

OWNER'S MANUAL

INSTRUCTIONS

- INSTALLATION
- OPERATION
- MAINTENANCE

- ARRB-SERIES RADIANT BROILER
- ARMG-SERIES MANUAL GRIDDLE
- ARTG-SERIES THERMOSTATIC GRIDDLE
- ARKB-SERIES KABOB BROILER
- ARHP-SERIES HOT PLATES
- ARSP-SERIES STOCK POT RANGE
- ACB-SERIES CHICKEN BROILER
- ARCR-SERIES CHINESE WOK RANGES

MODEL NO. _____

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OR THIS OR ANY OTHER APPLIANCE.

WARNING

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

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

RETAIN THIS MANUAL FOR FUTURE REFERENCES.

This equipment is designed engineered for commercial use only.

AMERICAN RANGE CORPORATION

13592 Desmond Street • Pacoima, CA 91331

T: (888)753-9898 • F: (818)897-1670

www.americanrange.com

IMPORTANT

Installing, Operating and Service Personnel:

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

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

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

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crafted carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by the person making delivery.
2. File claim for damages immediately: Regardless of the extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify the transportation company immediately and file 'Concealed Damage' claim with them. This should be done within fifteen (15) days from the delivery date made to you. Retain container for inspection.

INSTALLATION INSTRUCTIONS

Gas pressure regulator provided with the equipment must be installed when the appliance is connected to gas supply.

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc.

Proper clearances must be provided at the front of the appliance for servicing and proper operation.

Provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearances 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.

The installation must conform with local codes, or in the absence of local codes, with the national fuel gas code, ANSI Z223.1 – 1988 (or latest addenda).

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2 PSI.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.

The gas supply line must be at least the same size as the gas inlet of the appliance.

Clearances

| | Non-combustible Walls | | Combustible Walls | |
|------------------|-----------------------|-------|-------------------|-------|
| | Rear | Sides | Rear | Sides |
| ARMG, ARTG, ARHP | 0" | 0" | 7" | 8" |
| ACB | 0" | 0" | 4" | 4" |
| ARRK, ARKB | 0" | 0" | 16" | 16" |
| ARSP, ARCR | 0" | 0" | N/A | N/A |

For installation on a non-combustible counter/floor only.

OPERATING INSTRUCTIONS

Before lighting, check all joints in the gas supply line for leaks. DO NOT USE OPEN FLAME TO CHECK FOR FLAMES! USE SOAP AND WATER SOLUTION.

Lighting and Shut Down

1. Turn all valves to "OFF" position.
2. Wait five minutes.
3. Turn pilot valve(s) adjusting – screw counter-clockwise, then light standing pilot and adjust flame 1/4" inch high.
4. Turn "ON" gas valve(s) to light main burners.
5. For complete shut down, shut off gas valve(s) and turn pilot valve(s) adjusting – screw clockwise to shut off gas to the pilot(s).

Lighting and Shut Down (ACB Series)

1. Turn all valves to "OFF" position.
2. Wait five minutes.
3. Turn gas valve handle to pilot position. Depress the button and light pilot. Hold button for 30 to 40 seconds until the pilot stays lit.
4. If pilot goes out, repeat steps 1 – 3.
5. Turn "ON" gas valve(s) to light main burners.
6. For complete shut down, shut off gas valve.

MAINTENANCE INSTRUCTIONS

Cleaning

Daily:

1. Clean top grate(s) with warm water, mild cleanser and wire brush.
2. Clean and brush off debris from and around the burner area.
3. Empty and clean grease pan.
4. Griddle plates should be cleaned with warm water and scrubbed with cleaning abrasive such as a griddle brick of fine grit type. Top surface can also be 'bleached' with vinegar, pickle juice or club soda when the plate is warm to give the plate a 'new' look.

Periodic:

1. Remove burner and clean with warm water and wire brush. Make sure the ports are not clogged.
2. Check valves and lubricate, if necessary. Consult your service agency or local gas company.

ACB Series

Daily:

1. Wipe clean the inside of the oven and the glass door(s).
2. Clean and brush off debris from and around the burner area.
3. Empty and clean grease pan.

Periodic:

1. Remove burner and clean with warm water and wire brush. Make sure the ports are not clogged.

Stainless Steel Parts

Do not use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

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