



PROFESSIONAL QUALITY COOKING EQUIPMENT

USE AND CARE MANUAL FOR **CUISINE & PERFORMER RANGES**

MODEL NUMBERS: ARR-530,ARR-636,ARR-436GD,ARR-436GR
ARROB-430,ARROB-636,ARROB-436GD,ARROB-436GR



CUISINE
ARR-530



PERFORMER
ARROB-430

DESIGN



CLASS



FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE



AMERICAN RANGE CORPORATION

To our most valued customer:

Congratulations on your purchase of an American Range. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

As you can expect, your new American Range is designed for years of reliable service. Please read this manual and become familiar with important safety information about how to install and set-up the unit, how to operate the cooktop and oven, and how to maintain that *just-like-brand-new* appearance and performance - over years of day-to-day and special holiday use.

If you should encounter any sort of problem, turn to the section of the manual entitled *Before Calling for Service* – for a potentially quick solution or guidance regarding the next step required to get your range back in tip-top condition.

Thank you for choosing an American Range product for your home. If you have any questions or comments on the operation of your range, please contact the dealer from which you purchased the unit, or contact American Range Customer Service at www.AmericanRange.com or (818) 897-0808.

Sincerely,

Shane Demirjian
President, American Range Corporation

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IMPORTANT INFORMATION FOR FUTURE USE:

Please take a moment to record the following information about your purchase and installation in the event that you require service or replacement parts:

Model Number: _____

Serial Number: _____

Purchase Date: _____

Dealer's Name: _____

Dealer's Address: _____

Contact Information: _____

Gas Type: _____

Electrical Information: _____

Warranty service must be performed by an authorized service agent. You may request service by calling (818) 897-0808 or by contacting us at www.AmericanRange.com

In the **Commonwealth of Massachusetts**, gas connections must be performed by a licensed plumber or licensed gas fitter.

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ABOUT THIS MANUAL

The Use and Care Manual is divided into several sections:

- A. The **Safety** Section informs you about significant safety precautions when installing and operating your new appliance. This is a **must read** section of the manual.
- B. **Quick Start** and **Installation** sections describe how to unpack the unit, what to save and what to discard, installation dimensions, gas and electrical connections and how to identify the primary parts of the range so you can better understand what's going on "under the hood".
- C. **How to Use the Cooktop** and **How to Use the Oven** sections show you how to light the burners, set the range for broil or bake and how to use convection to speed cooking times and improve the quality of your baked and roasted dishes.
- D. The **Care and Maintenance** and **Troubleshooting and Service** sections discuss how to keep your range in good operating condition, how to identify what might be going wrong with the unit, and how to communicate your observations with authorized field service technicians.

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



THIS IS THE SAFETY ALERT SYMBOL. THIS SYMBOL ALERTS YOU TO HAZARDS THAT MAY KILL OR HURT YOU AND OTHERS.



DANGER

THESE ARE HAZARDS OR UNSAFE PRACTICES WHICH **WILL** RESULT IN SEVERE PERSONAL INJURY OR DEATH.



WARNING

THESE ARE HAZARDS OR UNSAFE PRACTICES WHICH **MAY** RESULT IN SEVERE PERSONAL INJURY OR DEATH.



CAUTION

THESE ARE HAZARDS OR UNSAFE PRACTICES WHICH **MAY** RESULT IN MINOR PERSONAL INJURY OR PROPERTY DAMAGE.

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INSTALLATION

WARNING

If you receive a damaged range, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

Check your local building codes for proper installation methods. In the absence of local codes, this appliance should 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 range gas type, shown on the rating label and the supplied gas type must be same. Upon opening the range door, the rating label can be located on the front panel.

CAUTION

When 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 range. 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.

Your appliance must be installed by a qualified gas installation technician. 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.

It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply by a qualified electrician, in accordance with the National Electrical Code and/or applicable local codes and ordinances.

CAUTION

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three prong electrical outlet by a licensed technician. The gas surface burner re-ignition system depends on a low resistance ground for reliable operation.

- Do not cut or remove the third (ground) prong from the power cord
- Do not use an adapter plug
- Do not use an extension cord
- Do not use a power cord that is frayed or damaged
- Do not plug the range into an electrical outlet with a ground fault interrupter (GFI)

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WARNING

Always disconnect the electrical plug from the wall outlet before servicing the unit. It is recommended that a dedicated electrical circuit be used for this appliance.

WARNING

POWER FAILURE WARNING

Due to safety considerations and the possibility of personal injury, do not attempt to light or operate range burners, grills, griddles, the oven or broiler during a power failure. Safety systems which detect the presence of an ignition source and operate the gas safety valve do not function during a power failure. Be sure all gas valve knobs are placed and remain in the -OFF- position during a power failure.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is operated, there may be some low-level exposure to some of the listed substances including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors using approved overhead ventilation equipment or by opening the windows and/or doors in the room where the appliance is located.

This appliance should not be operated without a properly sized and functional ventilation hood.

WARNING

TIPPING HAZARD

To reduce the risk of appliance tipping, it must be secured to the wall with a properly installed anti-tip bracket. To make sure the bracket has been installed properly, inspect behind the range using a flashlight..

- This range can tip causing personal injury
- See Installation Instructions supplied with the range and install the anti-tip device packaged with the range
- If the anti-tip device cannot be located, contact American Range Customer Service by calling (818) 897-0808 or by contacting us at www.AmericanRange.com

CAUTION

Do not store items of interest to children above or near the appliance. Children, as well as adults, should never be allowed to sit, stand or climb on any part of the appliance. Serious personal injury may occur.

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DANGER

IMPORTANT: If you smell gas:

- A. Do not use or light any appliance.**
- B. Do not touch any electrical switch or use any electrical devices – including a cell phone or telephone in your building.**
- C. From outside the building, or at a neighbor’s home, immediately call the gas supplier. Follow the gas supplier’s instructions.**
- D. If you cannot contact the gas supplier, call the Fire Department.**
- E. Do not return to the building until instructed to do so by the gas supplier or the Fire Department.**

When operating the oven or broiler, do not touch the surfaces of the ceramic tile broiler, the rack or rack supports, the walls of the oven or the inside surfaces of the oven door - interior surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the control panel, and the oven door sides will also be hot during use.

To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids (such as gasoline) or vapors inside or in the vicinity of this or any other appliance. Keep items that could explode, such as aerosol cans, away from the range. Do not store explosive or flammable materials in nearby cabinets or areas.



WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Do not use the range top or oven as a food or kitchen item storage area.

Never block or cover any slots, holes or passages located anywhere inside or outside the range. These structures are important to safe operation of the appliance and doing so may block airflow through the oven or cooktop possibly causing carbon monoxide poisoning or fire. Routinely keep all slots free of grease and other materials.

This appliance has been tested for safe performance using conventional cookware. DO NOT USE any device or accessory this not specifically recommended in this guide. DO NOT USE pan or pan covers on surface units, grills or griddles. These devices can create serious safety hazards including personal injury, create performance problems and may damage the appliance.

Do not store or use corrosive chemicals, vapors, flammables or non-food products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning could result in personal injury or damage to the appliance.

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 **CAUTION**

The push-to-turn gas valve knobs on the appliance are designed to be child-safe, however, they are not a guarantee of operation. Children should not be left alone or unattended in the kitchen while the appliance is in use. Never leave the appliance unattended during use. Boil-overs may occur, causing spills which may ignite.

Never wear loose fitting or long sleeved apparel while cooking. Never wear garments made of flammable materials. Clothing may ignite or catch utensil handles. **DO NOT** drape towels or other items on the range door handles. These items could ignite and cause burns.

If the range is located near a window, be certain window curtains or other flammable objects do not blow over or near the range burners; the items could catch on fire.

When dehydrating food items, periodically check during the process to ensure that they do not catch on fire.

If you are “flaming” liquor or other spirits under an exhaust, **TURN THE FAN OFF**. The draft from the fan could cause the flames to spread out of control.

Purchase a multi-purpose dry chemical or foam-type fire extinguisher for your home and store it in close proximity to your appliance. Should an uncontrolled fire occur, never use water on grease fires. Never pick up a flaming pan.

The oven door interior and exterior, especially the glass can get hot during operation. Do not touch the glass – use the door handle to open or close the range door.

ALWAYS place oven racks in the desired position before you start cooking and while the oven is cool. Always use dry and sturdy pot-holders to carefully slide the oven rack out to add or remove food.

Care should be exercised if your appliance is equipped with a high-shelf. During heavy or continuous use, this shelf may become hot. Do not place combustible materials or plastic items on the shelf.

ALWAYS turn the oven off at the end of cooking.

Turn the knobs to the – OFF – position prior to removing them from the valve stems for cleaning.

When operating the surface burners, the flame should be adjusted to just cover the bottom of the pan or pot. Excessive high flame settings may cause scorching of the nearby counter-top surface, as well as the outside of the utensil and handles.

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INSTALLATION INSTRUCTIONS

The location selected for the range must meet the following criteria. If any of these criteria are not met, select another location.

Site Preparation

1. The range is a free standing appliance. If the range is to be installed adjacent to cabinets, the clearances shown below are required.
2. This range may not be recessed into the cabinets. The rear of the oven door must be beyond the edge of the front face of the adjacent cabinet.
3. The gas and electrical supplies should be located below the unit or in the adjacent right cabinet.
4. Any openings in the wall behind the range and in the floor under the range must be sealed.
5. Always keep the appliance free and clear of combustible materials, gasoline, or other flammable vapors and liquids.
6. Do not obstruct the flow of combustion exhaust and ventilation air to the unit.



WARNING

For optimal performance, the range should be installed away from drafts that may be caused by doors, windows, and heating and air conditioning outlets.



WARNING

The maximum depth of the overhead cabinets installed on either side of the hood is 13 inches.

Electrical Service

All supply wiring and circuits must comply with National Electrical Codes and all Uniform Building Codes.

A 120 VAC, 60 Hz separately grounded circuit that is protected by a 30A circuit breaker or time delay fuse must be supplied to the appliance.

A 4-wire connection (not provided) is required to connect the appliance to the electrical supply junction box, consult local building codes for the type and minimum wire gauge to use.

The wiring to the appliance from the electrical supply junction box needs to be long enough to allow the appliance to be pulled out from the wall for service, while remaining connected.

Gas Supply

Be certain the appliance being installed is correct for the gas service being provided. Refer to the appliance data plate for the gas supply requirements.

The minimum natural gas (NG) supply pressure required is 7 inches water column.

Minimum liquid propane (LP) gas supply pressure required is 11 inches water column

A manual gas shut-off valve must be remotely installed and easily accessible in the adjacent cabinet. The regulator inlet is for a 3/4 inch gas line. The appliance ships with a 1/2 inch to 3/4 inch adapter connected to the regulator.

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INSTALLATION INSTRUCTIONS

- Do not remove protective packaging until you are ready to perform the installation.
- Do not remove the protective wrapping from the product control panel until the product is installed.
- Caution - the appliance is heavy. Use extreme care when handling!
- Use proper equipment to move products.
- Any openings in the wall and in the floor behind or under the oven must be sealed.
- Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury.



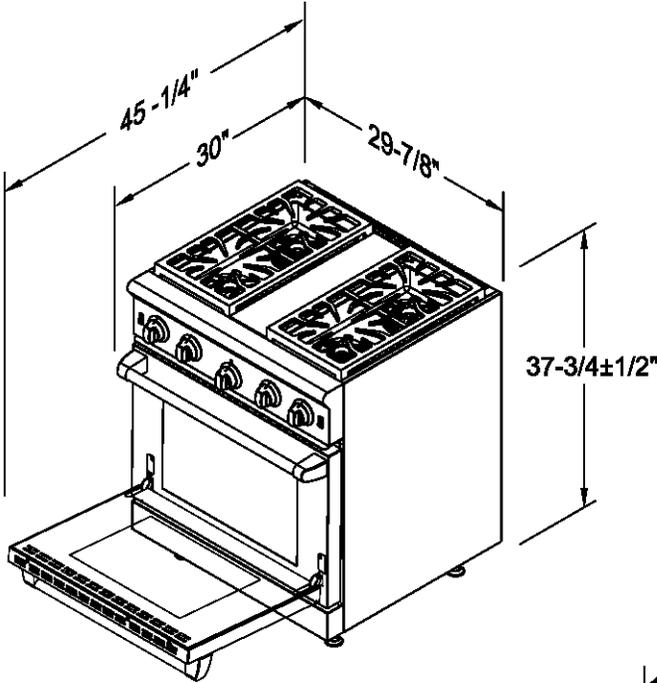
WARNING

Do not use the handle or oven door to lift the oven. Remove pull down door before installation to ensure that it is not used to lift the unit. Make sure the hinge catch is fully open or closed before removing door to prevent injury to hands and/or fingers.

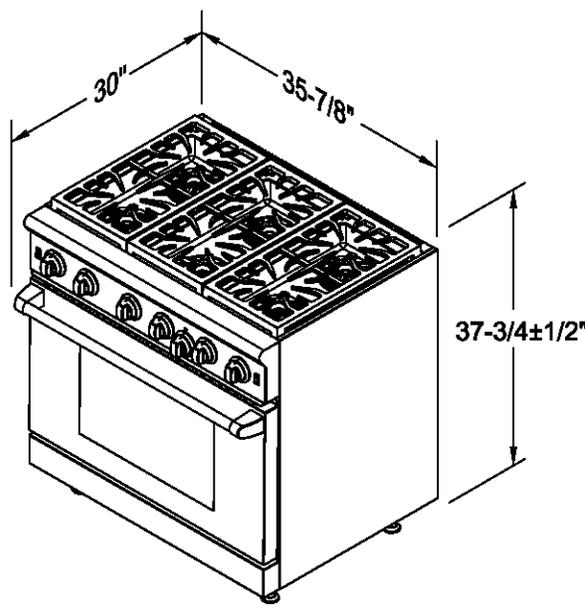
- Installation of this appliance should be performed by qualified, licensed contractors.
- Products are anchored to the wooden shipping pallet using metal straps that are screwed to the bottom of the product and the pallet.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cardboard cover.
- Remove the corrugated cardboard carton by lifting it off the product and remove the inner packing.
- Detach the product from the metal anchor strip by removing the attachment screw.
- Confirm available access to adequate power and gas. See specifications & electrical requirements table.
- Fill out page 4 of this installation manual with the requested data. Model Number and Serial Number can be found on the plate located underneath the control panel on the front of the appliance.

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Overall Dimensions - Open Burner Gas Ranges



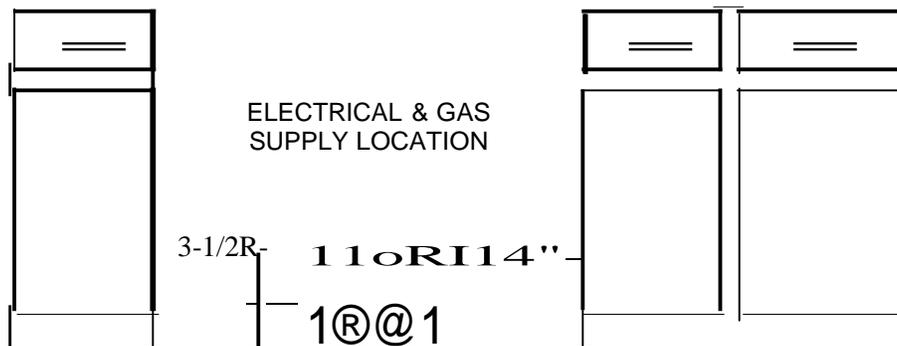
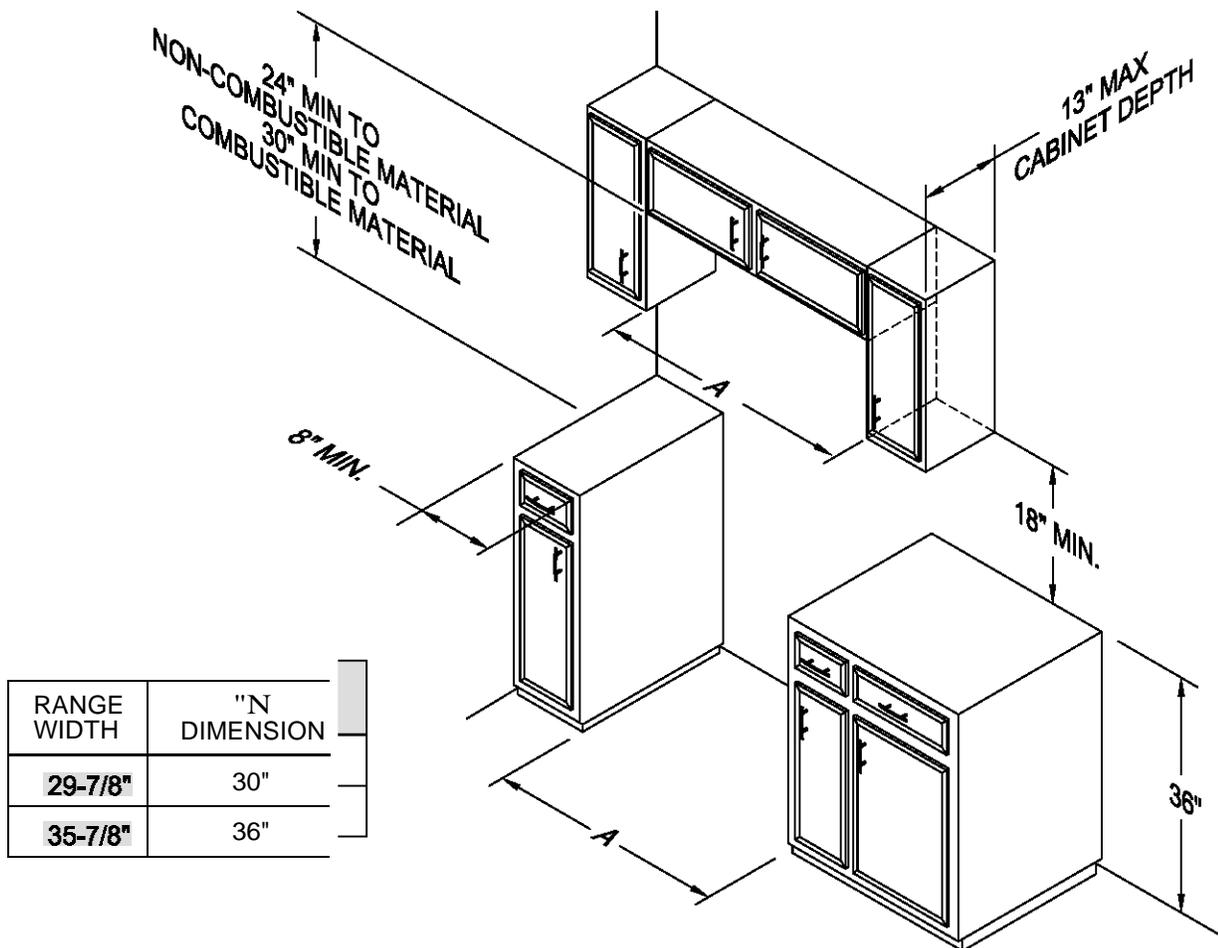
30" RANGE



36" RANGE

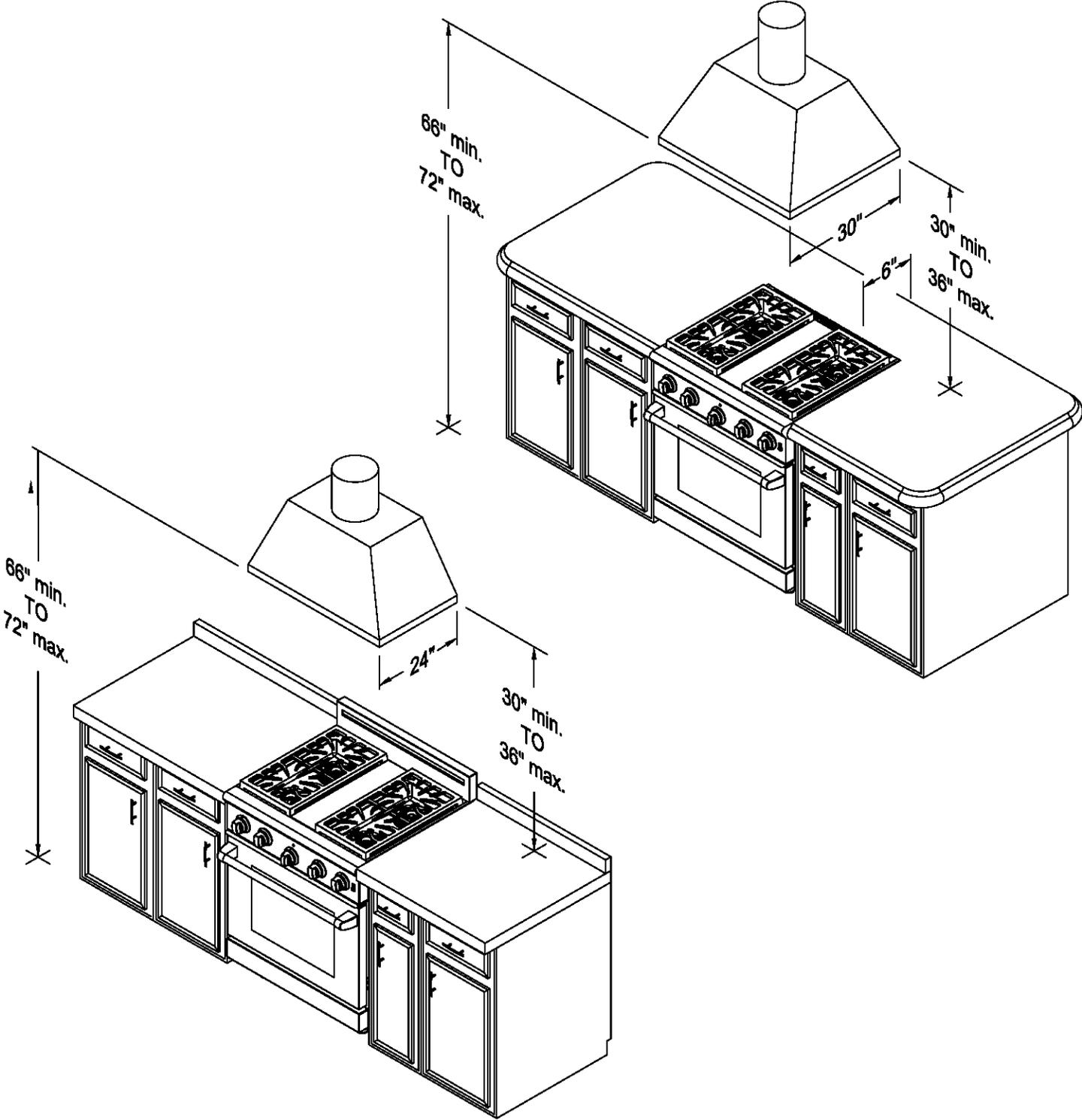
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Clearance Dimensions – Open Burner Gas Ranges

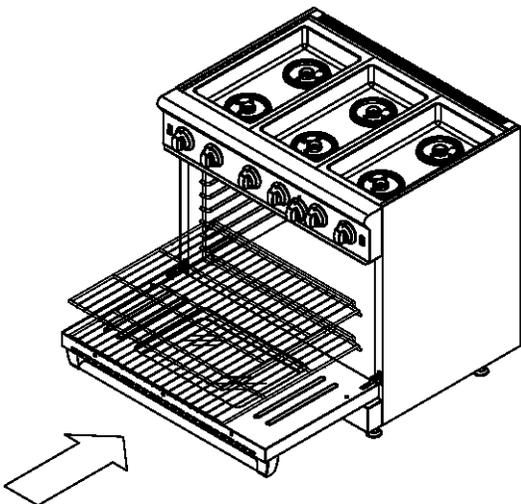


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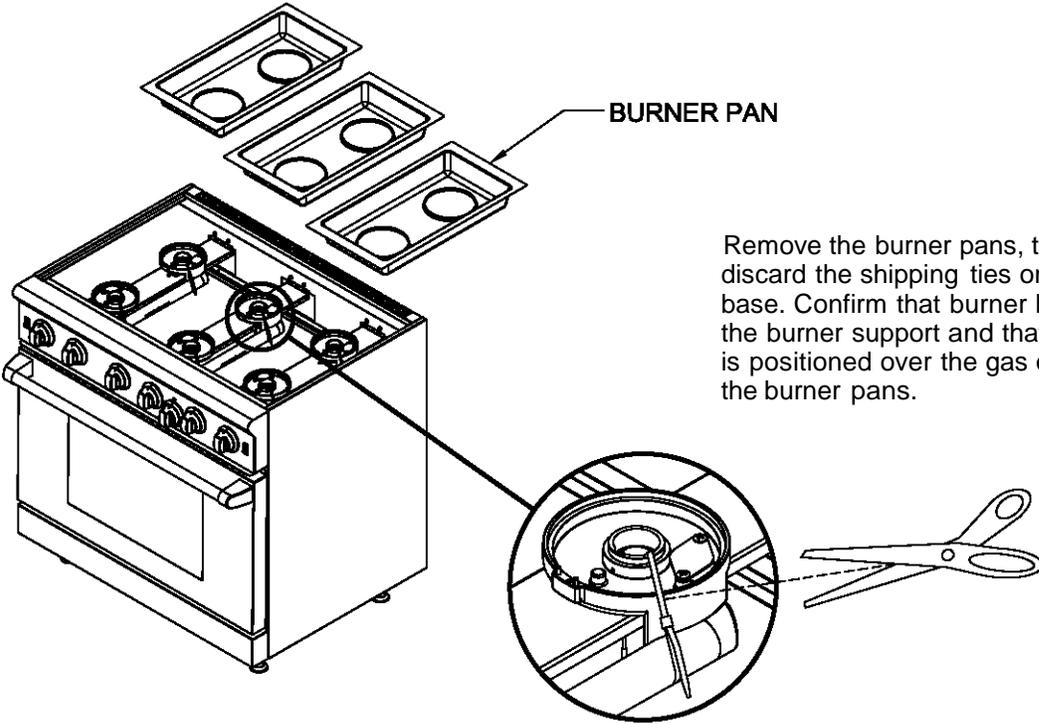
Clearance Dimensions



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Insert racks into oven.

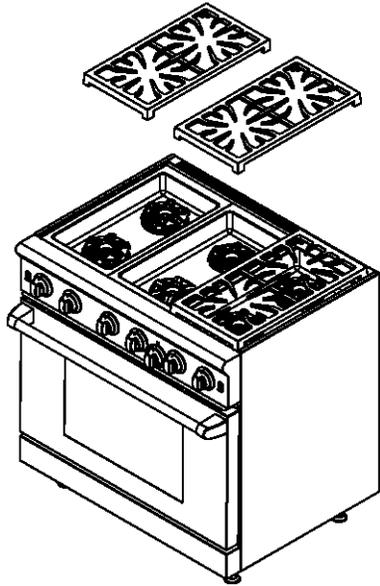


BURNER PAN

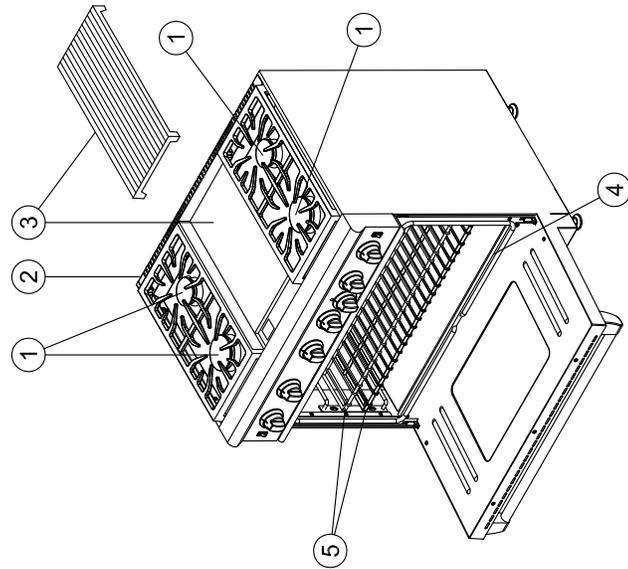
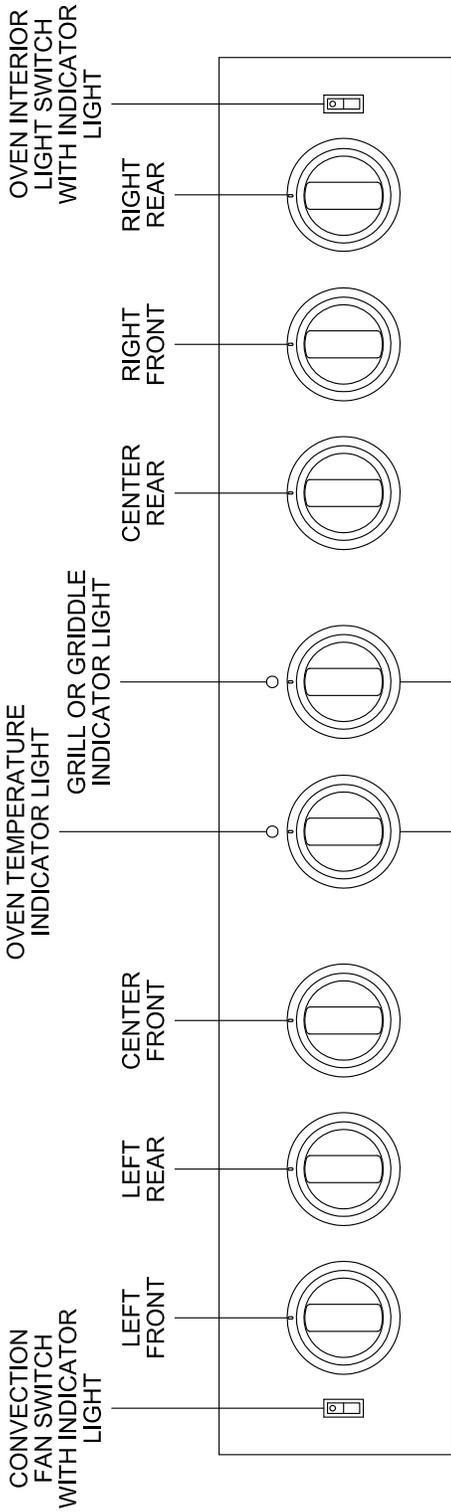
Remove the burner pans, then cut and discard the shipping ties on the burner base. Confirm that burner base is flat on the burner support and that the air shutter is positioned over the gas orifice. Replace the burner pans.



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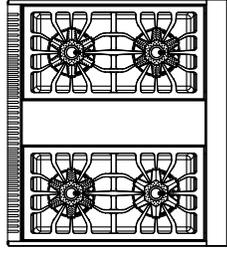


Grates are packed in separate box. Inspect grates for rubber feet. Each grate must have 4 feet.
place grates on top of cooktop.

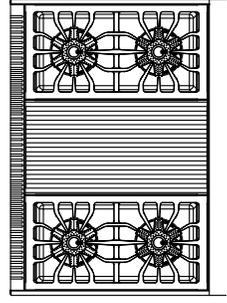


- 1 FOUR SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION / RE-IGNITION
- 2 ISLAND TRIM
- 3 GRIDDLE OR GRILL
- 4 IDENTIFICATION PLATE
- 5 TWO STANDARD HEAVY-DUTY TILT-PROOF RACKS

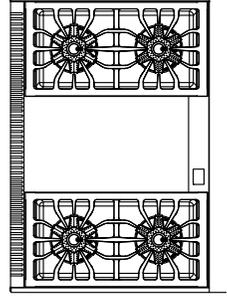
ARROB-430



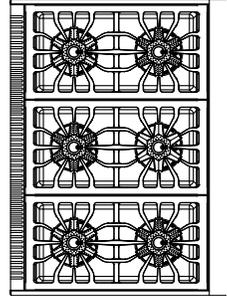
ARROB-436GR



ARROB-436GD



ARROB-436



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Installation Checklist

This checklist has been developed to assure proper installation of you range. To validate warranty, you must mail or fax this form and a copy of your receipt to: American Range Customer Service, 13592 Desmond Street, Pacoima, CA.

City: _____ Purchase Date: _____

State, Zip Code: _____ Installation Date: _____

e-mail: _____ Installer's Name: _____

Telephone: _____ Company: _____

Dealer: _____ Telephone: _____

CHECK ALL THAT APPLY

Appearance and Aesthetics

- Exterior
- Top section
- Oven interior
- Broiler pan set

Electrical Connection

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

Installation

- Proximity to cabinets
- Level
- Backguard in place
- Ventilation system
- Read User Manual
- Review safety instructions

Gas Connection

- Verify fuel—____ Nat ____ LP
- Gas shut-off present and accessible
- Supply line properly sized
- Supply pressure checked
- Operating pressure checked
- All connections checked for leaks

Ignition

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

Flame Adjustment

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

Air/Gas Mixture

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

Valve Operation

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

Controls

- Burner knobs
- Thermostats
- Convection oven fan & switch
- Oven light switch

Oven Door

- Alignment
- Door seal
- Hinges

CUSTOMER COPY

Performance Checklist

A qualified installer should carry out the following performance checks referring to the user manual as necessary:

1. Check operation of oven setting bake at 350°
2. Check operation of oven setting convection bake at 350°
3. Check operation of broil function.
4. Check operation of all top burners at high and low flame.
5. Check operation of oven light using front panel control switch.
6. Check operation of all indicator lights on control panel.

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MODEL AND PARTS IDENTIFICATION

DESCRIPTION	CUISINE SERIES - SEALED BURNER RANGES				PERFORMER SERIES - OPEN BURNER RANGES			
	30" Range 5 Burners	36" Range 6 Burner	36" Range 4 Burners and Griddle	36" Range 4 Burners and Grill	30" Range 4 Burners	36" Range 6 Burner	36" Range 4 Burners and Griddle	36" Range 4 Burners and Grill
Oven Racks	2	2	2	2	2	2	2	2
Two-Piece Broil Pan								
Sealed Burners	5	6	4	4				
Star Burners					4	6	4	4
Center Plate					1			
Burner Grates	3	3	2	2	2	3	2	2
Control Knobs	6	7	6	6	5	7	6	6
Mirror Chrome Griddle			1				1	
Backyard Grill				1				1
Registration Card	1	1	1	1	1	1	1	1
Island Trim	1	1	1	1	1	1	1	1
Use & Care Manual	1	1	1	1	1	1	1	1

Oven Racks: Each oven is supplied with two heavy chrome-plated adjustable oven racks.

Rack Supports: On each side of the oven, heavy chrome-plated rack supports allow 5 positions, numbered from the bottom up.

Oven Control Knob: The oven control knob is used to set the baking temperature or to select the Broil function. During baking, the convection fan may be activated.

Bake Burner: The bake burner is located in the center of the oven, below the floor and is activated by the Oven Control Knob.

Ceramic Tile Infrared Broil Burner: Positioned in the oven ceiling, burning gas heats the ceramic tile to a temperature of 1,850°F – creating searing heat similar to the glowing coals of a wood fire.

Broil Burner Igniter: The igniter glows a very hot, bright red-orange color, reaching proper ignition temperature to light the Ceramic Tile Infrared Broil Burner.

Burner On Indicator Light: Whenever an oven burner is activated (either Bake or Broil), the burner on indicator will glow. It is normal for the indicator light to cycle off and on during baking or broiling – showing that the requested temperature has been achieved – or that more heat is required.

Door Gasket: The door gasket is made from high temperature materials and creates a seal between the hot oven and the cool kitchen.

Convection Fan and Switch: Operated by the front panel switch, the convection fan circulates oven air, removing the “thermal boundary layer” on items being baked – and in doing so – speeding up heat transfer and cook time by as much as 25%. Convection is active only during baking.

Oven Light and Switch: A single lamp is provided in the oven to illuminate baked and broiled food items, as well as shed some light on the wall to help during clean-up – activated by the front panel switch.

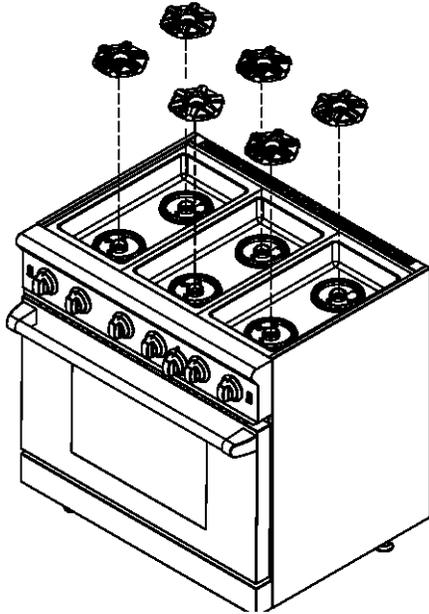


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USING THE COOKTOP - OPEN BURNERS AND SEALED BURNERS

Your new range cooktop is equipped with one of two types of gas burners - Open Burners or Sealed Burners. Open Burners are more powerful – and Sealed Burners are a little easier to maintain.

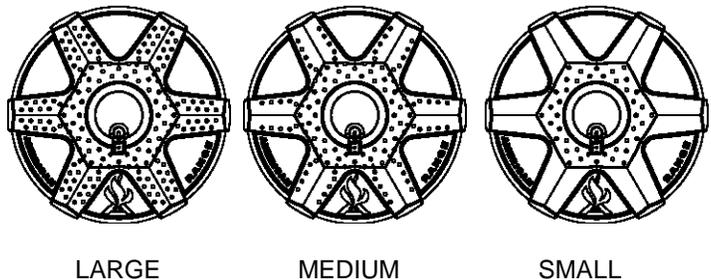
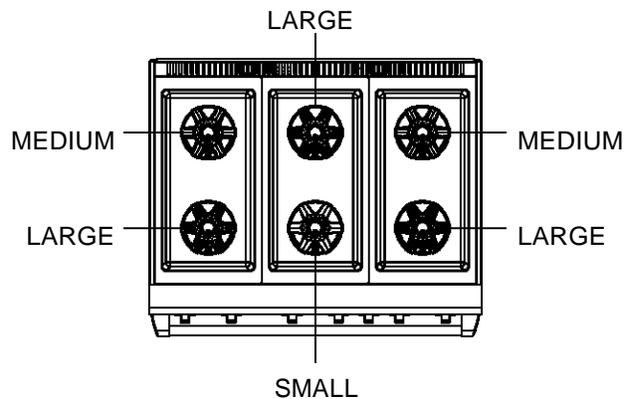
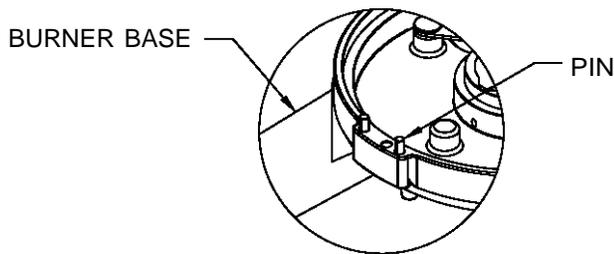
In either case, we're sure you'll appreciate how easy they are to light and operate, and the great cooking performance they deliver.



The open burner heads are packed in a separate box. Unpack and place the burner heads on the burner base. Align holes in the top burner with pins on the base of burner for proper capacity & operation. For locations of burner heads, see the diagram below.

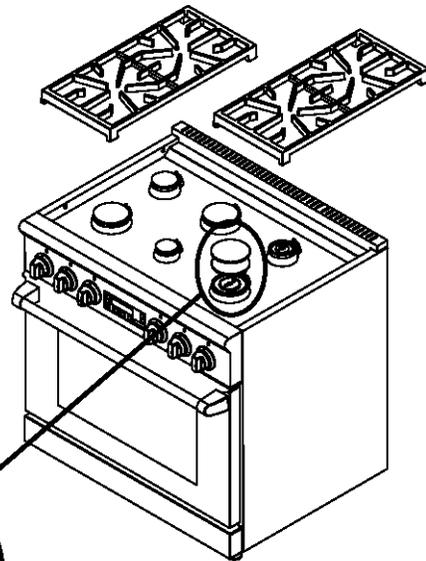
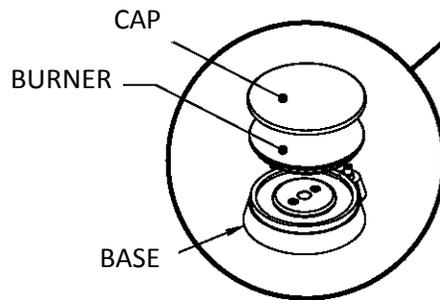


Please note: Each burner has a different power level or BTU/Hr capacity. Misplacement could create an unsafe level of carbon monoxide gas. Misalignment could also alter the design performance of the range.

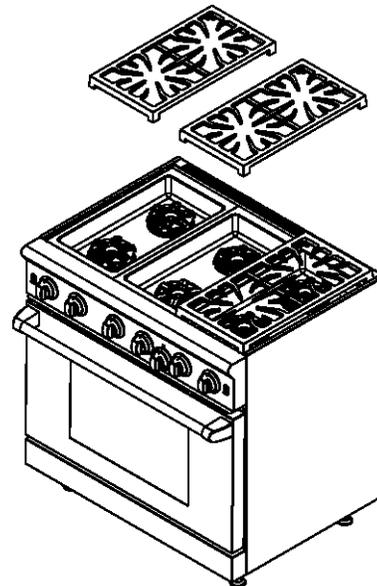


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Sealed burner caps are packed in a separate box with the grates. Place the burners on top of the range. Place burner grates on top of burner cap and grate support.



Open Burner grates are packed in separate boxes. Please inspect the grates for rubber feet; each grate must have four. Place grates on top of cooktop.



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OPERATION OF THE BURNERS

1. Press in on the knob that corresponds to the burner that you would like to light. Use the front panel graphic to confirm your selection until you become familiar with the range. Turn the knob counter-clockwise to the “American Flame” icon located on the knob – this is the light position of the burner valve.
2. The igniter for all the surface burners will begin sparking – however, gas will flow to only the selected burner.
3. After the burner lights, the igniter clicking will stop – indicating that the flame sensing and re-ignition system is active on the selected burner.
4. Rotate the knob to any flame setting that you desire between MAX and SIMMER. The blue panel light will remain lit until the valve is returned to the OFF position.

The surface burners are rated at different power levels:

Burner Type	Small	Medium	Large
Open Burners	12,000 BTU/Hr	18,000 BTU/Hr	25,000 BTU/Hr
Sealed Burners	9,000 BTU/Hr	13,000 BTU/Hr	17,000 BTU/Hr

When you are using the surface burners, select the burner power and location depending on the heating or cooking function you would like to perform.

A normal flame is blue in color and steady. Foreign materials in the kitchen air or the gas line, especially in new construction installations, may cause some orange color bursts during initial operation. This will disappear with continued use. Small yellow tips on the ends of flames are normal when using LP gas.

If the flames look odd, (too small, too large, lazy or drifting, uneven around the burner circle, etc.), check to see that the burner head is seated correctly on the burner base. Do this when the burner is cold by gently rocking the burner head or rotating the head from side to side. If it is correctly seated, it will nest in detents, in the case of the sealed burners, or on the corresponding pin/hole for open burners. If this does not correct the problem, turn to the *Before Calling Service* section of this manual.

Automatic Re-Ignition

The surface burners are equipped with a special ignition and re-ignition system that senses the presence of flame and re-ignites the burner should the flame disappear while gas is still flowing to the burner.

Strong drafts, spills and general grime influence the operation of the automatic re-ignition system – a clean system will generally function better than a dirty system. Periodically, remove any materials or grime that might build up on the high voltage spark electrode – using a toothbrush or other non-metallic cleaning utensil.

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Cookware Recommendations

To avoid the risk of serious injury, damage to the range or cookware, please observe the following guidelines.

Bakeware, such as large casserole pans, cookie sheets, etc., should never be used on the cooktop.

Placement of large stock pots should be staggered when used on the cooktop. Select the base diameter of the pot to match the diameter of the flame. The diameter of the flame and the diameter of the pan bottom should match or be slightly smaller. Too large or too small pots on a burner will compromise cooking performance.

Do not place food packaged or wrapped in aluminum foil directly on the burner grate above the burner. Aluminum foil can melt during cooking.

Be careful to not let plastic, paper or cloth come in contact with a hot burner grate. These materials can catch fire or melt.

Never let a pan boil dry – and if it occurs remember it can be extremely hot – and very dangerous. If this should occur, turn off the burner immediately. Wait a while, until the pot cools down enough to handle – this could be several minutes, but could save you from burns or other serious injury.

The pan bottom should be flat, the heavier the better – and well balanced on the cooktop grate – sitting flat without rocking – preferably with tight fitting lids. Try not to slide the pot across the grates – while it is very handy to do so – you may end up scratching the pot or the grate.

Always be careful when using high flames, as in wok cooking, as they may contact flammable materials or make the handles of the wok very hot. Use the wok ring to stabilize the wok.

GRIDDLE OPERATION

Always pre-heat the griddle on the low setting, at least ten minutes before cooking. The griddle is equipped with a flame-sensing ignition system – that automatically detects the presence of flame on the griddle burner – and relights it in the event it should go out.

To turn on the griddle, push in and turn the control valve to the light position setting. The power “ON” indicator light will glow indicating the griddle valve is on. The griddle burner is equipped with a hot surface igniter and gas safety valve system. Once the griddle burner has ignited, turn the power control valve to the desired position, being careful not to overheat the surface – this is best accomplished by reducing the burner setting to low between food loads.

When you are done “griddling” and while the griddle surface is still warm, remove any left-on food particles. Allow the griddle to cool and scrape off any excess grease from the chrome surface with a flexible nylon spatula. Pull the spatula forward toward the front and push any material into the front grease receiver.

To clean the griddle, moisten a soft scrub cloth, adding a drop of mild degreaser dish soap to create a soapy lather - and wipe the griddle from left to right. Clean in rows from the top to the bottom, taking time to wash the entire griddle surface, including the sides. When you are done, rinse away all the soap from the cloth and wipe any suds from the chrome griddle surface.



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Remove all remaining moisture from the griddle with the second, clean soft cloth. Wipe the area in rows again as well as the sides and front. You may have repeat action this to ensure the chrome griddle plate is dry and sparkling.

GRILL OPERATION

To turn on the grill, make sure there is nothing on the grilling rack, push in and turn the control knob counter clockwise to the HIGH position. The power “ON” indicator light will glow indicating the grill valve is on. The grill is equipped with a flame-sensing ignition system – that automatically detects the presence of flame on the grill burner – and relights it in the event it should go out. Adjust the flame to the desired height.

After cooking, allow the module to cool completely and remove the drip tray slowly, discarding grease and other food particles. The grill grate may be removed - exposing the *radiants* - which may be lifted out and placed in the dishwasher along with the drip tray for cleaning. The grate is porcelain coated and may be washed with hot soapy water and a soft brush.

OPERATION OF THE OVEN

The oven is a gas fired, temperature controlled cooking cavity which is highly insulated to keep the kitchen cool and the food hot. The oven contains two burners - the bake burner positioned below the oven floor and the broil burner located in the ceiling of the oven. Bake and broil are very different cooking operations and the burners are designed to deliver energy in a way appropriate to the task.

There are two types of baking - called standard bake (or conventional) and convection bake. Standard or conventional baking make best use of Grandma’s cookie, cake or pie recipes – like Bake at 350°F for 45 minutes – to get the job done. These recipes are tried and true – conventional or standard bake will deliver wonderful performance every time you cook.

When you convection cook (using a fan to circulate the high temperature air inside the oven) you can lower the thermostat about 25 degrees and reduce the cook time by about 25% - and achieve fine cooking results just like Grandma’s – taking less time and using less energy. Use the same recommended temperatures for meats and poultry dishes – but keep watch of the time. Convection cooking technology was first developed in Europe and has been used for many years – recently taking hold in US residential kitchens and cookbooks.

In convection cooking, not only is the cook time faster, but also, the oven temperature is more even, top to bottom and side to side – so cookies on several racks will have the same brown color and texture. Food does not need to be rotated to get uniform color. However, to best take advantage of convection, use low, shallow bakeware so that moving air can get over the sides and up to the food surface. Foods in covered dishes (like casseroles or pot roasts) do not benefit from convection cooking.

To get started, remove all plastic wrappers used to protect the finish of the stainless steel surfaces. If you do not, the wrapper may get really stuck on the stainless steel when the oven is hot – making removal later really difficult.

Although care is taken at the factory to remove processing oils, consider a final wipe down using a soft cloth and hot, soapy water, well rinsed and dried from the surface.

Remember to mail in the Installation Checklist / Warranty Card.



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To light the oven, push in and turn the thermostat to the desired operating temperature from 150°F to 500°F. You may be able to see a bright glow from the sides of the oven bottom – this is normal and indicates the hot surface igniter is activated. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the bake burner. This may take up to one minute.

During the first few minutes of operation, a mild condensation may appear on the interior glass pane of the door window. Water vapor is a normal by-product of combustion, and the condensation will disappear as the oven warms.

If you would like to bake using the convection feature, you may turn on the fan at any time – allowing the oven about 20 or 30 minutes to preheat before use.

Never place any pan or food item on the bottom of the oven, always use an oven rack place in at least the lowest position.

To use the Broil feature of the range, first consider what type of broiling you would like to perform. The closer you are to the broil burner, the faster you will evaporate moisture from the surface of food and the quicker the surface will brown. In a similar fashion, the further away you place the food (on the lowest rack, for example) the slower you will evaporate surface moisture and the longer it will take for the surface to brown. A good rule of thumb is to start about 6 inches away from the broiler and watch for how quickly the food is browning.

To light the broiler, push in and turn the thermostat to the position labeled BROIL on the control knob. In about twenty seconds, you will see a bright glow in the oven - this is the hot surface igniter. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the broil burner. This may take up to one minute.

The broiler will have a blue flame that covers the ceramic tiles – after a few minutes, the tiles will glow bright red/orange and radiate infrared energy. Remember the red surface is over 1800°F in temperature and can be a source of serious burns or injury.

The Bake burner and Broil burner will not operate at the same time; the convection fan will not operate during Broiling.

Drying and Dehydrating

While the United States Department of Agriculture advises: DO NOT hold foods at temperature between 40°F to 140°F more than 2 hours – and cooking raw foods below 275°F is not recommended, the low setting of the oven (ranging from 150°F to 225°F) may be used to keep food hot and in special recipes – used to dehydrate fruits and vegetables.

During dehydration, the convection fans circulates hot air over the food, cause moisture to escape from the food surface – generally drying it out. This removal of water inhibits growth of microorganisms and slows down the activity of enzymes. Starting with only the freshest, best quality food items, prepare as directed and:

- place the food on drying racks spaced evenly in the oven cavity,
- set the temperature control to 200°F and switch on the convection fan,
- remember to periodically check the food items for dryness state.



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CARE and CLEANING

It is always easier to clean as you go – and while some evenings you'd rather sit down with a good book instead of a scrubbie, keeping your range cooktop and oven in a ready to go state for the next meal makes everything a little more tolerable.

When cleaning the range:

1 – use the mildest procedure that will do the job efficiently and effectively – and since some cleaners are harsher than others, it is best to try them on a small, inconspicuous area first.

2 – Use only clean, soft cloths, sponges, paper towels, plastic brushes, non-metal soap pads for cleaning and scouring.

3 – When cleaning the oven door, control panel, top curved section (called the bull nose) or the flat top area – always pretend it is made of wood – and rub the finish in the direction of the grain. This is the most effective cleaning direction, keeping you from marring the surface.

4 – Any part of this appliance can be cleaned with hot, sudsy water. When rinsing is required, rinse thoroughly.

5 – Always wipe dry immediately to reduce the appearance of water marks.



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SOME CLEANING RECOMMENDATIONS

Part/Material	Cleaning Suggestions	Being Careful
Main Top/Porcelain Enamel	Soft scrub may be used here. With a cool or slightly warm surface, use a damp sponge or cloth as recommended by the manufacturer.	Since the surface is glass – it can be scratched by certain materials – try to rub gently in small circles to allow time and chemical reactions to take place.
Sealed Burners	Caps and burner heads can be removed for cleaning using hot sudsy water. A stiff nylon bristle tooth brush can be used to clean burner port openings.	Remember to dry out the ports – try to blow air through them if you like – water clogged ports burn with erratic flames and could be dangerous.
Open Burners	The cast iron burner heads are heavy and porcelain coated. If they are dirty, remove any large debris and gently scrub under hot, soapy water.	Like the sealed burners, remember to dry out the ports – try to blow air through them if you like – water clogged ports burn with erratic flames and could be dangerous.
Control Knobs / Power Paint	Use dry hands to pull off the knobs; hot sudsy water works best here...	...with a sponge to avoid scratching
Chrome Knob Bezels	Hot soapy water works well here, with a sponge or soft cloth.	As with any round feature that meets the stainless steel grain, be careful to clean the bezels in a circular motion – and not contact the stainless steel control panel.
Exterior Finish/Island Trim	Use hot soapy water, Fantastic, Formula 409, rinse and dry immediately. For hard water spots, try household vinegar or CLR. If there is any heat discoloration, consider using Zud, Wright's All Purpose Polish or Blue Away	Rub lightly in the direction of the grain of the stainless steel. Salt (sodium chloride), chlorine or chlorine compounds in some cleaners are corrosive to stainless steel
Grates / Porcelain Enamel on Cast Iron	Hot water and detergent with scrubbie, or soap filled steel wool pad for really tough stains will work.	Remove sugar or acid based spills – they tend to attack the enamel. Remember the grates are heavy, use care when lifting and replacing.
Chrome Griddle	Moisten a soft scrub cloth, adding a drop of mild dish soap to create a soapy lather - and wipe the griddle from left to right.	Use plastic spatulas and spoons when working the griddle – see more tips in the discussion on griddle operation above.

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Range Start-Up Procedure

Before cooking in your oven for the first time, remove the broiler pan, and oven racks and wash them with hot soapy water. Thoroughly rise, dry and replace them in the oven.

During initial start-up of the oven, after all performance checks and adjustments have been made, the oven should be allowed to burn off any oils or solvents left from the manufacturing process. In any case, these materials are safe for the environment – but it is best they not contribute to the taste or odor of your first oven cooking experience.

Oven Burn-Off Procedure

- Turn on the kitchen ventilating hood
- Light the oven according to the instructions in the manual
- Set the oven thermostat temperature to 350°F
- Let the oven run for one hour.
- Turn on the convection fan
- Set the oven thermostat to 450°F
- Leave the oven operational for an additional hour.
- Shut off the oven by turning the thermostat to the –OFF- position

Broiler Burn-Off Procedure

- Turn on the kitchen ventilating hood
- Light the broil burner according to the instructions in the manual
- Operate the broiler for 10 minutes.
- Open the door briefly – about 10 seconds
- Operate the broiler for an additional 10 minutes
- Shut off the broiler by turning the thermostat to the –OFF- position

During the oven or broiler burn-off process, some strong odors or minor smoke may be experienced as remaining oils or solvents on internal parts are oxidized. This is the primary reason for the burn-off process and should dissipate by the completion of the time period.

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BEFORE YOU CALL FOR SERVICE

Problem	May Be Caused By	What To Do
Oven Will Not Heat	No electrical power to the range Gas service is turned off Gas supply has been interrupted Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner Contact the gas company If no glow, call for service
Oven light does not work	Light switch is in the off position Light is burned out	Try switching the light on Locate and test a new replacement light, unscrew glass lens, remove bad light, replace
Broiler will not light	No electrical power to the range Gas service is turned off Look for red glow of hot surface igniter	Check circuit breakers in house Try to light a surface burner If no glow, call for service
Burner lights, but clicking won't stop	Mis-wired high voltage connections	See that the burners are correctly matched to the high voltage connections
Convection fan does not turn	Switch the fan on Unit in broil mode Bad fan	Use the control panel switch Turn thermostat to bake temperatures Call for service
Igniters keep clicking	Reverse polarity of the electrical supply line Poor electrical ground	Check the polarity with hand held tester Be sure range power cord has three prongs and plugs directly (no adapter) into the power receptacle
Condensation on the oven window	Cold appliance	During cold weather, it is normal for some condensation to appear of the window, it will disappear in about 10 minutes.
Foods over-cook	Defective thermostat Incorrect temperature or cooking time	Watch that thermostat indicator light cycles on and off every 5 or 10 minutes at temperature Reduce cooking time or temperature