

AMERICAN RANGE

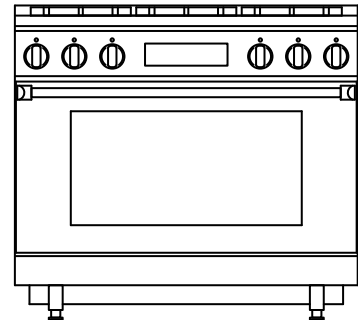
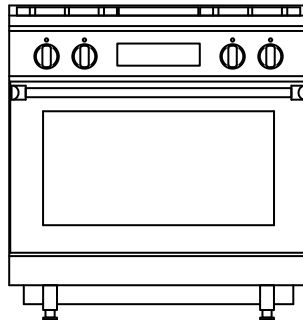
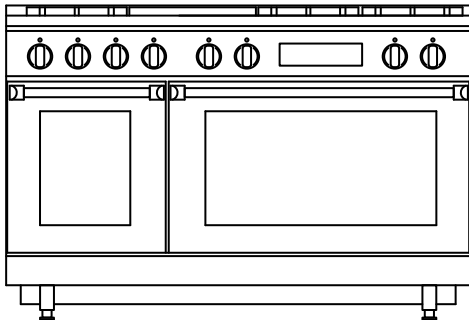
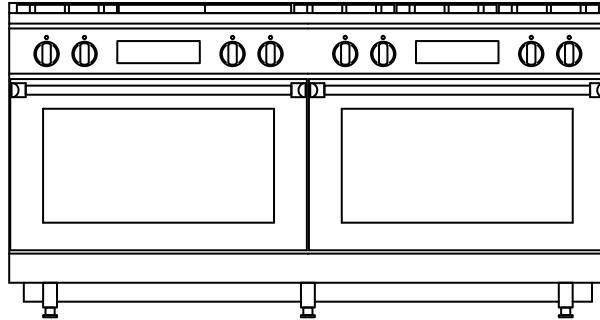
QUALITY COOKING EQUIPMENT

PROFESSIONAL QUALITY COOKING EQUIPMENT

INSTALLATION MANUAL FOR DUAL FUEL RANGES

MODEL NUMBERS:

ARR-304DF,ARR-366DF,ARR-364GDDF,ARR-364GRDF,ARR-486GDDF,ARR-486GRDF,
ARR-4822GDDF,ARR-484X2GRDF,ARR-60622GDDF,ARR-606X2GRDF,ARR-606GDGRDF



DESIGN



CLASS



FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

13592 Desmond St., Pacoima, CA 91331 818.897.0808 888.753.9898 tel www.americanrange.com

AMERICAN RANGE CORPORATION

INFORMATION FOR FUTURE USE:

MODEL NUMBER: _____

SERIAL NUMBER: _____

PURCHASE DATE: _____

INSTALLED BY: _____ DATE: _____

GAS TYPE: _____

ELECTRICAL INFORMATION: _____

Toll Free 888.753.9898
www.americanrange.com



AMERICAN RANGE CORPORATION

TABLE OF CONTENTS

WARNINGS & IMPORTANT SAFETY INSTRUCTIONS	7
PRODUCT DIMENSIONS	10
SPECIFICATIONS & ELECTRICAL REQUIREMENTS	11
CLEARANCE DIMENSIONS	15
GENERAL INSTRUCTIONS	13
INSTALLATION STEPS	17
PERFORMANCE CHECKLIST	25
FINAL PREPARATION	26



AMERICAN RANGE CORPORATION

IMPORTANT - PLEASE READ AND FOLLOW!

- BEFORE BEGINNING, PLEASE READ ALL 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 SHOULD RETAIN FOR LOCAL INSPECTOR'S USE AND FOR FUTURE REFERENCE.
- INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER.
- PLEASE ENSURE THIS PRODUCT IS PROPERLY GROUNDED.

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 THAT MAY KILL OR HURT YOU AND OTHERS.



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



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



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

AMERICAN RANGE CORPORATION

IMPORTANT - PLEASE READ AND FOLLOW!

A GROUND FAULT INTERRUPTER (GFI) SHALL BE USED AS REQUIRED BY NFPA-70 (NATIONAL ELECTRIC CODE), FEDERAL/STATE/LOCAL LAWS, OR LOCAL ORDINANCES.

- THE REQUIRED USE OF A GFI IS NORMALLY RELATED TO THE LOCATION OF A RECEPTACLE TO ANY SIGNIFICANT SOURCES OF WATER OR MOISTURE.
- AMERICAN RANGE WILL NOT WARRANTY ANY PROBLEMS RESULTING FROM GFI OUTLETS WHICH ARE NOT INSTALLED PROPERLY OR DO NOT MEET THE REQUIREMENTS BELOW.

IF THE USE OF A GFI IS REQUIRED, IT SHOULD BE:

- THE RECEPTACLE TYPE (BREAKER TYPE OR PORTABLE TYPE NOT RECOMMENDED).
- USED WITH PERMANENT WIRING ONLY (TEMPORARY OR PORTABLE WIRING NOT RECOMMENDED).
- ON A DEDICATED CIRCUIT (NO OTHER RECEPTACLES, SWITCHES OR LOADS IN THE CIRCUIT).
- CONNECTED TO A STANDARD BREAKER OF APPROPRIATE SIZE (GFI BREAKER OF THE SAME SIZE NOT RECOMMENDED).
- RATED FOR CLASS A (5mA ± 1mA TRIP CURRENT) AS PER UL 943 STANDARD.
- IN GOOD CONDITION AND FREE FROM ANY LOOSE-FITTING GASKETS (IF APPLICABLE IN OUTDOOR SITUATIONS)
- PROTECTED FROM MOISTURE (WATER, STEAM, HIGH HUMIDITY) AS MUCH AS REASONABLY POSSIBLE.

WARNING

TO PREVENT POSSIBLE DAMAGE TO CABINETS AND CABINET FINISHES, USE ONLY MATERIALS AND FINISHES THAT WILL NOT DISCOLOR OR DELAMINATE AND WILL WITHSTAND TEMPERATURES UP TO 194°F (90°C). HEAT RESISTANT ADHESIVE MUST BE USED IF THE PRODUCT IS TO BE INSTALLED IN LAMINATED CABINETRY, CHECK WITH YOUR BUILDER OR CABINET SUPPLIER TO MAKE SURE THAT THE MATERIALS MEET THESE REQUIREMENTS.

WARNING

THE USE OF CABINETS FOR STORAGE ABOVE THE OVEN MAY RESULT IN POTENTIAL FIRE OR BURN HAZARD.

DANGER

TO AVOID RISK OF ELECTRICAL SHOCK, PERSONAL INJURY OR DEATH; VERIFY YOUR APPLIANCE HAS BEEN PROPERLY GROUNDED IN ACCORDANCE WITH LOCAL CODES OR IN ABSENCE OF CODES, WITH THE NATIONAL ELECTRICAL CODE (NEC).ANSI/NFPA 70 LATEST EDITION.

AMERICAN RANGE CORPORATION

IMPORTANT - PLEASE READ AND FOLLOW!



WARNING

SURE PINS ARE INSERTED INTO HINGES BEFORE REMOVING DOOR TO PREVENT INJURY TO HANDS AND/OR FINGERS.

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 PINS ARE INSERTED INTO HINGES BEFORE REMOVING DOOR TO PREVENT INJURY TO



WARNING

THE MISUSE OF THE OVEN DOOR(S) (E.G. STEPPING, SITTING, OR LEANING ON THEM) CAN RESULT IN HAZARDS OR INJURIES AND DAMAGE TO THE PRODUCT.



WARNING

THIS APPLIANCE SHOULD NOT BE USED FOR SPACE HEATING. THIS INFORMATION IS BASED ON SAFETY CONSIDERATIONS.



WARNING

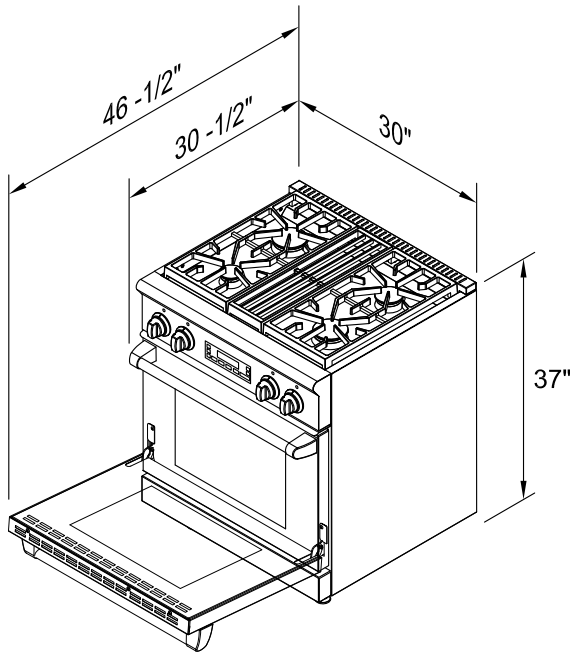
HANDLING AND MOVING. POSSIBLE USE OF APPLIANCE MOVING DEVICES IS RECOMMENDED.

MOVING HAZARD

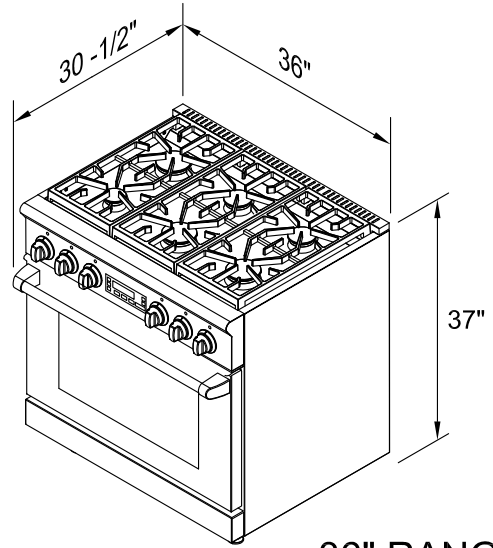
TO AVOID RISK OF SEVERE PERSONAL INJURY; THIS APPLIANCE REQUIRES TWO OR MORE PERSONNEL WHILE

AMERICAN RANGE CORPORATION

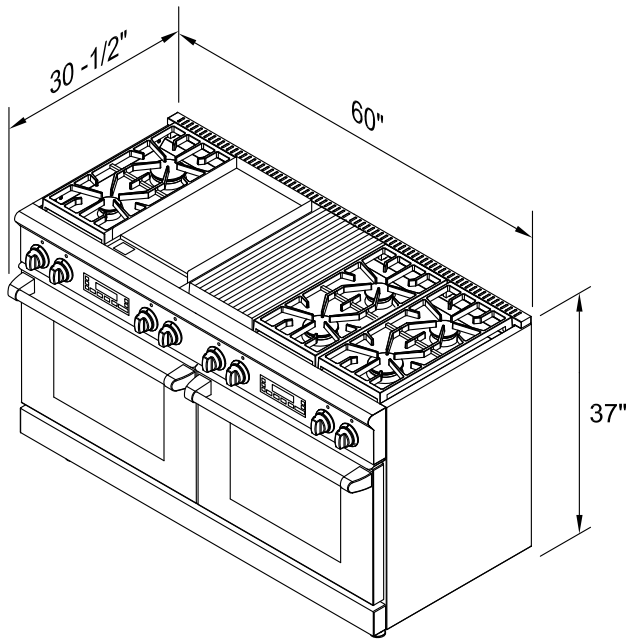
DIMENSIONS - DUAL FUEL RANGES



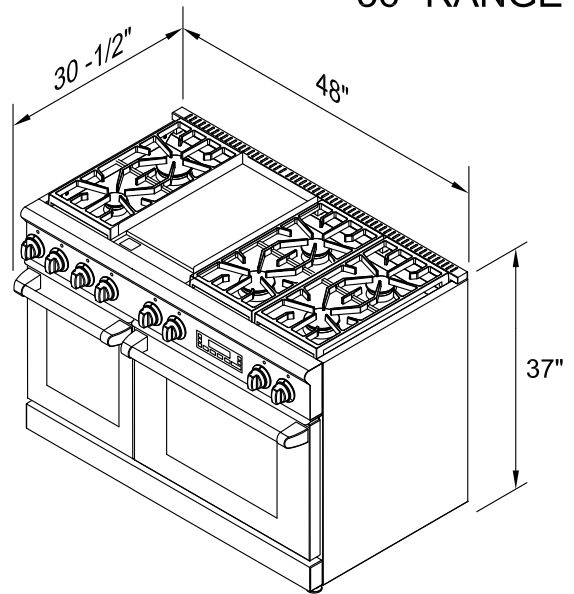
30" RANGE



36" RANGE



60" RANGE



48" RANGE

AMERICAN RANGE CORPORATION

SPECIFICATIONS & ELECTRICAL REQUIREMENTS

DUAL FUEL 30" & 36" RANGES		
DESCRIPTION	30" W. MODELS	36" W. MODELS
OVERALL WIDTH	30"	36"
OVERALL HEIGHT	TO TOP OF SIDE TRIM 36-1/4" LEGS ADJUST 1"	
OVERALL DEPTH	30"	
ADDITIONS TO BASE HEIGHT	37-1/4" TO ISLAND TRIM	
GAS REQUIREMENTS	7" W.C. NATURAL & 11" LP	
GAS MANIFOLD PRESSURE	5" W.C. NATURAL & 10" LP	
ELECTRICAL REQUIREMENTS	240 VAC, 60Hz SINGLE PHASE	
MAX. AMP USAGE	25 AMP	
SURFACE BURNER RATING NATURAL/LP	17,000 BTU 13,000 BTU 9,000 BTU	
GRIDDLE BURNER RATING	N/A	20,000 BTU
GRILL BURNER RATING	N/A	15,000 BTU
OVEN INTERIOR WIDTH	26"	32"
OVEN INTERIOR HEIGHT	15"	
OVEN INTERIOR DEPTH	20-1/2"	
OVEN VOLUME	4.6 CU. FT.	5.7 CU. FT.
APPROXIMATE SHIPPING WEIGHT	407 LB	498 LB



AMERICAN RANGE CORPORATION

SPECIFICATIONS & ELECTRICAL REQUIREMENTS

DUAL FUEL 48" & 60" RANGES			
DESCRIPTION	48" W. MODELS		60" W. MODELS
OVERALL WIDTH	48"		60"
OVERALL HEIGHT	TO TOP OF SIDE TRIM 36-1/4" LEGS ADJUST 1"		
OVERALL DEPTH	30"		
ADDITIONS TO BASE HEIGHT	37-1/4" TO ISLAND TRIM		
GAS REQUIREMENTS	7" W.C. NATURAL & 11" LP		
GAS MANIFOLD PRESSURE	5" W.C. NATURAL & 10" LP		
ELECTRICAL REQUIREMENTS	240 VAC, 60Hz SINGLE PHASE		
MAX. AMP USAGE	35 AMP		50AMP
SURFACE BURNER RATING NATURAL/LP	17,000 BTU 13,000 BTU 9,000 BTU		
GRIDDLE BURNER RATING	20,000 BTU		
GRILL BURNER RATING	15,000 BTU		
OVEN INTERIOR WIDTH	26"	14-1/2"	26"
OVEN INTERIOR HEIGHT	15"		
OVEN INTERIOR DEPTH	20-1/2"		
OVEN VOLUME	4.6 CU. FT.	2.6 CU. FT.	4.6 CU. FT.
APPROXIMATE SHIPPING WEIGHT	581 LB		755 LB



AMERICAN RANGE CORPORATION

GENERAL INSTRUCTIONS

RANGE LOCATION: THE LOCATION SELECTED FOR THE RANGE MUST MEET THE FOLLOWING CRITERIA. IF ANY OF THESE CRITERIA ARE NOT MET, SELECT ANOTHER LOCATION.

CABINET PREPARATION:

1. THE RANGE IS A FREE STANDING APPLIANCE. IF THE RANGE IS TO BE INSTALLED ADJACENT TO CABINETS, THE CLEARANCES SHOWN ON CLEARANCE DIMENSIONS PAGE 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 IN 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 CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE, OR OTHER FLAMMABLE VAPORS AND LIQUIDS.
6. DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE UNIT.



FOR OPTIMAL PERFORMANCE, THE RANGE SHOULD BE INSTALLED AWAY FROM DRAFTS THAT MAY BE CAUSED BY DOORS, WINDOW, AND HEATING AND AIR CONDITIONING OUTLETS.



THE MAXIMUM DEPTH OF THE OVERHEAD CABINETS INSTALLED ON EITHER SIDE OF THE HOOD IS 13".

ELECTRICAL SERVICE

A 240 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.

MINIMUM NATURAL GAS SUPPLY PRESSURE REQUIRED IS 6" WATER COLUMN.

MINIMUM LIQUID PROPANE (LP) GAS SUPPLY PRESSURE REQUIRED IS 11" 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" GAS LINE. THE APPLIANCE SHIPS WITH A 1/2" TO 3/4" ADAPTER CONNECTED TO THE REGULATOR.



AMERICAN RANGE CORPORATION

GENERAL 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. USE OF A HYDRAULIC LIFT IS RECOMMENDED FOR THE INSTALLATION OF LARGER APPLIANCES.
- ANY OPENINGS IN THE WALL AND IN THE FLOOR BEHIND OR UNDER THE OVEN MUST BE SEALED.
- **WARNING** - DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE. SUCH USE MAY RESULT IN FIRE, ELECTRICAL SHOCK OR OTHER PERSONAL INJURY.



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.

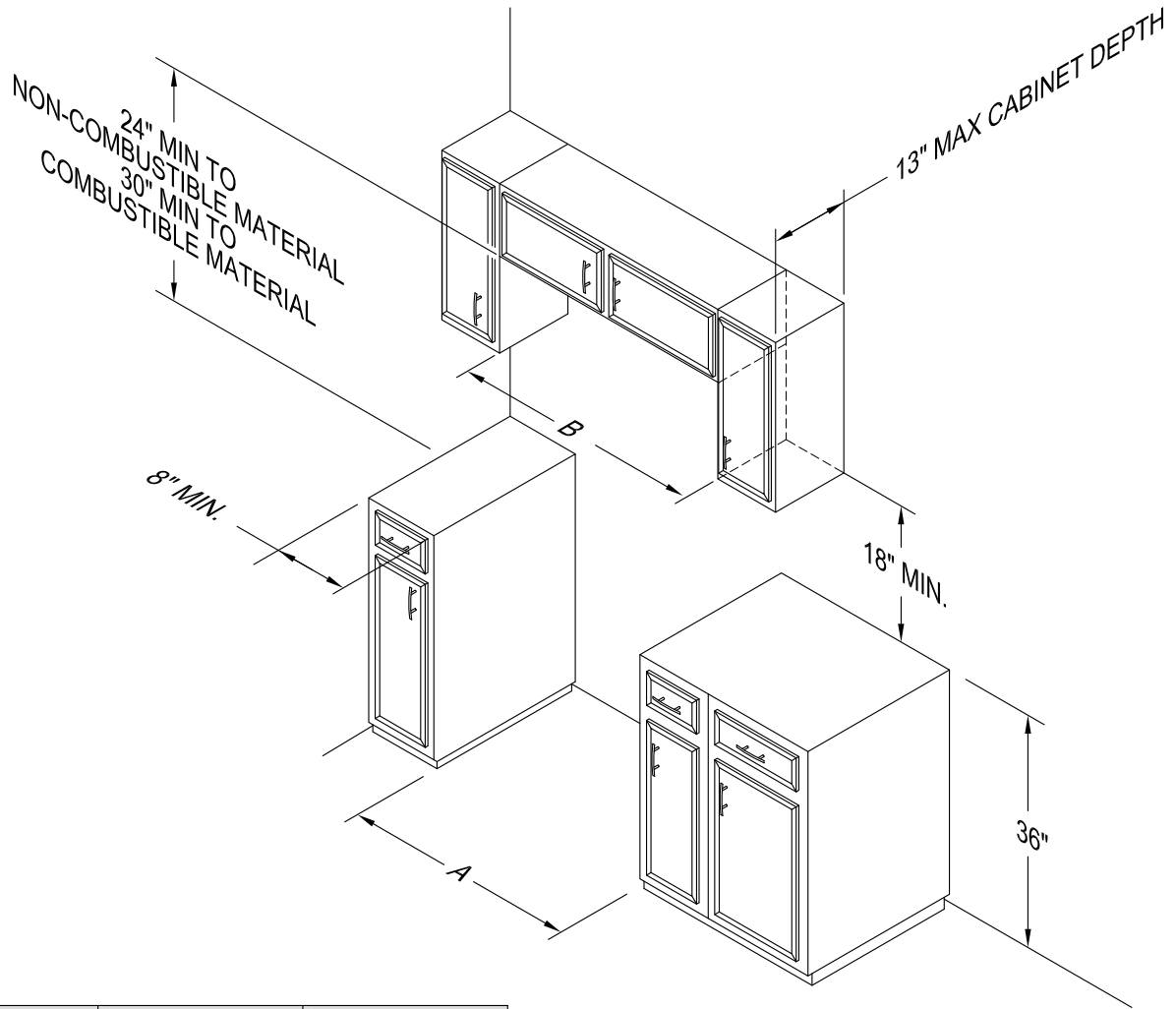
MAKE SURE PINS ARE INSERTED INTO HINGES BEFORE REMOVING DOOR TO PREVENT INJURY TO HANDS AND/OR FINGERS.

INSTALLATION INSTRUCTIONS

- INSTALLATION OF THIS APPLIANCE SHOULD BE PERFORMED BY QUALIFIED, LICENSED PERSONS.
- 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 COVER.
- REMOVE THE CORRUGATED COVER 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 3 OF THIS INSTALLATION MANUAL WITH REQUESTED DATA. MODEL NUMBER AND SERIAL NUMBER CAN BE FOUND ON THE PLATE LOCATED UNDERNEATH THE CONTROL PANEL ON THE FRONT OF THE APPLIANCE.

AMERICAN RANGE CORPORATION

CLEARANCE DIMENSIONS

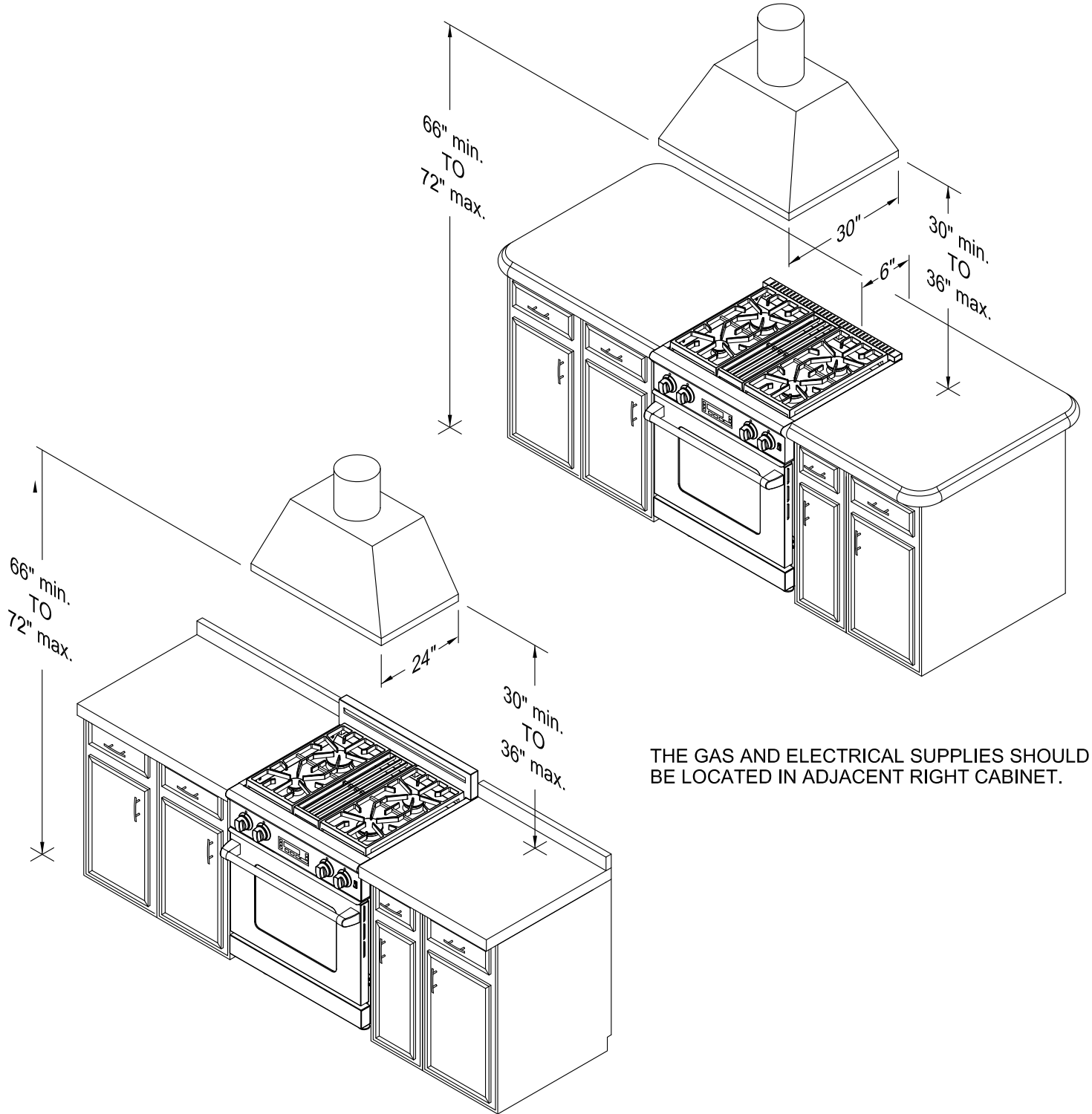


RANGE WIDTH	"A" DIMENSION	"B" DIMENSION
30"	30"	36"
36"	36"	42"
48"	48"	54"
60"	60"	66"

THE GAS AND ELECTRICAL SUPPLIES SHOULD BE LOCATED IN ADJACENT RIGHT CABINET.

AMERICAN RANGE CORPORATION

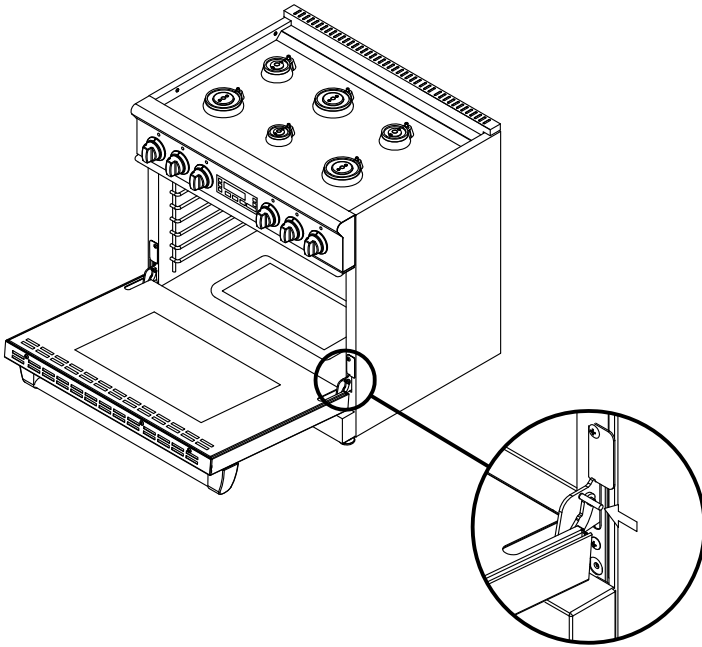
CLEARANCE DIMENSIONS



THE GAS AND ELECTRICAL SUPPLIES SHOULD BE LOCATED IN ADJACENT RIGHT CABINET.

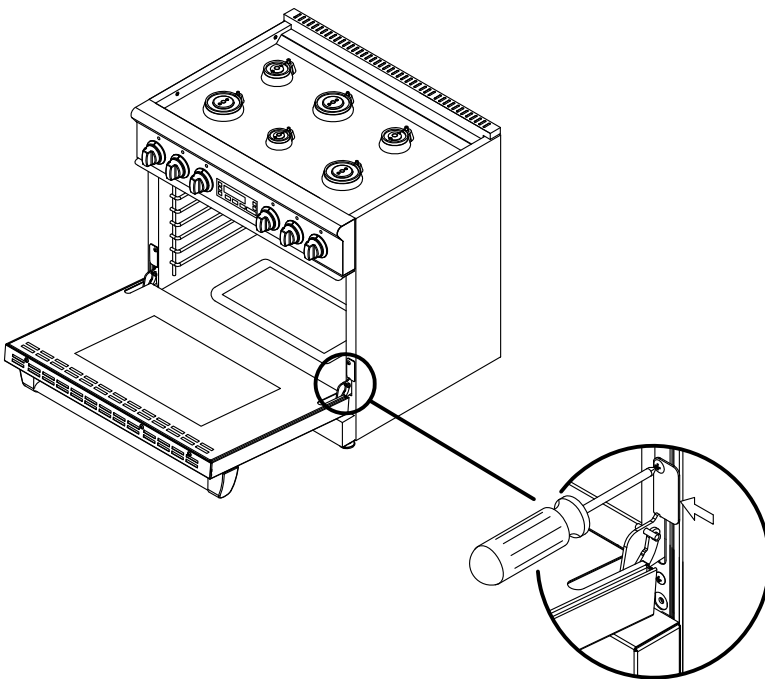
AMERICAN RANGE CORPORATION

INSTALLATION STEPS



STEP 1

OPEN DOOR COMPLETELY. PLACE PINS, SUPPLIED WITH UNIT IN PIN HOLE. FOR PERSONAL SAFETY, ONLY USE PINS SUPPLIED WITH THE UNIT.



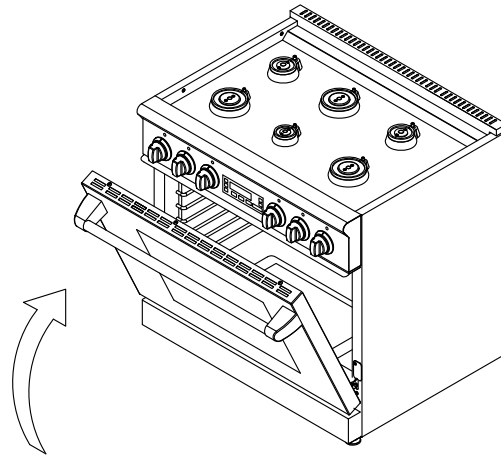
STEP 2

REMOVE HINGE TRIM SCREWS, TAKE OFF HINGE TRIM, IDENTIFY RIGHT AND LEFT HINGE FOR FUTURE RE-INSTALLATION.

AMERICAN RANGE CORPORATION

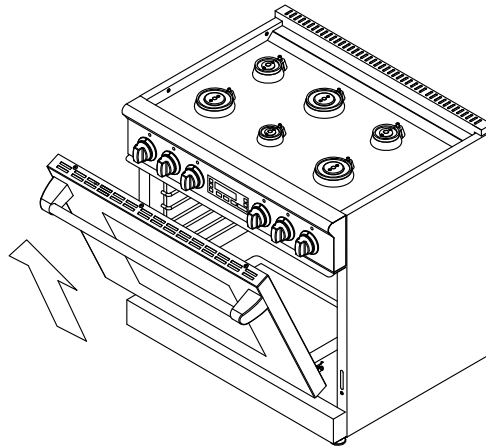
STEP 3

CLOSE UNTIL PINS STOP DOOR.



STEP 4

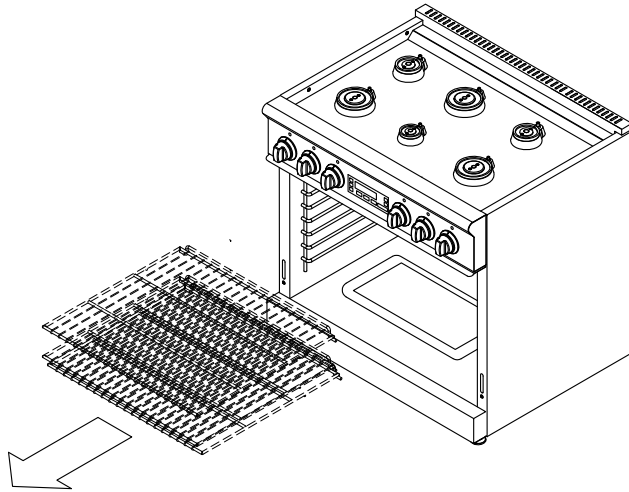
HOLD THE DOOR WITH BOTH HANDS JUST BELOW THE HANDLE AND PULL IT AWAY FROM THE OVEN WHILE CONTINUING TO LIFT.



AMERICAN RANGE CORPORATION

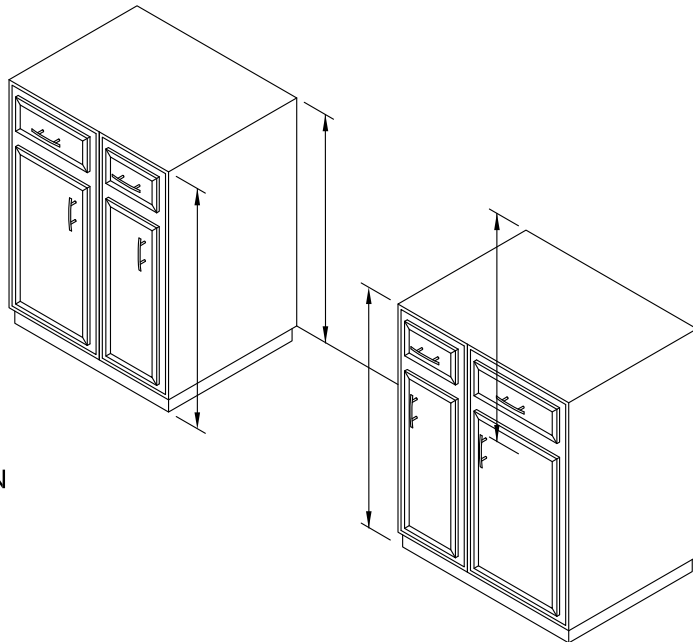
STEP 5

REMOVE RACKS.



STEP 6

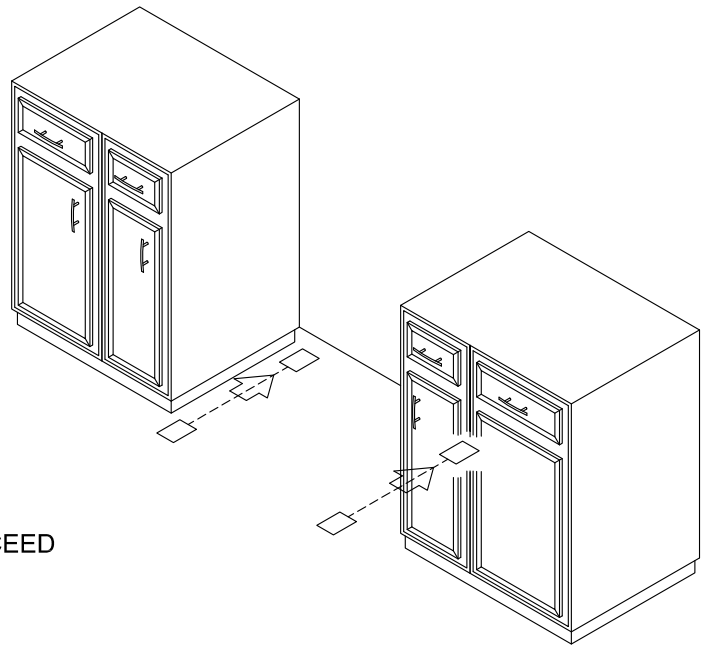
MEASURE THE FOUR CORNERS IN CUTOUT AREA TO VERIFY THAT FLOORING IS LEVEL.



AMERICAN RANGE CORPORATION

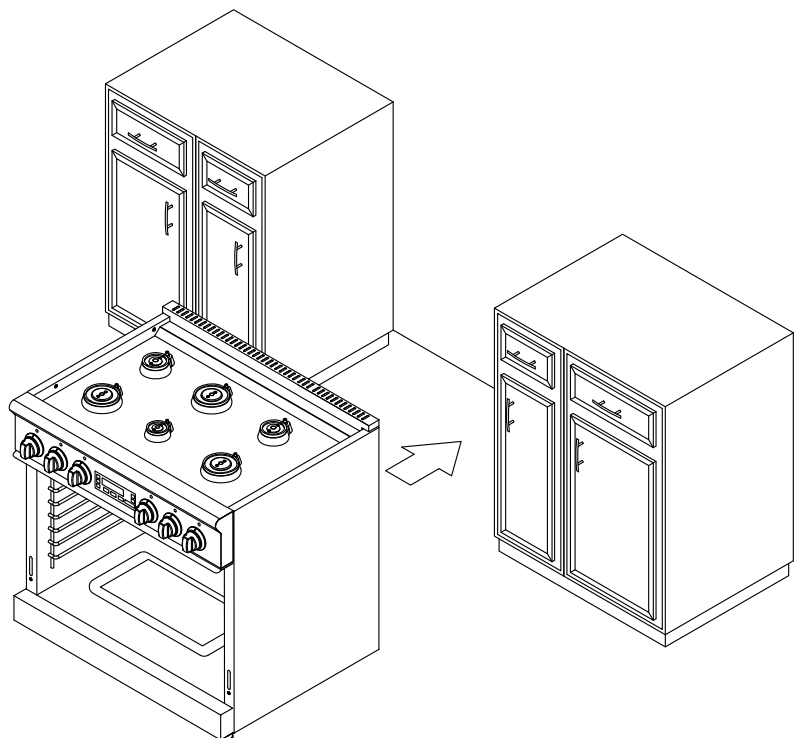
STEP 7

FOR UNEVEN OR SLOPED FLOORS,
LEVEL UNIT WITH METAL SHIMS ONLY,
AS THE ADJUSTMENT REQUIRED MAY EXCEED
THE THREAD AVAILABLE IN THE LEG.



STEP 8

MOVE UNIT INTO OPENING.

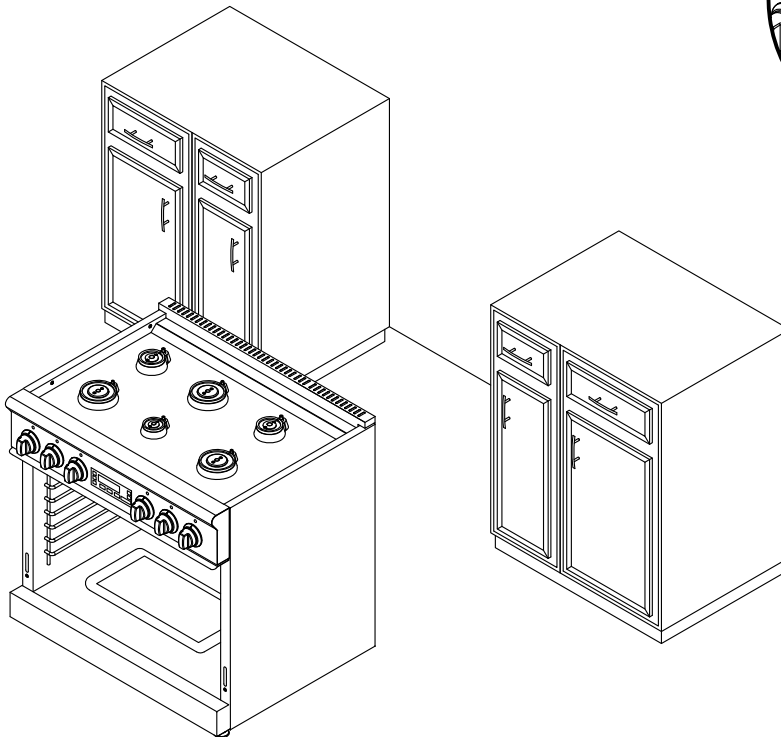
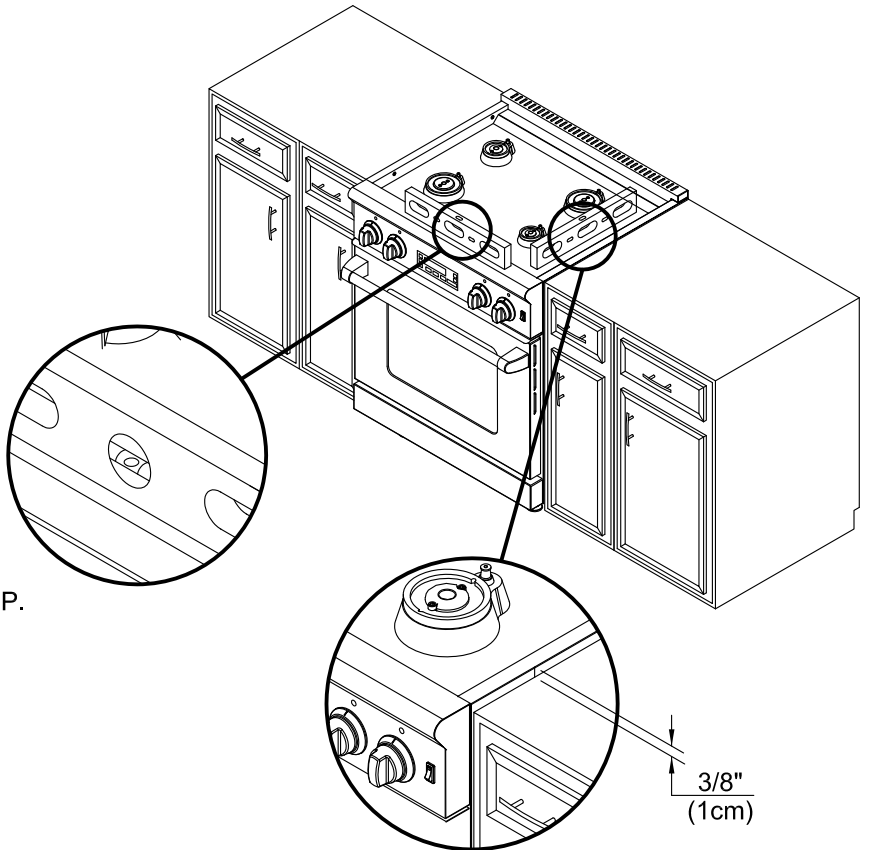


AMERICAN RANGE CORPORATION

STEP

9

CHECK THAT UNIT IS LEVEL SIDE TO SIDE AND FRONT TO BACK. SIDE TRIM OF THE HIGH CORNER MUST BE 3/8" ABOVE COUNTERTOP.



STEP

10

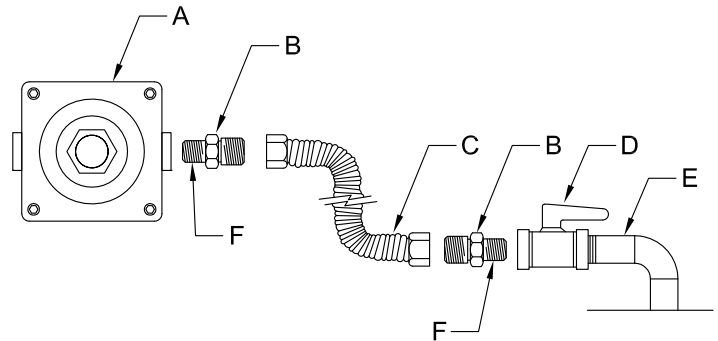
PULL OVEN STRAIGHT OUT. INSTALL ANTI-TIP DEVICE ACCORDING TO INSTALLATION INSTRUCTIONS FOUND INSIDE THE ANTI-TIP DEVICE KIT.



AMERICAN RANGE CORPORATION

STEP 11

CONNECT GAS AND ELECTRICAL SUPPLIES.
BEFORE OPERATING APPLIANCE
ALWAYS CHECK FOR GAS LEAKS.
THIS MUST BE PERFORMED BY YOUR
DEALER, A QUALIFIED LICENSED
PLUMBER, OR GAS SERVICE COMPANY.



- A Gas pressure regulator
- B Adapter (must have 1/2" male pipe thread)
- C Flexible connector
- D Manual gas shutoff valve
- E 3/4" or 1/2" gas supply
- F Use pipe-joint compound



DANGER

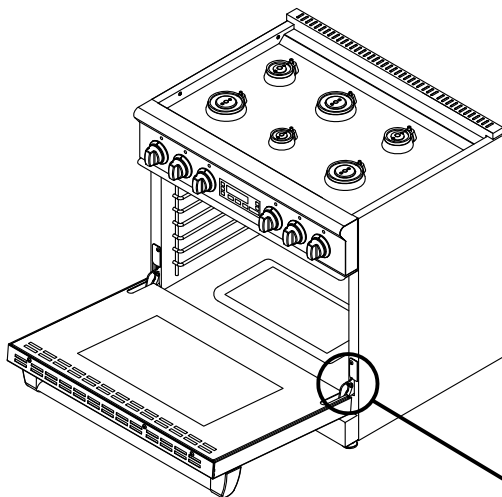
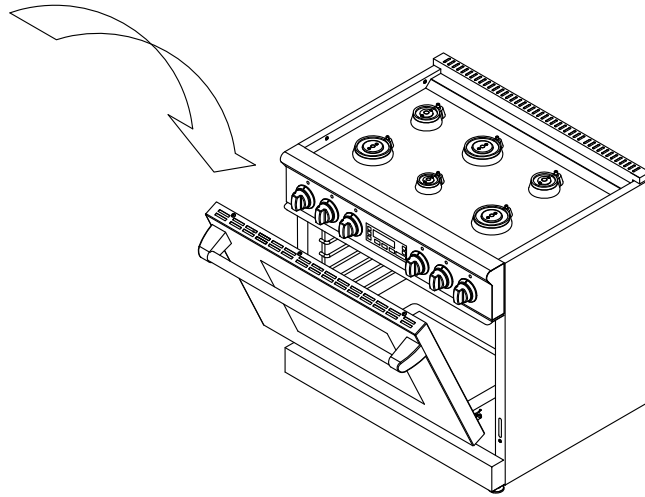
TO AVOID RISK OF PERSONAL INJURY OR DEATH; LEAK TESTING OF THE APPLIANCE MUST BE CONDUCTED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS. BEFORE OPERATING

APPLIANCE, ALWAYS CHECK FOR GAS LEAKS WITH SOAPY WATER SOLUTION. DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

AMERICAN RANGE CORPORATION

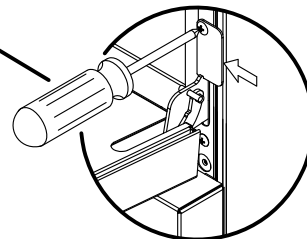
STEP 12

REPLACE DOOR.

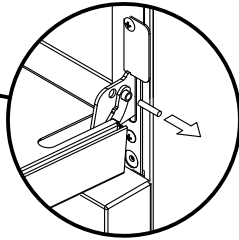
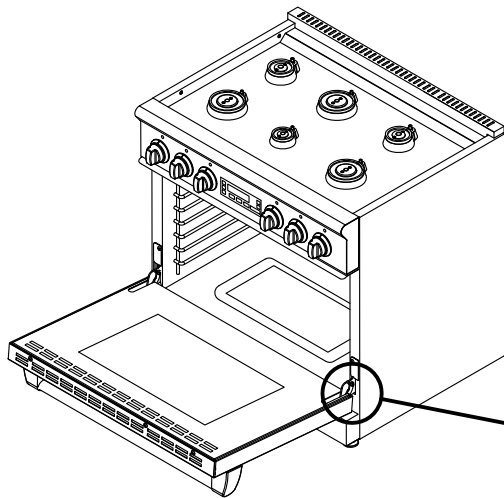


STEP 13

OPEN DOOR COMPLETELY. PUT HINGE TRIM PLATES BACK ON. SECURE WITH SCREW.

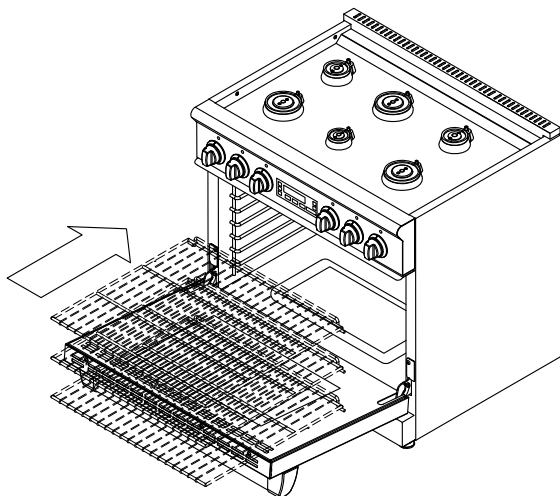


AMERICAN RANGE CORPORATION



STEP 14

REMOVE PINS AND CLOSE DOOR.



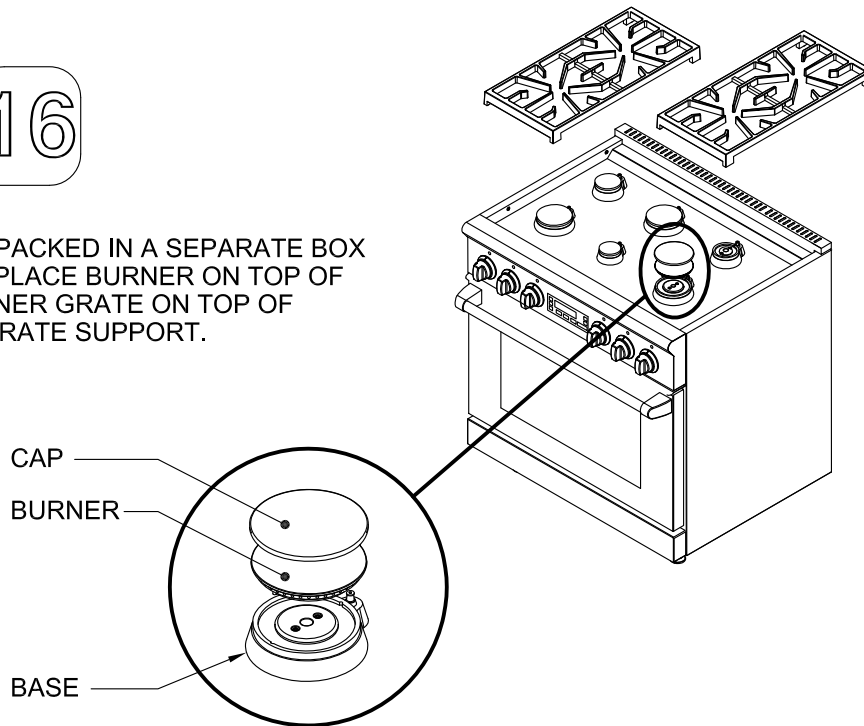
STEP 15

INSERT RACKS BACK INTO OVEN.

PERFORMANCE CHECKLIST

STEP 16

BURNER CAPS ARE PACKED IN A SEPARATE BOX WITH THE GRATES. PLACE BURNER ON TOP OF RANGE. PLACE BURNER GRATE ON TOP OF BURNER CAP AND GRATE SUPPORT.



AMERICAN RANGE CORPORATION

PERFORMANCE CHECKLIST

A QUALIFIED INSTALLER SHOULD CARRY OUT THE FOLLOWING CHECKS:

REFER TO USER MANUAL TO PERFORM THE FOLLOWING CHECK POINTS.

1. CHECK OPERATION OF BAKE AT 350°
2. CHECK OPERATION OF CONVECTION BAKE.
3. CHECK OPERATION OF BROIL FUNCTION.
4. CHECK OPERATION OF TOP BURNERS.
5. CHECK OPERATION OF OVEN LIGHT.
6. CHECK OPERATION OF ALL INDICATOR LIGHTS ON CONTROL PANEL.

FINAL PREPARATION

1. SOME STAINLESS STEEL PARTS MAY HAVE A PLASTIC PROTECTIVE WRAP, WHICH MUST BE PEELED OFF. ALL STAINLESS STEEL BODY PARTS SHOULD BE WIPED WITH HOT SOAPY WATER AND WITH LIQUID CLEANER DESIGNED FOR THIS MATERIAL. IF BUILD-UP OCCURS, DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANERS OR POWDERS!!! IF IT IS NECESSARY TO SCRAPE STAINLESS STEEL TO REMOVE ENCRUSTED MATERIALS, FIRST SOAK WITH HOT, WET CLOTHS 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.
2. THE INTERIOR OF THE OVEN SHOULD BE WASHED THOROUGHLY WITH HOT, SOAPY WATER TO REMOVE FILM RESIDUES AND INSTALLATION DEBRIS BEFORE BEING USED FOR FOOD PREPARATION, THEN RINSED AND WIPED DRY. SOLUTIONS STRONGER THAN SOAPY WATER ARE RARELY NEEDED.



