranges are wired for operation on a 3-phase circuit. To change wiring for operation on a single-phase circuit, consult phase change diagram on inside of switch compartment door and applicable wiring diagram. CR44, CR45, CR50 and CR51 ranges are wired for single phase only.

■ **CONNECTED LOAD**

Calculate connected load from table below:

Range-Top 12" X 24" Hotplate	Power at Mean Nameplate Voltage	5.3 kw (each)
---------------------------------	--	---------------

TABLE (continued)

Calrod® hotplate	2.05 kw (each)
36" X 24" Griddle	16.2 kw (each)
8¾" round hotplate	2.0 kw (each)
24" X 24" griddle	10.8 kw
Oven Section	
Upper Unit	3.0 kw (each)
Lower Unit	3.0 kw (each)
Backshelf Broiler	5.25 kw (each)

NOTE: *If the range is for 3-phase operation, the load is wired so as to balance the three phases as nearly as possible. However, an unbalance is obtained with some combinations. By referring to the tabulation of the connected load. The loading of each phase may be easily calculated for any particular combination of equipment.*

ELECTRICAL DATA

MODEL	TOTAL KW	3 PHASE LOADING						NOM AMPS PER LINE											
		KW PER PHASE						208 VAC			3 PHASE			1 PHASE					
		208/240 VAC		480 VAC				240 VAC			480 VAC			208	240	480			
		L1-L2	L2-L3	L1-L3	L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3	VAC	VAC	VAC
CR40	21.9	5.3	10.6	6.0	5.3	10.6	6.0	47.1	67.4	70.0	40.8	58.4	60.7	20.4	29.2	30.3	105.3	91.3	45.6
CR40 w/CB48*	27.1	10.5	10.6	6.0	10.5	10.6	6.0	69.5	87.9	70.0	60.3	76.1	60.7	30.1	38.1	30.3	130.3	112.9	56.5
CR41	20.6	4.0	10.6	6.0	4.0	10.6	6.0	41.9	62.8	70.0	36.3	54.4	60.7	18.2	27.2	30.3	99.0	85.8	42.9
CR41 w/CB48*	25.8	9.2	10.6	6.0	9.2	10.6	6.0	63.8	82.5	70.0	55.3	71.5	60.7	27.6	35.8	30.3	124.0	107.5	53.8
CR42	22.2	5.4	5.4	11.4	8.1	8.1	6.0	58.9	67.5	58.9	51.1	58.5	51.1	25.5	29.2	25.5	106.7	92.5	46.3
CR42 w/CB48*	27.4	13.3	8.1	6.0	8.1	8.1	11.2	82.3	90.0	58.9	71.3	78.0	51.1	35.0	29.2	35.0	131.7	114.2	57.1
CR43	18.0	4.0	8.0	6.0	4.0	8.0	6.0	41.9	50.9	58.5	36.3	44.1	50.7	18.2	22.0	25.3	86.5	75.0	37.5
CR43 w/CB48*	23.2	9.2	8.0	6.0	9.2	8.0	6.0	63.7	71.7	58.5	55.3	62.1	50.7	27.6	31.1	25.3	112.0	97.1	48.3
CR44 /50	5.3	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	25.5	22.1	11.0
CR46	15.9	5.3	5.3	5.3	5.3	5.3	5.3	44.1	44.1	44.1	38.2	38.2	38.2	19.1	19.1	19.1	76.4	66.3	33.1
CR46 w/CB48*	21.1	10.5	5.3	5.3	10.5	5.3	5.3	67.0	67.0	44.1	58.0	58.0	38.2	29.0	29.0	19.1	101.4	87.9	44.0
CR47	14.6	4.0	5.3	5.3	4.0	5.3	5.3	38.8	38.8	44.1	33.7	33.7	38.2	16.8	16.8	19.1	70.2	60.8	30.4
CR47 w/CB48*	19.8	9.2	5.3	5.3	9.2	5.3	5.3	61.1	61.1	44.1	52.9	52.9	38.2	26.5	26.5	19.1	95.2	82.5	41.3
CR48	16.2	5.4	10.8	0	5.4	10.8	0	26.0	68.7	51.9	22.5	59.5	45.0	11.3	29.8	22.5	77.9	67.5	33.8
CR48 w/CB48*	21.4	5.4	10.8	5.2	5.4	10.8	5.2	44.1	68.7	68.0	38.3	59.5	58.9	19.1	29.8	29.5	102.9	89.2	44.6
CR49	12.0	4.0	4.0	4.0	4.0	4.0	4.0	33.3	33.3	33.3	28.9	28.9	28.9	14.4	14.4	14.4	57.7	50.0	25.0
CR49 w/CB48*	17.2	9.2	4.0	4.0	9.2	4.0	4.0	56.4	56.4	33.3	48.8	48.8	28.9	24.4	24.4	14.4	82.7	71.7	35.8
CR58	20.8	4.0	10.8	6.0	4.0	10.8	6.0	41.9	63.8	70.9	36.6	55.3	61.4	18.2	27.6	30.7	100.0	86.7	43.3
CR58 w/CB48*	26.0	9.2	10.8	6.0	9.2	10.8	6.0	63.8	83.4	70.9	55.3	72.2	61.4	27.6	36.1	30.7	125.0	108.3	54.2
CR59	14.8	4.0	5.4	5.4	4.0	5.4	5.4	39.3	39.3	45.0	34.0	34.0	39.0	17.0	17.0	19.5	71.2	61.7	30.8
CR59 w/CB48*	20.0	9.2	5.4	5.4	9.2	5.4	5.4	61.5	61.5	45.0	53.3	53.3	39.0	26.6	26.6	19.5	96.2	83.3	41.7
CR45/51	4.0	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	19.2	16.7	8.3

FIG. 3

OWNER'S INFORMATION

IMPORTANT ENERGY CONSERVATION GUIDELINES*

1. Purchase properly sized equipment for your operation: don't oversize or undersize)
2. Don't oversize ventilating system. Use the size that will provide optimum air flow.
3. Turn off unused equipment.
4. Reduce thermostat settings in slack periods since electric equipment heats up, recovers fast.
5. Preheat only to required cooking temperature for specific food – not higher.
6. Adjust menu patterns and cooking and baking schedules: for optimum equipment use.

*Based on National Restaurant Association's "Check-List for Energy Control and Conservation."

ACCESSORIES

ADAPTER BASES

- CX137 2" (Ad-A-Foot free stdg models)
- CX140 2" (36" free std models)

BACKS

- CX309 Stainless Steel (CR44, CR45)
- CX319 S/S (CR50, CR51)
- CX331 S/S (36" free stdg models)
- CX332 S/S (36" modular)

BACKSHELVES

- CX120 12"
- CX123 36"
- CX166 Non-standard

BACKSHELF SPACERS

- CX129 6", center, s/s
- CX130 6", L.H., s/s
- CX131 6", R.H., s/s

BANKING STRIP

- CX308

CASTERS, LEGS, STANDS

- CX083 3B mobile conversion kit
- CX112 Set of four 6" tubular adjust. s/s legs
- CX136 Modular stand
- CX227 Set of four 6" high casters

CLOSURES

- CX127 6" front
- CX128 12" front
- CX193 Non-standard front
- CX194 6" end
- CX195 12" end
- CX196 Non-standard end
- CX217 s/s back

RACK

- CX169 (for CR40-CR43, CR56 & CR58)

SPACERS

- CX091 6"
- CX092 12"
- CX093 18"
- CX094 Non-standard

SPREADER PLATES

- CX126 6"
- CX135 12"
- CX159 Non-standard

SIDES (CR40, 41, 42, 43, 56, 58)

- CX423 stainless steel left side
- CX424 stainless steel right side

OVEN OPERATION (MODELS CR40, CR41, CR42, CR43, CR56, CR58)

Your Range Oven (Model CN40) is a spacious, automatic, all-purpose 1-pan oven, suitable for all baking and roasting operations. For exclusive baking purposes, ovens designed for baking should be employed. Temperature control: OFF 200 to 500F.

■ DAMPER CONTROL LEVER

When using oven for the first time, open the damper wide. This releases fumes resulting from "burning in" the oven.

When baking or roasting products of high moisture content, be sure to open damper wide enough to prevent steam from escaping around the door (which may discolor oven finish). At all other times, damper should be kept closed.

■ OVEN RACK

When baking or roasting on one level only, remove rack, and place food pans directly on oven deck. When using rack and deck at the same time, rotate foods halfway through cooking cycle.

When using rack, make sure it is placed between guide bars of the rack support — to prevent tipping when rack is pulled partially forward. When inverting rack, turn end-over-end so that front cross bar is always below top surface.

NOTE: *Your range oven is equipped with an Air-Cushion® deck on which you can bake or roast with quality results. Simply load deck same as you do oven rack.*

■ PREHEATING

Set top and bottom oven switches to HIGH and automatic temperature control at desired point (see baking chart for recommended temperatures.) Signal light will flash on to indicate oven is in operation, and go off when preset temperature has been reached.

Keep oven door closed during preheating. With both switched on HIGH, the oven will reach 450F in about 18 minutes. While waiting for oven to preheat, load food products into pans of proper size and weight (see Cost-Cutting Hints).

NOTE: *Some oven operations require different amounts of top and bottom heat. Example: white layer cake requires HIGH bottom, LOW top heat. Ratios are obtained by setting top and bottom oven switches at recommended positions (see*

baking chart). Regardless of the heat ratio needed, the oven should be preheated with both switches on HIGH for maximum speed. After preheating, set top and bottom switches as required for type of food product.

■ LOADING

When oven signal light goes OFF, the oven is ready for loading. This should be performed as quickly as possible to reduce heat loss from open door. Do not load small pans closer than three inches from door.

Close door as soon as loading is completed.

When loading your range oven let these capacity figures guide you: Meat, 60 lbs.; Bread, 10 1-lb. loaves; one 18" x 26" roll pan; or six 9" pie tins.

■ TIMING

Follow timetables in baking and roasting charts herein, or recipe in any standard cook book. Because your range oven is automatically controlled, guesswork is eliminated — so is "peeking" while foods are cooking.

■ UNLOADING

When cooking is completed, turn oven switches to OFF. Open door and start unloading. Leave door slightly ajar (prop open) to air out any remaining vapors. Wash off any surface stains around the door or on the finish.

■ OVEN UTENSILS

Select pans of medium or light weight. It is not economical to bring heavy pans to oven temperature. For baking operations, dull seasoned pans are recommended. Dull aluminum or tin baking sheets with shallow sides or no sides give the most evenly-browned products. Meats should be roasted in an open shallow pan deep enough to catch all the gravy.

■ STAGGERING PANS

Staggering pans insures proper heat circulation: One pan should never be directly below another; pans should not touch each other or the walls of the oven. After turning current completely off, use stored oven heat for making melba toast, baking apples, souffles, and other light oven operations.

■ HINTS ON ROASTING ECONOMY

Because your Range Oven provides accurate, measured heat — without need of ventilation — meat shrinkage costs are cut 15% to 20% with resulting increase in servings per pound. For best results, follow these simple roasting suggestions:

Select tender cuts of meat. Wipe with a clean damp cloth and

season with salt and pepper, if desired. Place (fat side up) on rack in open shallow roasting pan. Insert a meat thermometer so that the center of the bulb reaches the center of the largest muscle but does not rest in fat or on bone. **Do not cover or add water.** Roast at a constant, low oven temperature, 250–350F, depending on the kind of meat and size of roast. (See Meat Roasting Chart). Roast only to the desired degree of doneness.

RANGE TOPS

■ 12" x 24" HOTPLATES

Each 12" x 24" Hotplate Section is controlled by its own automatic thermostat switch, offering temperature selection all the way from 250F to 850F. Insulating spacer between Hotplate Sections permits flexible, independent operation of each at the same — or different — temperatures, providing you with selective heat control for general hot-top work: sauteing, braising, pan frying and skillet work. Do not use for general griddling work, as the griddle top range has this function. Do not line grease spillage drawers with heat-reflecting foil. Approximate temperatures at various dial settings are as noted below:

Dial Position	1	2	3	4	5	6	7	Max.
Temperature of	260	360	460	560	660	750	810	850

When ready to use Hotplate Section, wipe the surface clean of all grease and food particles. Position utensils so that as much of the Hotplate Section area as possible is covered. Set control at desired dial setting. A signal light will flash on, and go off automatically when pre-set temperature is reached.

■ ROUND 8¾" FRENCH HOTPLATES

French Hotplates are designed for bulk cooking and stock-kettle work (up to 20-qt. stockpots or 9-10" dia. pans).

Note: Stockpots of over 5-gallon capacity are not recommended for continuous use on French Hotplate sections.

French Hotplates 208/240 V only are controlled by infinite heat switches.

480 VAC models have round 8¾" French Hotplates, each controlled by a 3-heat-indicating pull to turn switch with Hi, Med., Low & Off.

■ ROUND 10½" CALROD HOTPLATES

Round Calrod® hotplates furnished in lieu of 8¾" French Hotplates on 208 and 240 VAC models and are controlled by infinite heat switches.

■ GRIDDLES

Use it for general griddling (hamburgers, eggs, pancakes, minute steaks, etc.).

Before initial use, griddle surface must be seasoned. To do this, set temperature controls to 400F, heat the griddle top for eight minutes then, with a cloth, spread a light film of unsalted cooking oil or fat over the surface. Two minutes later, wipe clean. Apply a second film of oil or fat. Wipe clean. The surface is now ready for use.

To use, simply set dial at recommended temperature (see griddling chart), and allow griddle to preheat (about 7 minutes to reach 350F). Signal light will go off when pre-set temperature is reached. Then load and cook according to recipe, turning foods halfway through cooking time (unless recipe specifies otherwise).

NOTE: *The 36" x 24" griddle top is equipped with three thermostat controls and the 24" x 24" griddle with two thermostat controls (each with its own signal light) to individually heat one third of cooking surface. This permits simultaneous cooking of different foods at different temperatures (such as eggs, 300F; and bacon, 350F;) or using the entire griddle top at the same temperature; or using only one or two sections during off-peak periods for economical operation.*

■ COOKING TIPS

Typical cooking operations described below (plus many other types of pot-and-pan work) require quick changes from High to Low heats. With versatile range tops, you can maintain different sections at different temperatures — and just shift utensils from one section to another when you wish to change the speed of cooking.

Sauteing: Frying in Small Amount of Fat — Heat fat in a frying pan on high heat. When fat is hot, switch to low heat and add food. Brown one side, turn and brown on second side. A flat-bottomed pan is recommended for sauteing. If a warped pan is used, food will be browned unevenly.

Pan Broiling: Cooking Meats in Frying Pan — Heat frying pan on high heat. Rub hot pan lightly with fat or suet to prevent meat from sticking. Add meat and brown on one side. Turn and brown on second side. Pour off fat as it accumulates.

Stewing: Browning Meat in Small Amount of Hot Fat — then cooking with liquid in covered utensil — Season meats and dredge in flour, if desired. Brown in hot fat and add liquid. Leave on high heat till food reaches cooking temperature, then switch to low heat for the slow cooking that produces tender foods. (Meats can also be braised in the oven, with a covered pan, after browning on the surface unit.)

Stock Kettle Work: Use high temperature setting to start food boiling. Use high heat only until steam flows freely from edge of utensil cover; then switch to a low heat to continue cooking. If you are following a recipe, start timing when food reaches the boiling point. On French hotplates, stockpots of over 5-gal. capacity are not recommended for continuous use.

Griddling, of course, is done on the Griddle-top Range (Models CR42, CR48, CR58 and CR59).

■ COST-CUTTING HINTS ON RANGE COOKING

Vegetable Cookery: Requires very small amounts of water. Two cups is enough for ten pounds of potatoes — if the utensil has a tight-fitting lid. More water wastes time and electricity and soaks out valuable food contents. When the contents of a pot reaches boiling, turn switch to a lower temperature setting. Remember the boiling point of water is 212F. You can't get it any hotter, no matter how much heat is applied.

Surface Utensils: Select utensils with flat bottoms, straight sides, and tight fitting lids. Utensils should be as light as possible, but heavy enough to hold their shape under constant use. Arrange utensils on surface unit so that as much space as possible is covered. This prevents heat loss around sides of the utensil and prevents food from sticking and scorching.

GRIDDLING
(Models CR42, CR48, CR58 and CR59)

FOOD	TEMP.	TIME IN MINUTES	ADVANCE PREPARATION
MEATS & SANDWICH ITEMS			
Hamburgers	350F	3 - 4	Prepare recipe, mold into patties, separate with waxed paper and refrigerate.
Cheeseburgers	350F	3 - 4	Hamburger patties are used. Slice Cheese.
Cheese Sandwich	375F	3 - 4	Keep butter at room temperature.
Ham Salad Sandwich	375F	3 - 4	Mix together, refrigerate.
Frankfurters	325F	2 - 3	
Minute Steak (Sirloin Tip) Med.	400F	2 - 3	
Club Steaks, inch thick med.	400F	3 - 5	
Ham Steak, 3/4 inch	375F	3 - 4	
Beef Tenderloin, Medium	400F	3 - 4	
Boiled Ham	375F	3 - 4	
Corned Beef Patties	350F	2 - 3	Remove from can and cut in one-inch slices.
Bacon	350F	2 - 3	
Canadian Bacon	350F	2 - 3	Avoid slicing too far in advance because of the meat's darkening. Slit edges to prevent curling.
Sausage Links	350F	3 - 4	Refrigerate for best results.
Sausage Patties	350F	3 - 4	Form into patties — separate with waxed paper and refrigerate.
EGGS			
Scrambled	300F	1 - 2	Prepare recipe
Hard Fried	300F	3	
Soft Fried	300F	2	
Sunny-Side-Up	300F	2	
OTHER			
French Toast	350F	2 - 3	Prepare egg batter.
Pancakes	375F	2	Prepare recipe.
American Fried Potatoes	375F	3 - 4	Cook, season, and slice potatoes.
Potato Patties	375F	3 - 4	Cook, mash, and season potatoes, shape into patties, using 1/4 cup measure.

NOTE: Metal frames with or without covers may be used to keep fried eggs and omelettes in shape. Turn foods halfway through cooking time.

Fig. 28

MEAT ROASTING
(Models CR40, CR41, CR42, CR43, CR56, CR58)

SWITCH SETTINGS

For best results, balanced heat is most desirable. Therefore, when roasting, we suggest that you set both Oven Switches on HIGH, with the Temperature Control at the indicated setting. Measured top heat provides excellent coloring and a caramelized finish to meats, but where a seared or browned appearance is not desired (as in roasting fowl), the upper Oven Switch should be set to MEDIUM, LOW, or OFF.

NOTE: Tabular data is of a general nature. Many factors such as size of bone, thickness of meat, temperature at time of roasting, etc., must be considered by the chef. Pan selection and cooking time governed by total weight and number of pieces in load.

TYPE OF MEAT		CONTROL SETTING DEG. F	INTERNAL MEAT TEMP. DEG. F	MINUTES PER LB.
BEEF	Standing Rib 3 Rib 6-8 lbs.	300	Rare 140 Med. 160 Well 170	20 25 30
	Standing Rib 7 Rib 20-25 lbs.	300	Rare 125 Med. 140 Well 150	13 15 17
	Rolled Rib — 7 Rib 16-18 lbs.	250	Well 150	25
	Rump or Chuck 18-23 lbs.	300	140-170	20-30
	Round Rump — Shank Off 50 lbs.	300	140-170	12-16
LAMB	Leg 7-8 lbs.	300	180	30-35
	Leg 15-20 lbs.	300	160	20-30
	Shoulder	300	180	40-45
	Breast Stuffed	300	175-180	30-35
PORK	Ham Leg 15 lbs.	350	185	30-35
	Ham Leg 25 lbs.	350	185	30-35
	Ham Boned 15 lbs.	350	185	30-35
	Loin	350	185	
	Boston Butt	350	185	45-50
	Cured Ham 20 lbs.	300	160	15-18
VEAL	Leg 16 lbs.	300	170	22
	Leg 25 lbs.	300	170	18-20
	Shoulder 15 lbs.	300	170	25
	Shoulder Rolled 10 lbs.	300	170	35-40
	Loin 10 lbs.	300	170	25-30
POULTRY	Chicken, Dressed 4-6 lbs.	250-300	190	35-40
	Duck, Dressed 5-8 lbs.	300	190	25-30
	Turkey, Dressed 14-19 lbs.	300	190	20-25
	Turkey, Dressed 27-33 lbs.	300	190	15-20

Fig. 29

BAKING (Models CR40, CR41, CR42, CR43, CR56, CR58)					
PRODUCT		TEMP.	TOP SWITCH	BOTTOM SWITCH	TIME IN MINUTES
BREADS	Pan Bread	435	Med.	High	25-45
	Hearth Bread	435	Med.	High	25-45
	Corn Bread	400	High	Med.	20
PIES	Two Crust Pies (Fruit)	425	Med.	High	25-30
	Open Face Pie	400	Med.	High	20-30
	*Pumpkin Pie	375	Med.	Med.	20-25
	*Custard Pie	375	Med.	Med.	20-25
	Meringue Pie (Browned)	450	High	Off	5
	Pie Shells	400	Med.	Low	12
ROLLS & BISCUITS	Parker House Rolls	400	High	Med.	18
	Whole Wheat Rolls	400	High	Med.	18
	Danish Rolls	375	High	Med.	10
	Sweet Rolls	375	High	Med.	10
	Klotches	375	High	Med.	8
	Tea Biscuits	375	High	Med.	20
CAKES	Cup Cakes	400	Med.	Low	20
	Layer Cakes	350	Med.	Low	20
	Loaf Cake	350	Med.	Low	40-45
	Angel Cake	300	Med.	Low	40-45
	Baked Apples	300	Low	Low	60

Fig. 30

*Used when crust and filling are baked as a unit. When crust is prebaked and filling only is to be baked, most bakers use a temperature of approximately 250F.

When baking potatoes in oven, use single pan, bottom deck only.

NOTE: Data in this chart is of a general nature. Experience will, of course, dictate variations that best fit your requirements.

PREVENTIVE MAINTENANCE

■ EXTERIOR

The front surface of your range has been finished with stainless steel. Sides and back of standard models are finished in **Permalucent** grey enamel (or stainless steel where specified). Modular and Ad-A-Foot models are all stainless steel.

Unlike ordinary finishes, **Permalucent** actually conceals dust, fingerprints and grease smears, and retains its lustrous appearance even when subjected to high temperatures for long periods. While **Permalucent** is superior to ordinary organic finishes, a reasonable amount of care is required to preserve its appearance. For best results, follow these simple directions:

Waxing: Before using your range for the first time, apply a liberal coat of wax-base polish or any hard, glossy finish that protects surfaces from dirt and excessive wear. This will make future cleaning easier.

Washing: Clean all exterior surfaces daily, using a damp cloth and a mild soap or detergent. Where surfaces have been polished, use cloth lightly; hard rubbing will remove polish. Follow with another clean, damp cloth, then dry. This daily treatment will ward off grease accumulation, which may form a hard-to-remove stain if left on too long.

Grease Stains: Remove with a damp cloth and mild non-abrasive scouring powder. Rub lightly until the stain is gone. Follow with a clean, damp cloth, then dry. As soon as surface is dry, touch up with wax.

Marred Surfaces: If surface should accidentally be marred, restore it to its original beauty with a **Permalucent Touch-Up Kit** available through your commercial equipment dealer.

Polished Steel Surfaces: Clean with a damp cloth and polish with a soft dry cloth. Remove discolorations with a non-abrasive cleaner.

Knobs and Switches: Wash, dry and polish with a soft cloth. Avoid gritty soaps or harsh cleaners.

■ RANGE TOP

Hotplate and griddle surface should be scraped with a wire brush (or flexible spatula) after each use.

Once daily or more often when necessary), thoroughly wipe out grease trough on griddle-top range to promote good drainage. Once daily, or more often if required, remove spillage drawer, empty it, and wash same as any ordinary utensil.

■ GRIDDLE

Once weekly (or more often when necessary) clean surface with griddle stone. Add a little grease and rub with the grain of the metal while surface is still warm. Avoid steel wool, which may damage surface — and particles may get into food. After each thorough cleaning, griddle surfaces should be re-seasoned (following procedure already described).

French Hotplates can be kept clean by allowing to cool and then scouring with a damp cloth and mild abrasive. If spillage has carbonized on the surface, remove with fine steel wool, then rinse and wipe dry.

Spillage Drawers Should be wiped frequently with damp, soapy cloth, rinsed and wiped dry.

NOTE: Do NOT line grease drawers with heat reflecting foil.

■ RANGE OVEN

After each use, prop oven door slightly ajar (using a non-combustible object) until chamber cools. Moisture and odor will quickly disappear. Remove spillage or grease splatterings with a damp cloth.

Daily, clean oven exterior to prevent grease accumulation.

Once weekly, clean your oven thoroughly with a mild soap or detergent solution. Make sure that switches are OFF and the oven chamber is cool. Remove rack and deck by pulling straight out. Wipe oven interior with damp, soapy cloth. Follow with clear rinse, and dry.

For exceptionally stubborn cleaning operations a non-etching, non-alkaline, non-abrasive chemical cleaner should be used. Some of these are Liqua Clean, Super-Glow, Oakite No. 80A, Divolume, and Tex A. C. These are to be used in a water solution. Care should be taken to maintain the concentration of the solution well below 25%. Avoid the use of strong caustic cleaners such as lye, soda ash, or ammonia.

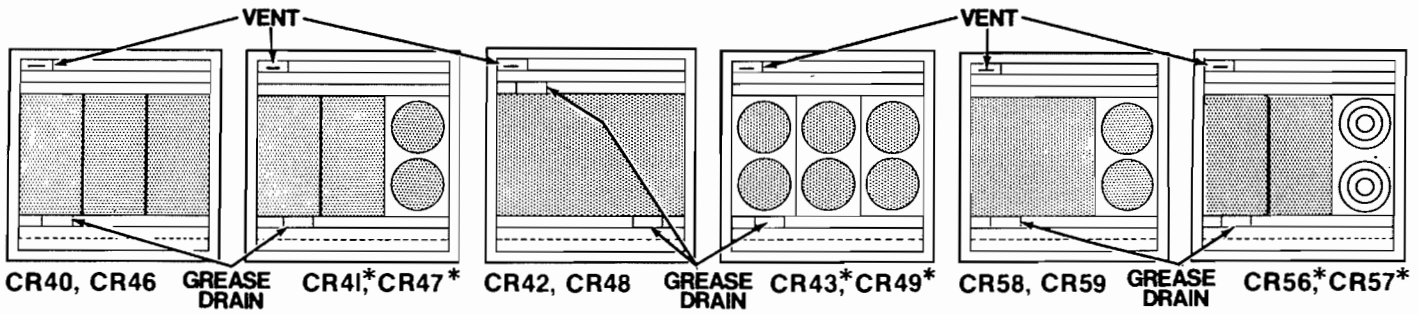
Scrape dirt and carbon from top, sides, and bottom of oven throat to assure proper closing of door. Dust off the frame of the upper heating unit with a clean soft cloth.

When oven is clean and dry, replace rack and deck.

■ SERVICING

Your range is covered by a one year warranty against defects. If at any time this appliance should require service, contact your authorized servicer or commercial equipment dealer.

TOP ARRANGEMENTS



CR40, CR46

3 – 12" x 24" plates
Use for general hot top work

CR41*, CR47*

2 – 12" x 24" plates
2 – 8 $\frac{3}{4}$ " round French hot plates
Use for sauteing, braising,
pan frying, skillet work

CR42, CR48

1 – 36" x 24" griddle top
Use for general griddling

CR43*, CR49*

6 – 8 $\frac{3}{4}$ " round French hot plates
Flexibility. Prepares 6 dif-
ferent foods, each at own
temperature

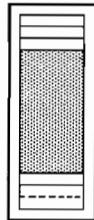
CR58*, CR59*

1 – 24" x 24" griddle top
2 – 8 $\frac{3}{4}$ " round French hot plates
Use for general griddling &
hot top work.

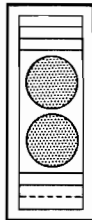
CR56, CR57

2 12"x24" hotplates
2 Calrod® hotplates
Use for general hot
top and individual
cook to order.

* 480 VAC models are equipped with 8 $\frac{3}{4}$ " round hotplates.



CR44
CR50



CR45*
CR51*

CR44 CR50

1-12"x24" hotplate
Use for general hot
top work

CR45* CR50*

2- 8 $\frac{3}{4}$ " round French hotplates
Use for sauteing, brais-
ing, pan frying, skillet
work.

NOTE: You can substitute Calrod® hotplates for French hotplates,
and vice-versa, at no extra charge (208 & 240 VAC models only).

