


AMERICAN RANGE®

A  Company

OWNER'S MANUAL, INSTALLATION, USE AND CARE

MODELS: MSD-1, MSD-2, MSD-1HE, MSD-2HE, MSDE-1, MSDE-2, MSDE1HE, MSDE2HE,
M-1, M-2, M-1HE, M-2HE, ME-1, ME-2, ME-HE1, ME-HE2

BEFORE USING YOUR APPLIANCE, PLEASE READ THIS MANUAL, PAYING SPECIAL ATTENTION TO THE IMPORTANT SAFETY INSTRUCTIONS LOCATED IN THE NEXT SEVERAL PAGES

 **WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

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

IMPORTANT – PLEASE READ AND FOLLOW!

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

CAUTION

Check your local building codes for proper installation methods. In the absence of local codes, this appliance must be installed in accordance with the National Fuel Gas Code No. Z223.1 current issue, and the National Electrical Code ANSI/NFPA No. 70 current issue, or the CAN – B149 Installation Codes for Gas Burning Appliances, and C22.1 Canadian Electrical Code Part 1.

Verify the type of gas supplied to the location, being sure that the appliance is connected to the type of gas for which it is certified. Models come from the factory certified for use with Natural Gas (NG) or Liquid Propane (LP) gas. Your product, shown on the rating label and the supplied gas type must be the same. Upon opening your product, the rating label can be located on the front panel. The rating label location is shown in Figure 2 on page 8 and is also referenced on page 4.

If connecting this appliance to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator – in addition to the pressure regulator supplied with this product when applicable. The maximum propane gas pressure to this appliance must not exceed 14.0 inches of water column (34.9 millibar) from the propane gas tank to the pressure regulator.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

This equipment is design engineered for commercial use only.



IMPORTANT SAFETY INSTRUCTIONS



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



DANGER

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



WARNING

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



CAUTION

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

! DANGER

Gas Standards and Codes

1. A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future maintenance/service.
2. The gas pressure regulator supplied with the appliance must be installed prior to connecting the equipment to the gas supply line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition.
- 3. Please contact the factory, a factory representative, or local service company to perform maintenance and repairs.**

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. Have the technician show you the exact location of the gas shut-off valve on the incoming gas line so you know how to turn off the gas if necessary.

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 and licensed personnel who are knowledgeable with American Range products.

IMPORTANT SAFETY INSTRUCTIONS

- » Before beginning, please read all the instructions carefully.
- » **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may 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 must 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.
- » **In the Commonwealth of Massachusetts, installation must be performed by a licensed plumber or gas fitter.**

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.

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.

WARNING

CA PROPOSITION 65: The burning of gas cooking fuel generates some chemical by-products which may expose you to chemicals including benzene, carbon monoxide, formaldehyde and soot, which are known to the state of California to cause cancer and birth defects or other reproductive harm. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring to provide proper ventilation. For more information go to www.P65warnings.ca.gov

WARNING

This is a vented appliance. The appliance is not to be installed in conjunction with an air curtain, range hood, or ventilation systems which operates by blowing air downward towards the appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

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 must be done within five (5) days from the date that delivery is made to you. Retain the shipping container for inspection.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING DAMAGE, PERSONAL INJURY OR DEATH.

INSTALLATION AND SERVICE MUST BE PERFORMED BY A CERTIFIED / LICENSED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER

- » Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- » Please observe all local and national codes and ordinances.
- » Do not remove any permanent warning labels or plates from this product.
- » Please ensure that this product is electrically grounded.
- » Consumers must retain these instructions for local inspectors and for future use.

WHAT TO DO IF YOU SMELL GAS

- » **Do not try to light any appliance**
- » **Do not touch any electrical switch**
- » **Do not use any phone in your building**
- » **Using a neighbor's phone, immediately call your gas company**
- » **Follow the gas supplier instructions**
- » **If you can not reach your gas supplier, call the Fire Department**

INSTALLATION

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.

Provisions shall be incorporated in the design of the kitchen to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion and ventilation. For proper operation of the appliance, **do not obstruct the flow of combustion and ventilation air.**

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/NFPA 54 Natural Gas Installation Code, CAN/CGA-B149-1 or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure, equal to or less than 1/2 psi (3.45 kPa).

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

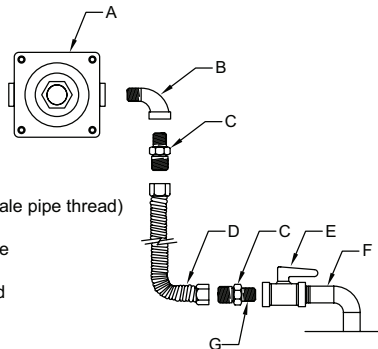
INSTALLATION

GAS CONNECTION – 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.

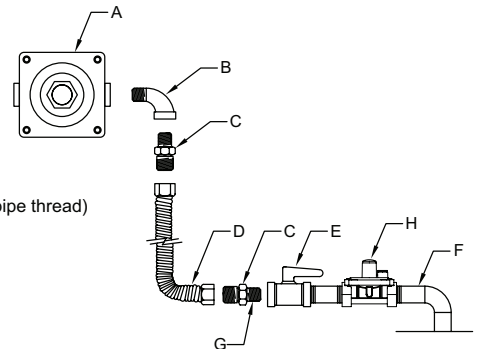
NATURAL GAS

- 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



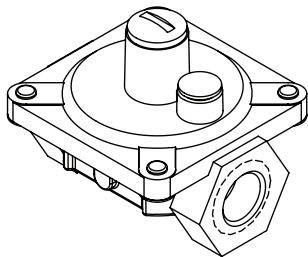
LP GAS

- 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
- H. Step down regulator



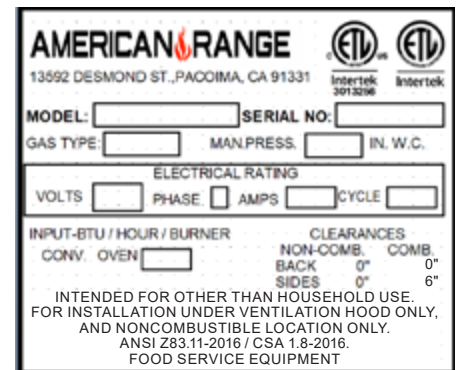
The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 5" W.C. (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks. If the gas supply line pressure is greater than this amount, a step-down regulator will be required. A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

RATING PLATE – The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.



Rating Plate

WARNING

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

Clearances – The appliance must be kept free and clear from all combustible materials. This unit is designed and certified for the following installation only:

| CLEARANCE FROM MINIMUM COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION | | |
|---|-------------|-----------------|
| | COMBUSTIBLE | NON-COMBUSTIBLE |
| Back | 0" | 0" |
| Side | 6" | 0" |

INSTALLATION

INSTALLATION – ELECTRIC UTILITY CONNECTIONS – STANDARDS AND CODES



WARNING

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.

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.

U.S. AND CANADIAN INSTALLATIONS – All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, with the National Electrical Code ANSI/NFPA 70 – Latest Edition and/or Canadian National Electrical Code C22.2 as applicable.

The ventilation of these ovens 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.

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 Convection Oven, please contact your local distributor. If you do not have a local distributor, contact American Range Corporation at 1.888.753.9898 or visit us at www.americanrange.com

ELECTRICAL CONNECTION – The standard gas operated convection ovens require a 120 VAC, 60 Hz, 20 AMP electrical service for operation. The supply cord provided on the appliance is equipped with a three-prong (grounding) plug for protection against electrical shock hazard. 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 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 this plug.



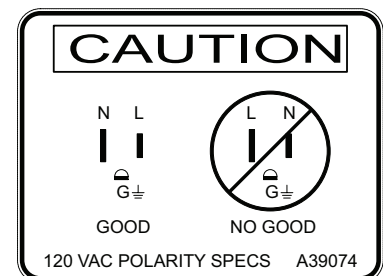
WARNING

ELECTRICAL GROUNDING INSTRUCTIONS

The appliance is equipped with a three-prong (grounding) plug for your protection against electrical 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.

For gas fired 120 VAC units and any NEC compliant receptacle, proper ground and correct polarity is required.

Electric convection ovens are configured at the factory for operation from 208 VAC, single phase, or 208 VAC, three-phase electrical service is also an available configuration.



WARNING

No attempt should be made to operate this appliance during an electrical service failure or in the event of a prolonged power failure. The appliance is not capable of operation without specified gas and electric requirements.

INSTALLATION

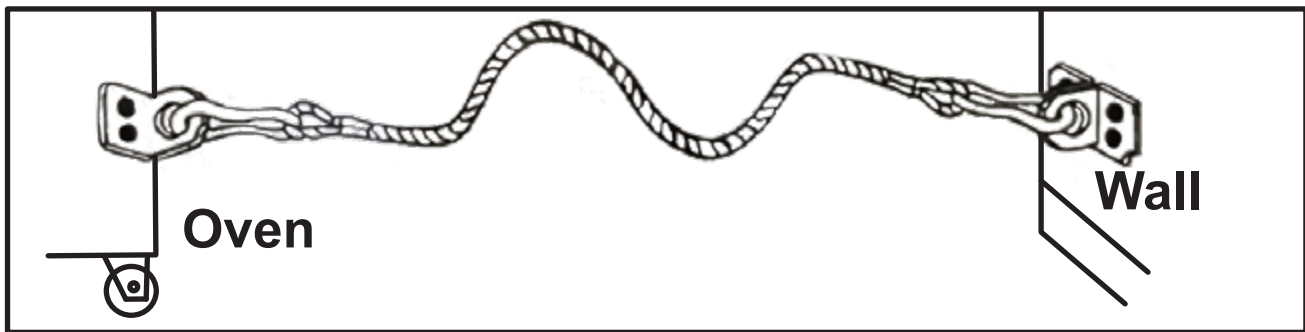
When an appliance is equipped with casters, instructions that: the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16, and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CAS 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; and the **location(s) where the restraining device or its associated piping to limit the appliance movement; and the locations(s) where the restraining means may be attached to the appliance shall be specified.**

When an appliance is supplied on casters and is connected to the supply piping by means of a connector for movable appliances, a statement making the operator aware **there is a restraint on the appliance and, If disconnection of the restraint is necessary, to reconnect this restraint after the appliance has been returned to its originally installed position.**

OVENS WITH CASTERS

In order to be able to service this appliance, it must be installed with the locking front casters, a flexible connector complying with ANSI Z21.69.CGA6.16 and a quick disconnect device complying with ANSI Z21.41CGA 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.**

RESTRAINING DEVICE



If the kitchen floor is relatively smooth and level, the unit may be leveled by turning the "foot" section of the leg, since casters are not adjustable. Identify the high corner and level the unit if the adjustment required exceeds the 1-1/4" limit use metal shims.

CAUTION

When lighting the gas oven, **DO NOT** stand with your face close to the combustion chamber.

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.

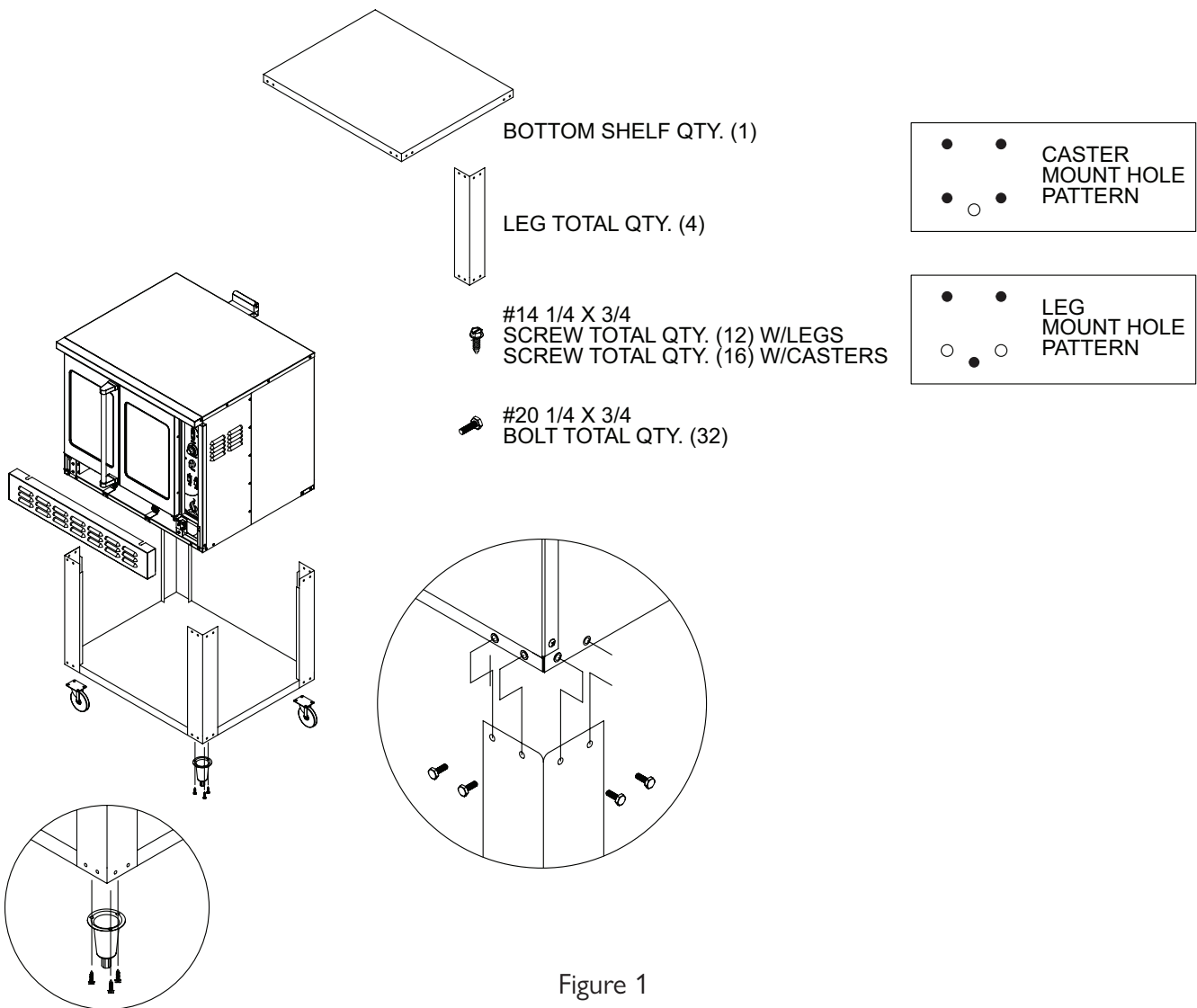
INSTALLATION

Do Not Mount the oven on a curb base. Use casters. Adequate air space at the bottom and rear of the unit must be provided for the proper venting of the blower motor.

Assembly – Do not use the door to lift or move the oven! The double ovens are installed on casters shipped with the unit. The standard assembly parts or casters for the single oven are shipped separately, within the crated unit.

Single Oven – Assemble the leg / stand assembly as follows:

1. Remove the legs from the package.
2. Referring to **Figure 1**, secure bottom shelf to the legs, using bolts, and nuts provided. Tighten all bolts securely.
3. Place oven on the top of leg / stand assembly. Match holes on the frame with oven bottom base. Fasten with bolts provided. For the bottom shelf and rack support:
 - a. Screw the bottom shelf to the legs.
 - b. Screw the guide support angles to the bottom shelf and top leg frame.



INSTALLATION

Double Oven – Only 6" casters can be used with the double oven.

1. Match holes on the casters with the oven bottom base and assemble with hardware provided.
2. Stack top oven on top of bottom oven.
3. Remove top kick plate by lifting and pulling forward. Then bolt by rear and front joiner brackets as shown in Figure 2.
4. Assemble the flue extension as shown in the same figure.
5. Do not use other manufacturer or aftermarket casters or legs.

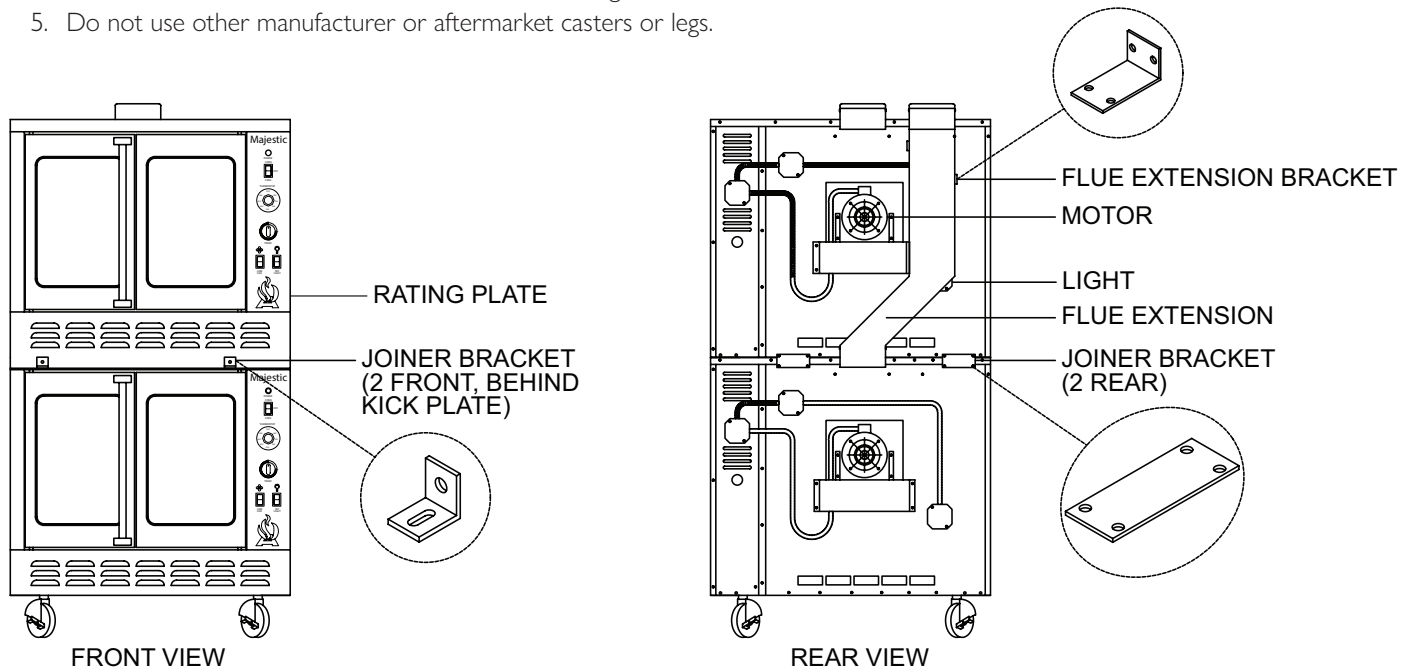


Figure 2

Caster Installation – When installing provided casters, match holes on the caster with holes on the oven bottom base and fasten with the hardware provided. Locking-type casters must be installed in the front.

Ovens with casters must be installed with the locking front casters supplied, a flexible connector complying with ANSI Z21.69.CGA6.16 and a quick-disconnect device complying with ANSI Z21.41CGA 6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

Leveling – A carpenter’s spirit level should be placed on the oven’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 will probably not return to the same position after being moved, so be sure to re-level as necessary.

Air Supply and Ventilation – **The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.** Adequate clearance must also be maintained at all times in front and at the sides of the appliances for proper operation and servicing. Refer to the chart “Clearance from Minimum Combustible and Non-Combustible Construction” presented on page 5 of this manual.

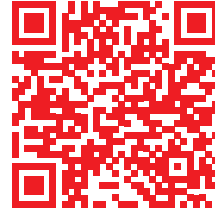
INSTALLATION CHECKLIST

**REGISTRATION CARD
TO VALIDATE YOUR WARRANTY,
YOU MUST MAIL, EMAIL OR REGISTER ONLINE
WITH A COPY OF YOUR RECEIPT TO:**

AMERICAN RANGE CUSTOMER SERVICE,
13592 DESMOND STREET, PACOIMA, CA 91331
EMAIL: service@americanrange.com

REGISTER ONLINE AT

<https://www.americanrange.com/warranty-registration/>



This checklist has been developed to assure proper installation of your appliance.

| | |
|---------------------------------|--|
| Model Number: _____ * | Installation Date: _____ |
| Serial Number: _____ * | Installation Company: _____ |
| Gas Type: _____ * | Installation Rep's Name: _____ |
| Electrical Information: _____ * | Installer's Address: _____ |
| Purchase Date: _____ | Installer's Phone: _____ |
| Dealer: _____ | * As specified on appliance Rating Plate – see page 4 for reference. |

CHECK ALL THAT APPLY

Appearance and Aesthetics

- Exterior
- Top section
- Oven interior

Installation

- Read User Manual
- Review Safety Instructions
- Proximity to cabinets
- Backguard in place
- Level
- Ventilation system

Ignition

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

Controls

- Burner Knobs
- Thermostats
- Char Broiler
- Convection Oven Fan and Switch
- Oven Light Switch

Electrical Connection

- Correct voltage
- Grounded outlet
- Polarized outlet
- No GFCI

Gas Connection

- Verify fuel: Natural –or– LP
- Gas shut-off present and accessible
- Gas Supply line properly sized
- Gas Supply pressure checked
- Operating pressure checked
- All connections checked for leaks

Flame Adjustment

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

Oven Door

- Alignment
- Door Seal
- Hinges

Air/Gas Mixture

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

Valve Operation

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

Customer Copy

OPERATING INSTRUCTIONS

TO CHECK FOR GAS LEAKS USING A SOAPY WATER SOLUTION

1. Turn ON the manual gas valve at the inlet side of the gas supply line.
2. Remove the kick plate by lifting and pulling away from the unit.
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.

LIGHTING INSTRUCTIONS FOR GAS FIRED CONVECTION OVENS

1. Before attempting to light this appliance, the cover, if so equipped should be open.
2. Turn OFF the manual gas valve located at the outlet side of the gas supply line.
3. Turn the manual gas supply valve to the OFF position.
4. Set the thermostat to the OFF position.
5. Press the power switch to the OFF position.
6. Wait five minutes.
7. This appliance is equipped with an automatic spark ignition device which automatically lights the pilot burner. Do not try to light the burner with a match.
8. Turn the manual gas supply valve to the ON position.
9. Press the power switch to the ON COOK position.
10. Set the thermostat to the desired temperature. The direct spark ignitor will light the burner. If burner does not light, go back to steps 2 to 9 above and repeat the process. If the problem persists, call your factory personnel.
11. The cover, if so equipped, should be replaced in the closed position.
12. If gas odor is detected, turn off the gas valve and follow lighting instructions beginning from step 1.

TO SHUT DOWN THE GAS FIRED CONVECTION 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.

FINAL PREPARATION

On initial installation, turn the oven thermostat to 250°F and operate the unit for about one hour; then reset the thermostat to its maximum temperature and operate the unit for an additional hour. This will drive off any manufacturing oils remaining in the unit. Let the unit cool, then thoroughly clean interior surfaces using hot soapy water.

MAINTENANCE SUMMARY

1. Never attempt to run 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. Door chain assembly and door bushing must be inspected periodically and adjusted or replaced to ensure satisfactory operation of doors.
5. Clean the burner air shutter and burner chamber. Remove any accumulation of debris by hand.
6. Check blower wheel for any accumulation of debris. Remove by hand, do not use any tools.
7. Replace burned out light bulbs
8. Excessive use will result in excessive wear and tear.

OPERATING INSTRUCTIONS



CAUTION

Disconnect the power supply to the appliance before cleaning or servicing.

CLEANING AND MAINTENANCE

Any piece of equipment operates better and lasts longer when properly maintained. Cooking equipment is no exception. Your American Range convection oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

To increase the lifetime of the motor, follow these instructions:

- a. Do not run an empty oven at higher temperatures for an extended period of time.
- b. After you finish cooking place the rocker switch in the COOL position and open the door. Air will be hot use care. When the oven temperature is equal to the room temperature, turn the unit OFF.



CAUTION

Never use ammonia in an oven that is warmer than room temperature and always provide direct fresh air ventilation when cleaning the unit.

DAILY CLEANING – CONVECTION OVENS

1. Your appliance should be checked for safe and efficient operation at least yearly by a qualified service company.
2. Never spray water at or near equipment at any time as this could damage internal parts of the unit.
3. Stainless Steel Care – **All stainless steel appliance parts should be wiped regularly with hot soapy water during the day, and with a liquid cleaner designed for this material at the end of each day as well.**

DO NOT USE steel wool, abrasive cloths, cleaners or powders to clean stainless steel surfaces! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wooden or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape Stainless Steel! Scratches are almost impossible to remove.

4. Remove the baking racks.
5. Be very careful about scratching the porcelain finish on the oven liner panels. Scrape off any food particles with a nylon griddle scraper.
6. Wash all the above with hot soapy water, then reassemble.
7. Baked-on spills and stubborn stains may be removed with ordinary household ammonia. Scrub with a nylon pad while oven is at room temperature only.
8. Do not allow any spray-type oven cleaners to come into contact with the temperature probe in the oven.
9. After cleaning the oven, rinse well with a solution of 1/4 cup of vinegar to one quart of clear water to neutralize any caustic residue remaining from the cleaning agent. Use water sparingly.

PERIODIC MAINTENANCE

1. Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents.
2. Lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly.

Contact the factory, a factory representative or a local service company to perform maintenance and repairs.

OPERATING INSTRUCTIONS

Tips On Using The Convection Oven

GENERAL GUIDELINES

The American Range Convection Oven is a high performance commercial cooking appliance. You may need to adjust cook time and temperature to achieve best results for your product.

TEMPERATURES and COOK TIMES

Preheating The Oven - Always preheat the oven before baking or roasting, to the desired temperature. When “Oven Indicator Light” is off the unit is at temperature.

Cook Temperatures - Generally should be 25°F (10°C) lower than the deck or range oven recipes. If the edges of the product are done but the center is raw, or if there is color variation, consider reducing the thermostat setting another 15 - 25°F (10-15°C). Continue to reduce the cook temperature on successive loads until the desired results are achieved.

NOTE: Cooking at excessive temperatures will not reduce the cook time, and more likely, will produce unsatisfactory baking and roasting results.

Cook Time - Check the product in about half the time recommended for deck and range oven recipes. Record cook times and temperatures that provide the best results for future reference.

NOTE: Cook time will vary with the amount of product loaded, the type of pan and the temperature.

OPERATING TIPS

Pans and Racks - Product or pan height determines how many racks are used. The oven holds up to ten - 18" x 26" (45.7 x 66.0 cm) pans.

Load the oven from the bottom, centering the pans on the rack. Never place a pan or aluminum foil on the bottom of the oven as this will obstruct the convection air flow and result in uneven baking and roasting.

Roasting - To reduce shrinkage when roasting, place meat directly on the racks. Place a sheet pan one-half full of water in the bottom rack position. The water will evaporate, increasing humidity in the oven chamber. The pan catches grease from the meat, making oven cleaning easier.

Baking - Weigh the product to ensure equal distribution in each pan. Varying amounts of product will cause uneven baking results.

Fan - The fan must be operating for the oven to heat.

Lights - The oven light switch is momentary contact. Press the switch to see what's cooking – this feature will lengthen the lifetime of the bulb.

OPERATING INSTRUCTIONS

Reliable KXT Thermostat Manual Controls



Control Description

- ← **1. Oven Indicator Light** – This light indicates the heating elements are energized. When the light goes out, the oven has reached the requested operating temperature.
- ← **2. Selector Switch** – This switch controls power to the oven. It turns the oven on to COOK, OFF or COOL if the door is open to activate the cooling fan. Press up to COOK, set to middle position to turn OFF, press down to COOL the unit with door open.
- ← **3. Thermostat** – This allows the operator to set cooking temperatures from 200°F to 500°F. (90°C to 260°C)
- ← **4. Timer** – Turn knob to desired cook time. When cook period ends a buzzer sounds.
- ← **5. Hi Speed, Lo Speed Convection Fan Switch** – Use this switch to set the fan speed for best cooking results.
- ← **6. Light switch** – This momentary contact switch is used to control the light.

TROUBLESHOOTING GUIDE

| POSSIBLE CAUSE | SUGGESTED ACTION |
|---|---|
| SYMPTOM: Oven not heating. | |
| Unit is not connected to gas or electrical service | Visually check unit is wired to gas or electrical service |
| Power switch is on | Set the power switch to COOK |
| Thermostat is set to very low temperature | Set temperature to desired value |
| Doors are open | Close the door |
| SYMPTOM: Oven does not reach selected temperature. | |
| May not have been on long enough | Unit preheats to 350°F in about ten minutes |
| Thermostat may be defective | Unit will require service |
| Too little gas pressure, dirty gas line | Call factory for authorized servicer |
| 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 | Set the power switch to COOK |
| Circuit breaker is tripped | Reset the breaker, observe operation |
| SYMPTOM: General baking problems. | |
| Unit set to "standard" bake temperature | Set unit to convection bake temperature |
| Thermostat out of calibration | Unit will require service |

WARNING

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

AMERICAN RANGE®

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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.

In the event the equipment requires 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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