

AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

OWNER'S MANUAL FOR AAR-SERIES

RESTAURANT COUNTERTOPS & RANGES,
OPEN TOPS, BROILERS, AND GRIDDLES

FOR YOUR SAFETY!

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

WARNING!

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions.

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

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 designed and engineered for commercial use only.
Not intended to be used for residential, outdoor, or marine environment.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Installed By: _____ **Date:** _____

Gas Type: _____

Electrical Information: _____



DESIGN



CLASS



FUNCTION



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. To be installed only by an authorized person.

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



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

DANGER

This symbol warn of immediate hazards or unsafe practices which will result in severe personal injury or death.

WARNING

This symbol refers to potential hazards or unsafe practices which may result in sever or personal injury or death.

CAUTION

This symbol refers to potential hazards or unsafe practices which may result in minor personal injury or property damage.

NOTICE

This symbol refers to important manufacturer notes that should be taken into consideration before installing or using any equipment.

DANGER

Fire Hazard for your safety. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep area around appliances free and clear of combustibles. Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

DANGER

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. 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. Please contact the factory, a factory representative, or local service company to perform maintenance and repairs. Pressure test point on the manifold should be done using test tap provided. **TO BE INSTALLED ON FIRE PROOF BASE**

WARNING

In the event a gas odor is detected, shut down equipment at the combination gas valve and contact the local gas company or gas supplier for service.

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 five (5) days from the date that delivery is made to you. Retain the shipping container for inspection.
4. Any claim regarding this particular appliance must be accompanied by the following information before any action can be taken: Serial Number; Model Number; Date of Purchase, and Name of Distributor.

CAUTION

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

STEP 1: UNPACK

Unpack appliance and place in the approximate installation position. Remove all shipping wire and wood blocking. Remove parts (packed in a cardboard box) from oven cavity, or cabinet body or on top of range(s). Do not remove any tags or labels until unit is installed and working properly.

STEP 2: INSTALL THE LEGS (OR CASTERS & RESTRAINTS)

A set of legs or casters is packed with the fryer. Mounting fasteners are pre-mounted on the base plates.

1. Raise equipment sufficiently to allow legs or casters to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
2. Screw the four legs or casters to the plate on the bottom of the fryer. When casters have been ordered, the casters having a locking-brake should be attached under the front of the fryer.
3. Lower the fryer gently. Never drop or allow the unit to fall.
4. Use the level to make sure that the unit is level. Each caster, or the tubular-end of each leg, can be screwed in or out to lower or raise each corner of the fryer.
5. Attach restraints as required by local codes.

STEP 3: CHECK CLEARANCES & VENTILATION

Select a firm, level location for your unit. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning. If the unit is to be set on non-combustible flooring, such as a concrete slab, 76 mm minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

INSTALLATION, OPERATION AND SERVICE PERSONNEL

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

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

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

VENTILATION HOODS

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

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

INSTALLATION - GAS STANDARDS AND CODES

IMPORTANT - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National

Fuel Gas Code ANSI Z223.1 Natural Gas Installation Code, in Australia must comply with AS 5601 Installation Code as applicable, in CAN/CGA-B149-1 or the Propane Installation Code, CAN/CGA-B149-2., in 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 Australia must comply with AS 5601 Installation Codes as applicable, with the National Electric Code, ANSI/NFPA 70, or with Canada Electrical Code, CSA C22.2 as applicable.

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

TO CHECK FOR GAS LEAKS USING A SOAPY WATER SOLUTION

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.
5. 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.

FINAL PREPARATION

PLEASE NOTE that the thermostat should be tested on commissioning. The by-pass is adjustable, but should only require adjustment. New units are wiped with a thin film of rust inhibitor. Units should be washed thoroughly with a detergent soap and water. Grates should be removed and washed before use, with the grates removed, it will be possible to access and remove any ties used for shipping.

GAS CONNECTION

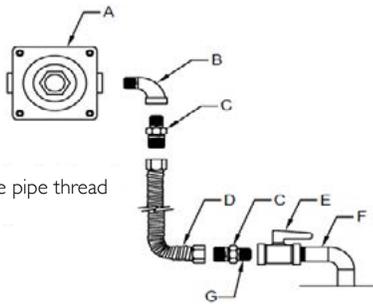
Located on rear right top corner. The single deck oven requires one gas connection; the double deck oven requires two gas connections. The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas service supply line must be the same size or greater than the inlet line size of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

MANUAL SHUT-OFF VALVE

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

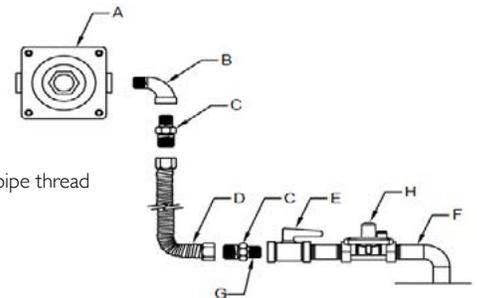
NATURAL GAS

- A. Gas pressure regulator
- B. 90° Street elbow
- C. Adapter (must be 3/4" male pipe thread)
- D. Flexible connector
- E. Manual gas shut-off valve
- F. 3/4" gas supply
- G. Use pipe-joint compound



ULPG

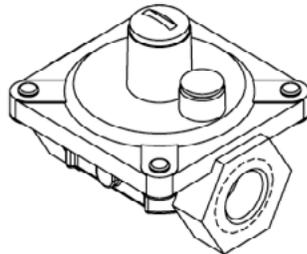
- A. Gas pressure regulator
- B. 90° Street elbow
- C. Adapter (must be 3/4" male pipe thread)
- D. Flexible connector
- E. Manual gas shut-off valve
- F. 3/4" gas supply
- G. Use pipe-joint compound
- H. Step down regulator



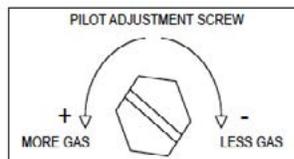
The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 1 kpa (4" W.C.) (water column) manifold gas pressure (natural gas) or , 2.49 kpa (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 **3.48 kpa** (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 ULPG 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.



MANIFOLD PRESSURE TAP



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 Gas or ULPG), 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

WWW.AMERICANRANGE.COM
13592 DESMOND ST. PACOIMA, CA 91331
AUSTRALIAN STANDARD
AS/NZS 4583-2004 COMMERCIAL CATERING GAS EQUIPMENT

SAI-400282

AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION

MODEL NO:		SERIAL NO:	
OPEN BURNER:		RAISED GRIDDLE:	
NG: 2.28 mm	24 MJ/h	NG: 1.78 mm	15 MJ/h
ULPG: 1.19 mm	18 MJ/h	ULPG: 1.32 mm	15 MJ/h
OVEN 2:		OVEN 1:	
NG: 2.37 mm	25 MJ/h	NG: 2.28 mm	24 MJ/h
ULPG: 1.30 mm	24 MJ/h	ULPG: 1.19 mm	18 MJ/h
GRIDDLE:		BROILER:	
NG: 2.06 mm	21 MJ/h	NG: 1.78 mm	16 MJ/h
ULPG: 1.19 mm	19 MJ/h	ULPG: 1.32 mm	16 MJ/h
OVEN INNOVECTION:		OVEN 1:	
NG: 2.37 mm	25 MJ/h	NG: 2.28 mm	24 MJ/h
ULPG: 1.30 mm	24 MJ/h	ULPG: 1.19 mm	18 MJ/h
VOLTS	230V	PH	1 PHASE
HERTZ	50HZ.	AMPS	1 AMP
GAS TYPE	NG	ULPG	MFD
INLET	1.0	2.49	kPa. MAX
NG	1.75	ULPG	3.48
TOTAL	MJ/h		
CLEARANCES	NON COMBUSTIBLE		
BACK	0" mm.		
SIDES	0" mm.		
COMBUSTIBLE	102 mm.		
COMBUSTIBLE	305 mm.		
*TO BE INSTALLED ON A FIRE-PROOF COUNTER USING 4" ADJUSTABLE LEGS.			
*TO BE INSTALLED ON A FIRE PROOF BASE USING 6" ADJUSTABLE LEGS OR CASTERS.			
INTENDED FOR OTHER THAN HOUSEHOLD USE. 78640 °G*			

⚠ WARNING

Appliances must be connected only to the type of gas identified on the rating plate. The installation instructions contained here are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel will void the warranty and may result in damage to the oven and/or injury to the operator.

ELECTRIC UTILITY CONNECTIONS - STANDARDS AND CODES

Qualified installation personnel are individuals, a firm or a company which either in person or through a representative are engaged in and responsible for the installation of electrical wiring from the electric meter; main control box or service outlet to the electric appliance. Qualified installation personnel, licensed and bonded, must be experienced in such work, familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

AUSTRALIAN, U.S. AND CANADIAN INSTALLATIONS

All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, In Australia must comply with Electrical Installation Code AS/NZS 3000, with the National Electrical Code ANSI/NFPA 70 - Latest Edition and/or Canadian National Electrical Code C22.2 as applicable. The ventilation of these ranges should be in accordance with local codes. In absence of local codes, refer to the national ventilation code titled, Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, NFPA-96-Latest Edition. In Australia must comply for proper ventilation Code AS 5601.

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 Equipment please contact your local distributor. In Australia must comply with general gas Installation Code As 5601. If you do not have a local distributor; imported by Stoddart, www.Stoddart.com.au.

ELECTRICAL CONNECTION

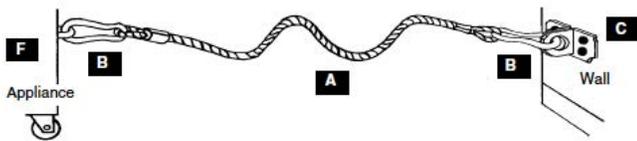
The standard gas operated convection ovens require a 240VAC, 50/60 Hz, 5 AMP electrical service for operation. The electrical service in the building must be equipped with a properly grounded three-prong receptacle, in accordance with local codes, or in the absence of local codes, with Australian electrical Codes AS/NZS 3000, with the National Electrical Code, ANSI/NFPA 70, or in Canada – to Canadian electrical codes, CSA C22.2. Do not cut or remove the grounding prong from plug.

⚠ NOTICE

No attempt should be made to operate the innovation oven during an electrical service failure. The innovation is not capable of operation without specified electrical.

CASTERS

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 Australia must comply for proper installation Code AS 5601, 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.



1. Restraining device should be installed parallel (in line) with the gas appliance connector
2. Attach the staple bracket to a stud in the wall, using the four 1" #10 screws and the plastic anchors, if needed.
3. Locate a structural area (frame) on the rear side of the equipment that is in line with the wall attachment. Drill a small hole 1/4" (per manufacturer's recommendation). Please use caution when drilling hole, so that internal components are not damaged.
4. Thread the hex nut and slide one washer onto the eye-bolt. Slide the eye-bolt through the drilled hole and place a washer and the nylon lock nut onto the eye-bolt on the inside frame of the equipment and tighten securely.
5. Attach one of the spring loaded hooks to the mounted bracket on the wall (Step 2) and the other to the eye bolt (Steps 3 & 4).

This Restraining Device Must Always Be Connected When The Appliance Is In Service

The restraining device should be disconnected for movement, such as, servicing or cleaning, **ONLY AFTER GAS HAS BEEN SHUT OFF AND THE CONNECTOR HAS BEEN DISCONNECTED!**

Reconnect restraining cable **BEFORE** reconnecting the gas connector and moving back to its original position.

NOTE: For adjustable restraining devices, the cable is manufactured to be shorter than the length of the gas connector: No warranty, representation or condition of any kind, express or implied (including any warranty of merchantability or of fitness) and none shall be implied by law. Shall not be liable for incidental or consequential damages.

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 6" limit use metal shims. Griddle plate can be leveled by adjusting the back 7 to 10 millimeters.

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.

CAUTION

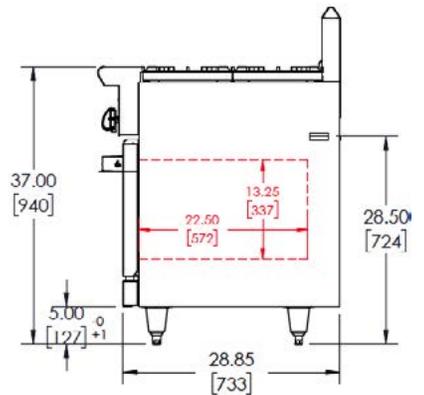
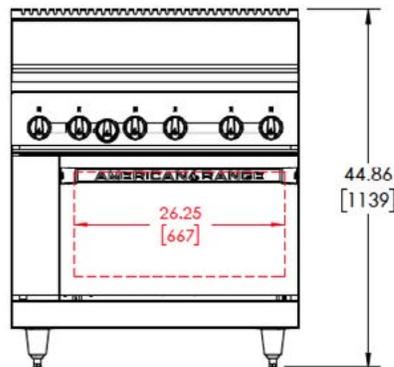
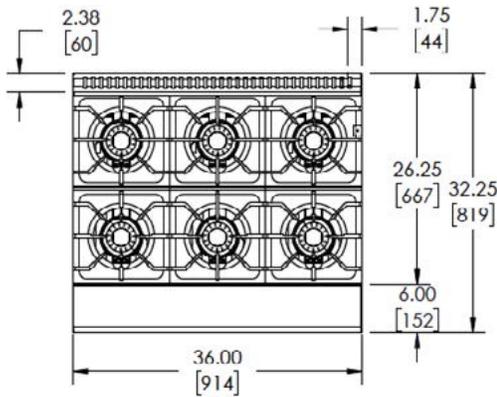
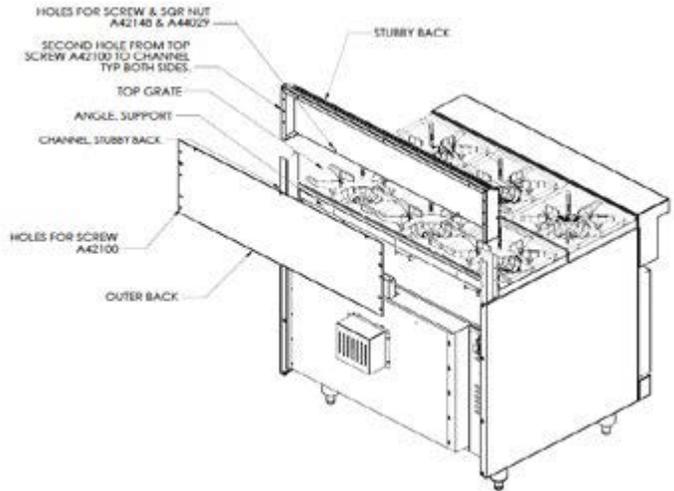
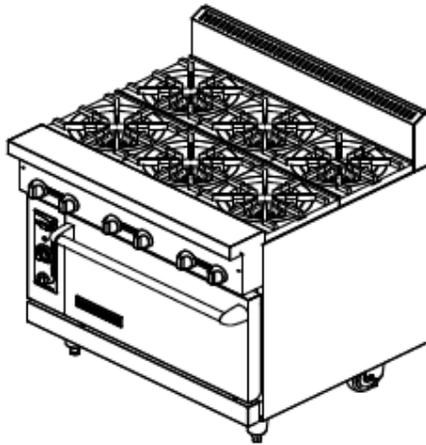
When lighting the gas oven, DO NOT stand with your face close

For installation on a non-combustible floor only

STUB BACK INSTALLATION

Step 1: After un-packing all the parts, carefully slide the channel onto the rear of the range.

Step 2: Once the channels have been placed on the range, mount the stubby and back panel to the range with (4) sheet metal self-tapping screws (4 on each side) from the back.



NOTE: Motor when innovation feature is included

This checklist has been developed to assure proper installation, operation, and service of your appliance. Should you have any questions or are unable to service your appliance please contact:

Imported by Stoddart

www.Stoddart.com.au

To validate warranty, you must mail, e-mail or fax this form and a copy of your receipt to:

Street: _____ Purchase Date: _____

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

Email: _____ Installers Name: _____

Telephone: _____ Company: _____

Dealer: _____ Telephone: _____

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
- Raised Griddle

ELECTRICAL CONNECTION

- Correct Voltage
- Grounded Outlet
- Polarized Outlet
- No GFCI

GAS CONNECTION

- Verify Fuel: NATURAL -or- ULPG
- Gas Shut-Off Present and Accessible
- Gas Supply Line Properly Sized
- Gas Supply Pressure Checked
- Operating Pressure Checked
- ALL CONNECTIONS CHECKED FOR LEAKS

CONTROLS

- Burner Knobs
- Thermostat
- Char Broiler
- Innovection Oven Fan & Switch
- Oven Light Switch

OVEN DOOR

- Alignment
- Door Seal
- Hinges

FLAME ADJUSTMENT

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

AIR/GAS MIXTURE

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

VALVE OPERATION

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

OPEN BURNER LIGHTING INSTRUCTIONS

1. Turn burner control knob to the ignition position, push and light the burner.
2. Continue to hold the knob for 15-30 seconds until Thermocouple is hot. Once flame holds turn the knob to desired flame height.
3. For complete shut down, shut-off gas valves.

BROILER / GRIDDLE LIGHTING INSTRUCTIONS

To light pilot turn knob to the pilot position, push and hold in. Apply a lit match to the pilot burner until the burner lights. Once lit, continue to hold in knob for 30 seconds or until the pilot burner remains lit. When the knob is released, repeat the same operation for the other burners. When all pilot burners are lit, replace the broiler grate. If pilot extinguishes, turn knob to "OFF" position, wait 5 minutes, then repeat steps 2-3.

GRIDDLE PILOT LIGHTING

To light or re-light griddle burner pilot: (1) check to see that the main gas supply is on and that the control knob is turned to the "OFF" position. (2) Push in and turn desired griddle burner knob to the "pilot" position. (3) Once Knob is in th pilot position, push knob in to start gas flow. While holding Knob in, light the pilot, once lit, continue to hold the knob in for 30 seconds until the thermocouple is hot. Once the pilot is lit, turn knob to desired temperature setting. If pilot extinguishes, turn knob to "OFF" position, wait 5 minutes, then repeat steps 2-3.

OVEN LIGHTING INSTRUCTIONS

1. Turn thermostat to the OFF position.
2. Wait five minutes.
3. Access the burner compartment by lifting up the kick-plate and rotating forward to expose the safety valve.
4. Push in and hold the safety valve button at the bottom of the oven.
5. Light the pilot by repeatedly pressing the piezo electric ignition button; keep safety valve button pressed in until the pilot stays lit when released.
6. If pilot goes out repeat steps 2 -5.
7. Set thermostat to desired temperature.
8. Turn the thermostat to the OFF position
9. For complete shut down; shut-off main gas valve.

LIGHTING INSTRUCTIONS FOR GAS FIRED INNOVECTION OVENS (COMBINATION VALVE)

Lighting & Relighting Oven Pilot:

1. Check to see that the main gas supply is on and that the control knob is turned to the "OFF" position.
2. Remove the lower kick panel by lifting and pulling towards you to expose the oven pilot.
3. Push in and hold red button to start gas flow to pilot.
4. While holding the button in, light the pilot. Once lit, continue to hold the knob for 15 to 30 seconds until the thermocouple is hot.
5. Once the pilot is lit, turn knob to desired temperature setting.
6. If pilot extinguishes, turn knob to "OFF" position, wait 5 minutes, then repeat step 3-5.

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

GRIDDLE OPERATION

1. Turn burner control knob to the pilot position, push & light pilot, once pilot is lit. set to desired flame height.
2. Each of the valves are proportional, which will allow a wide range of griddle surface temperatures.
3. Care and cleaning of the griddle plate is the same as described on page 8.

BROILER OPERATION

1. Turn burner control knob to the pilot position, push & light pilot, once pilot is lit. set to desired flame height.
2. Turn burner control knob to desired flame height
3. Each of the valves are proportional, which will allow a wide range of surface temperatures.
4. Care and cleaning of the griddle plate is the same as described on page 8.

NOTE: Raised griddle / broiler section **CANNOT** be operated independently, they can be operated simultaneously. However, if broiler operation only is desired note that the griddle will be hot, and ready for use.

SHUT DOWN

1. Turn the burner control knob to the off position.
2. Wait 5 minutes to relight a hot burner.
3. Take extreme care when match lighting pilots on a hot broiler / griddle unit.
4. The griddle plate will retain its heat for a long time after the burners have been extinguished

TO SHUT DOWN THE GAS FIRED INNOVECTION OVEN

1. Set the thermostat to the OFF position.
2. Press the power switch to the OFF position.
3. Turn the manual gas supply valve to the OFF position.

MAINTENANCE AND CLEANING/ SERVICE SCHEDULE

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

RAISED GRIDDLE - BROILER

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

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

OVEN

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

- Periodic:**
1. Remove burner and clean with warm water and wire brush. Make sure the tiny burner ports are not clogged.
 2. Check the rear flue way and clean if any debris exists.

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

TOP VALVE REPLACEMENT - Verify that the gas supply to the unit is completely shut off and / or disconnected from the gas supply inlet. Remove the knobs by loosening set screw and gently pulling straight out towards you without applying upwards or downwards force as the shaft of the control may be damaged. Once all knobs are removed, remove the four screws that secure the valve panel. Removal of the valve pane will allow easier access to the controls to be removed by the technician. Thermocouple and gas piping connections are accessible when the open top grates and burners are removed from the unit.

TO ACCESS OVEN BURNER AND PILOT ASSEMBLY - Remove the oven bottom by simply lifting up on the oven bottom liner and pulling out when it clears the bottom frame of the oven cavity. The Pietro igniter are located on the valve panel and in the kick plate (for the oven) of the range which can be opened easily without the use of tools. Reassembly of the range is accomplished by repeating the disassembly instructions in reverse order.

MAINTENANCE SUMMARY

1. Never attempt to run innovection oven with motor off.
2. Cool down after cooking is finished.
3. Periodically lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly.
4. Clean the burner air shutter and burner chamber. Remove any accumulation of debris by hand.
5. Check blower wheel for any accumulation of debris. Remove by hand, do not use any tools.
6. Excessive use will result in excessive wear and tear.

POSSIBLE CAUSE	SUGGESTED ACTION
SYMPTOM: Innovection oven does not come on.	
Connected to gas or electrical service	Visually check unit is wired to gas or electrical service
Thermostat is set to very low temperature	Set temperature to desired value
SYMPTOM: Oven does not reach selected temperature.	
May not have been on long enough.	Unit preheats to 180°C in about ten minutes
Thermostat may be defective or need calibration	Unit will require service
Too little gas pressure, dirty gas line	Call for authorized service
SYMPTOM: Convection fan does not operate.	
Unit is not connected to electrical service	Visually check unit is wired to electrical service
Power switch is off	Move switch to ON position
Circuit breaker is tripped	Reset breaker; observe operation
SYMPTOM: General baking problems.	
Unit set to "standard" bake temperature	Set unit to "lower" convection bake temperature, operate for shorter time
Thermostat out of calibration	Unit will require service.

OVEN INTERIOR DIMENSIONS:

24 MODELS	Width	20" (514 MM) / 26 3/8" (670 MM)
	Height	14" (365 MM)
	Depth (Usable)	23" (584 MM)
60 BG MODELS (2 PER):	Width	26 3/8" (670 MM)
	Height	14" (365 MM)
	Depth (Usable)	23" (584 MM)

NOTE:

To set the manifold pressure (burner pressure) for this appliance you should have (1) griddle at full rate.

GAS REQUIREMENTS & INPUTS

HEATING VALVE (CV)	SUPPLY PRESSUREV	MANIFOLD PRESSURE
Natural Gas (G20): WOBBE Index = 53.6 CV(M) = 39.9 MJ/m ³ (1073 BTU / FT ³)	Na 7-8-10 7-10"W.C. (17-25 Mbar) 17/20/25	5.0"W.C. (12 Mbar) 12/8 10.0" / 8 (25 Mbar)
Universal Propane Gas (G31): WOBBE Index = 81.5 CV(M) = 101.8 MJ/m ³ (27.37 BTU / FT ³)	10-13"W.C. (25-32 Mbar) 10/12/13/14.8/20 25/30/37/50	

NOTE: All heating valves are Gross figures. Heating valves are approximately (-10%) of Gross.

BURNER RATES (GROSS VALUES)**Open Tops:**

20,000 BTU/HR = 5.9KW = .59m³/b = .42kg/b
G20 = #46 DMS (2.05mm) / G31 = #54 DMS (1.40mm)

Griddle:

18,000 BTU/HR = 5.3KW = .53m³/b = .38kg/b
G20 = #48 DMS (1.93mm) / G31 = #55 DMS (1.32mm)

Oven (26"):

28,000 BTU/HR = 8.2KW = .82m³/b = .59kg/b
G20 = #39 DMS (2.53mm) / G31 = #51 DMS (1.70mm)
(*Per oven for installations to 2000' (780m) elevation.)

NATURAL GAS:

Griddle	1.9mm
26" Oven	2.55mm
Open Tops	2.08mm

ULPG:

Griddle	1.17mm 26"
Oven	1.53mm
Open Tops	1.23mm

UNIT SHIPPING WEIGHT

AAR-24-4-1 350 lbs. (159 Kg)	AAR-36-6-1 600 lbs. (272 Kg)	AAR-60-24G-6-2 980 lbs. (445 Kg)
AAR-4-12G-2 380 lbs. (173 Kg)	AAR-36-12G-4-1 620 lbs. (281 Kg)	AAR-60BG-36G-4-2 1010 lbs. (459 Kg)
AAR-24-24G-1 415 lbs. (188 Kg)	AAR-36-24G-2-1 640 lbs. (291 Kg)	AAR-60BG-48G-2-2 1040 lbs. (472 Kg)
AAR-48-8-2 680 lbs. (309 Kg)	AAR-36-36G-1 660 lbs. (300 Kg)	AAR-60BG-60G-2 1070 lbs. (459 Kg)
AAR-48-12G-6-2 720 lbs. (372 Kg)	AAR-48-36G-2-2 780 lbs. (354 Kg)	AAR-60-10-2 920 lbs. (418 Kg)
AAR-48-24G-4-2 750 lbs. (341 Kg)	AAR-48-48G-2 810 lbs. (368 Kg)	AAR-60-12G-8-2 950 lbs. (431 Kg)

OVEN (20"):

28,000 BTU/HR = 5.9KW = .59m³/b = .42kg/b
G20 = #44 DMS (2.18mm) / G31 = #54 DMS (1.40mm)
(*Per oven for installations to 2000' (780m) elevation.)

*If above 2000', specify altitude when ordering BTU rating must be decreased accordingly.

NOTE: When the pressure of being set or checked at the pressure test point, the unit should be in the following condition to allow for a pressure drop doing operation:

- Oven(s) on full operation.
- Half of the Open Top burners on full operation.
- Griddle burners on full operation. (If so equipped)

The test point is located approximately 6 inches downstream of the pressure regulator.

INJECTOR SIZES

G20 = #46 DMS (2.05mm) / G31 = #54 DMS (1.40mm)
G20 = #48 DMS (1.93mm) / G31 = #55 DMS (1.32mm)
G20 = #39 DMS (2.53mm) / G31 = #51 DMS (1.70mm)
G20 = #44 DMS (2.18mm) / G31 = #54 DMS (1.40mm)

! WARNING

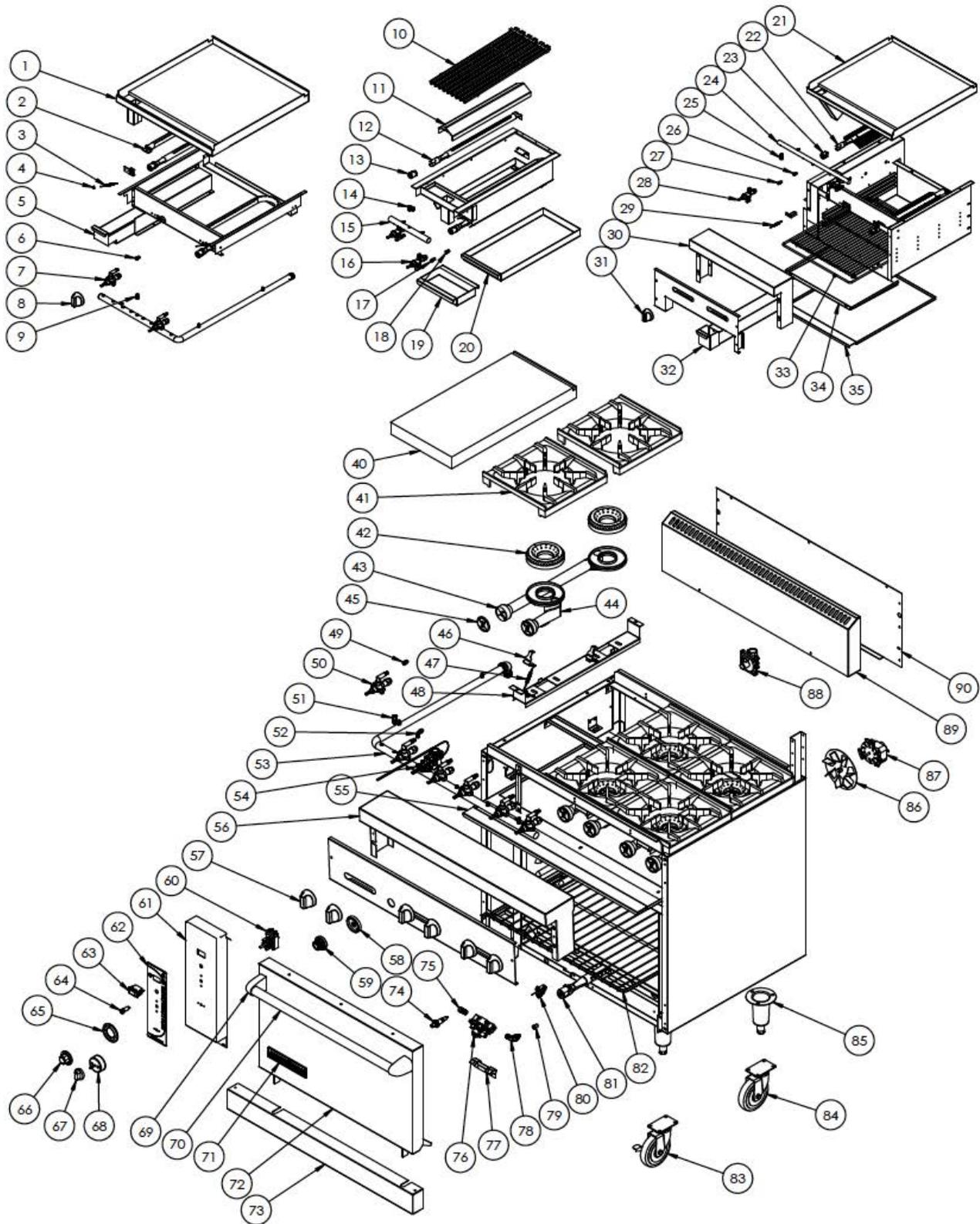
Always disconnect the electrical power service before cleaning or servicing the range.

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor. Failure to comply will void any written or implied warranty. Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification. If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.

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AAR - SERIES BREAKDOWN



NO	PART NO.	DESCRIPTION
1	A99520	12" GRIDDLE PLATE ASSY
	A99521	24" GRIDDLE PLATE ASSY
	A99522	36" GRIDDLE PLATE ASSY
	A99523	48" GRIDDLE PLATE ASSY
	A99524	60" GRIDDLE PLATE ASSY
A99525	72" GRIDDLE PLATE ASSY	
2	A14003	BURNER "U" SHAPE
3	A11169	THERMOCOUPLE CE 23.62" WITH NUTS
4	A44041	NUT, PANEL HEX 8MM
5	A99526	GREASE CAN ASSY (3WX2HX21L)
6	A29002	ORIFICE HOOD #46 NAT U BURNER
	A29005	ORIFICE HOOD #55 LPG U BURNER
	A29019	ORIFICE HOOD #48 NAT STRAIGHT BURNER
	A29013	ORIFICE HOOD #56 NAT STRAIGHT BURNER
7	A11113	BJ, THERMOSTAT - DOUBLE OUTLET
8	A32001	KNOB, GAS ON/OFF
9	A29075	VALVE, TAP PRESSURE CHECK
10	A17001	3 BAR TOP GRATE
11	A17004	CAST IRON RADIANT
12	A14011	RADIANT BROILER BURNER
13	A14036	AIR SHUTTER
14	A28041	ELBOW, ADAPTER
15	A15069	12" MANIFOLD PIPE
	A15010	24" MANIFOLD PIPE
	A15011	36" MANIFOLD PIPE
16	A80107	VALVE, GAS PINTOSI
17	A29304	ADAPTER 1/8" NPT 3/8"-2
18	A29004	ORIFICE HOOD #50 NAT
	A29008	ORIFICE HOOD #57 LPG
19	A99645	12" GREASE CAN
	A99646	24" GREASE CAN
	A99647	36" GREASE CAN
	A99648	48" GREASE CAN
20	A99652	12" CRUMB TRAY
	A99653	24" CRUMB TRAY
	A99654	36" CRUMB TRAY
	A99655	48" CRUMB TRAY
21	A99527	12" GRIDDLE PLATE ASSY (RAISED)
	A99528	24" GRIDDLE PLATE ASSY (RAISED)
	A99529	36" GRIDDLE PLATE ASSY (RAISED)
22	A14048	BURNER & DEFLECTOR ASSY
	A14079	MESH FOR BROILER BURNER SET OF 2 (RGB)
23	A14036	AIR SHUTTER
24	A15010	MANIFOLD, 24" RAISED GRIDDLE L/R
25	A28002	CONNECTOR MALE 3/8CC X 1/8 MPT
26	A29002	ORIFICE HOOD #46 NAT (U BURNER)
	A29005	ORIFICE HOOD #55 LPG (U BURNER)
	A29019	ORIFICE HOOD #48 NAT (STRAIGHT BURNER)
	A29013	ORIFICE HOOD #56 NAT (STRAIGHT BURNER)

NO	PART NO.	DESCRIPTION
27	A29304	ADAPTER 1/8" NPT 3/8"-2
28	A80107	VALVE GAS CE PINTOSI
29	A11169	THERMOCOUPLE CE 23.62" WITH NUTS
30	A99546	12" LANDING LEDGE ASSY
	A99547	24" LANDING LEDGE ASSY
	A99548	36" LANDING LEDGE ASSY
31	A32044	KNOB CE OB FLAT UP MATT BLACK
	A32045	KNOB CE OB FLAT DOWN MATT BLACK
32	A99644	GREASE CAN ASSY
33	A31023	12" RACK
	A31022	24" RACK
	A31024	36" RACK
	A31026	48" RACK
46	A99629	12" DRIP PAN
	A99630	24" DRIP PAN
	A99631	36" DRIP PAN
	A99633	48" DRIP PAN
47	A99640	12" CRUMB TRAY
	A99641	24" CRUMB TRAY
	A99642	36" CRUMB TRAY
48	A17008	HOT TOP, CAST IRON 12X24
49	A17000	12"X12" OPEN BURNER TOP GRATE (CAST IRON)
50	A14023	LIFT OFF BURNER HEAD
51	A14024	LONG VENTURI
52	A14025	SHORT VENTURI
53	A140347	AIR SHUTTER
54	72568	BRACKET, THERMOPILE MOUNTING
55	A11169	THERMOCOUPLE CE 23.62" WITH NUTS
56	78618	BURNER HANGER CE
57	A29000	ORIFICE HOOD #39
58	A80107	VALVE GAS CE PINTOSI
59	A28002	CONNECTOR MALE 3/8CC X 1/8 MPT
60	A29303	ELBOW 3/16CE - 1/8COMPC BRASS
61	A15075	24" MANIFOLD PIPE
	A15074	36" MANIFOLD PIPE
62	A11150	THERMOSTAT /SAFETY COMBO
63	A99530	12" CRUMB PAN
	A99531	24" CRUMB PAN
	A99532	36" CRUMB PAN
	A99533	48" CRUMB PAN
64	78495	LANDING LEDGE
65	A99750	24" VALVE COVER
	A99751	36" VALVE COVER
66	A32045	KNOB(S) OVEN BURNER CE
	A32044	

NO	PART NO.	DESCRIPTION
67	A32012	BEZEL (USED WITH A32020 GRIDDLE KNOB)
68	A32020	GRIDDLE T-STAT KNOB (THERMOSTATIC)
	A32028	GRIDDLE ADJUSTMENT KNOB (MANUAL)
69	A11105	THERMOSTAT ,KXT ELECTRIC
70	78666	PANEL SINGLE
71	A39008	LABEL, INNOVECTION OVEN
72	A10002	SWITCH, ROCKER ON/OFF
73	A10011	LIGHT INDICATOR 120V RED 12.7
74	A32012	BEZEL (USED WITH A32020 GRIDDLE KNOB)
75	A32025	OVEN THERMOSTAT KNOB
76	A32017	KNOB TIMER
77	A60001	TIMER COOKING 60 MIN
78	A32150	DOOR HANDLE BRACKET
79	A32112	23.625" DOOR HANDLE BAR
	A32114	29.625" DOOR HANDLE BAR
	A53038	32.5" DOOR HANDLE BAR
80	A38000	NAME PLATE AMERICAN RANGE
81	A99500	DOOR AR-36 OVEN
82	A99560	24" KICK PLATE ASSY
	A99956	30" KICK PLATE ASSY
	A99595	36" KICK PLATE ASSY (LEFT SIDE & 36" RANGE)
	A99701	36" KICK PLATE ASSY (RIGHT SIDE ON 72" RANGE)
	A99300	KICK PLATE BRACKET ASSY (HINGE)
83	A10010	IGNITER PIEZO AND LOCKING NUT
84	A28000	FITTING 3/8CC X 1/4 MIP BRASS
85	A80100	VALVE SAFETY TS-11J
86	1045	BRACKET TS11J SAFETY VALVE
87	A24002	ELBOW, ORIFICE MIXR 3/8C-3/8NPT
88	A29000	ORIFICE HOOD #39 1/2" BRASS
89	A11104	PILOT, NAT GAS.018
90	A14000	OVEN BURNER
91	A31020	24" OVEN RACK (19-7/8 x 20-7/8)
	A31025	36" OVEN RACK (STD OVEN 26-3/8 X 20-7/8)
	A31031	36" OVEN RACK (WIDE OVEN 31-3/8 x 20-7/8)
92	A35015	CASTER WITH BRAKE
93	A35014	CASTER WITH NO BREAK
94	A35001	LEG, CONE 6" ADJUSTABLE
95	A91100	MOTOR, INNOVECTION W/ STAR
	A91206	FAN BLADE INNOVECTION MOTOR
96	A80110	REGULATOR (NATURAL GAS)
	A80011	REGULATOR (PROPANE)
97	78318	STUBBY BACK 36"
98	78330	COVER STUBBY BACK 36"



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