

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

PROFESSIONAL QUALITY COOKING EQUIPMENT

USE AND CARE MANUAL FOR GAS RANGES

MODEL NUMBERS: ARR-244, ARR-304, ARR-636, ARR-436GD, ARR-GR, ARR-486GD, ARR-486GR,
ARR-484GDGR, ARR-4842GD, ARR-484X2GR, ARR-6062GD, ARR-606X2GR, ARR-606GDGR



DESIGN



CLASS



FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

R70000 03081 I

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



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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 QUALIFIED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER**
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance
- **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.
 - Immediately call your gas company. Follow the gas supplier instructions.
 - If you cannot reach your gas supplier, call the fire department.

- Before beginning, please read all instructions carefully.
- Not doing so may void the warranty.
- 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 properly grounded.
- Consumers should retain these instructions for local inspectors and for future use.

- Anti-tip device must be installed prior to operating the respective range

IMPORTANT FOR YOUR SAFETY

This manual has been prepared for personnel qualified to install gas equipment, who should perform the initial field start-up and adjustments of the equipment covered by this manual.

BEFORE YOU USE YOUR RANGE

- Remove all wrapping and packing materials
- Remove any tape or protective plastic
- Remove and save this manual for future reference
- Check and make sure you have all the necessary parts listed below

PARTS LIST

Parts to this range include:

Grill

Grates

Stainless Steel radiant

Sealed Cook Top Burners

4 or 6 burner head assemblies

4 or 6 burner caps and grates

Parts to this range oven(s) include:

36 inch, 30 inch & 24 inch Oven

2 fixed rack guides

2 oven racks

18 Inch Oven

2 fixed rack guides

2 oven racks

Anti –Tip Device Kit

This kit includes;

- Anti-tip device Installation instructions
- (2) Anchor cords
- (2) Butterfly anchors
- (4) screws

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected and crafted carefully by skilled personnel before leaving the factory.

The transportation company assumes full responsibility for safe delivery of this equipment after it leaves our factory.

What to do if shipment arrives damaged:

- **Visible loss or damage:** Make note on the freight bill or express delivery and have it signed by the delivery person. File a claim for damages **immediately** regardless of the extent of the damages.
- **Concealed loss or damage:** If damage is noticed after unpacking, notify the transportation company immediately and file a "Concealed Damage" claim with the transportation company. This should be done within fifteen (15) days of the delivery to you.
- Retain container for inspection.

INSTALLATION INSTRUCTIONS

Cooking appliances must be connected only to the type of gas identified on the rating plate

1. Make a written record of the information on the rating plate located underneath the heat deflector at the front of the oven. (28" from the floor).
2. Open the oven door to access and read the rating plate.
3. This plate contains the model and serial number of this unit.
4. Write the information on the front cover of this manual for easy reference should the need to communicate with this company ever occur.
5. The rating plate also contains BTU/hr output of the burners, operating gas pressure in inches W.C.P and identifies the orifice for natural or L.P. gas use.
6. Pilot lighting instructions (ovens only) are also located in the same area.
7. Installation of this range should be performed by qualified, certified and licensed persons.
8. Service should be performed by persons who are familiar with American Range equipment.

CABINET PREPARATION:

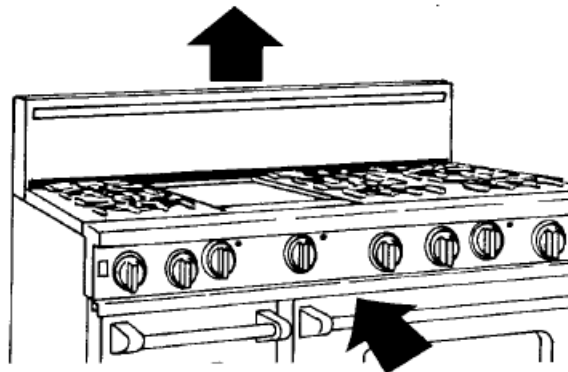
- This range is a free standing unit.
- The range can be placed in various positions with respect to the cabinet front, with the front either flush or projecting, depending on the countertop width.

- The range is zero-clearance safe against non-combustible surfaces.
- The maximum depth of overhead cabinets installed on either side of the hood is 13”.
- Any openings in the wall behind the range and in the floor under the range must be sealed.
- When there is less than 12” clearance between combustible material and the back edge of the range above the cooking surface, a backguard must be installed.
- When clearance to combustible material is over 12” no backguard is necessary
- Back guards must be ordered separately. To order, measure the space that the back guard must have and order accordingly.

CAUTION: Ranges equipped with casters on two (2) or more legs are for installation on 1/3 inch thick commercial grade vinyl composition floor finishing materials or the equivalent.

GENERAL INSTRUCTIONS:

1. Always keep the range area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not use the venting area at the back of the cooktop as a storage area or shelf as items will be subjected to high temperatures and could be damaged.
3. For proper operation of the range do not obstruct the flow of air and ventilation needed for the proper combustion in the range.



4. For proper ventilation, American Range suggests installing the range under an exhausting, ventilating hood with the proper filters and drip troughs (Consult local building codes for construction information).
5. Proper clearance must be provided in front of the range for ease of use and servicing.

6. The complete installation must comply with local codes or in the absence of local codes, with National Fuel Gas code ANSI Z223.1/NFPA54, or The National Propane Gas Installation Code CSA B149.1 as applicable.

VENTILATION REQUIREMENTS AND RECOMMENDATIONS

Ventilation unit	Standard Counter	Island Installation
Hood Size	24" Deep x Unit Width	30" Deep x unit width
Blower Size	48" Range 800-1200 CFM	800-1200 CFM
	36" Range 600-800 CFM	600-1200 CFM
	30" Range 500 CFM	500CFM

- When installing a range with a grill, select a blower on the high end of the recommendation.
- Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned air.
- The elimination of smoke and cooking vapors is best when the hood is installed 30" to 36" above the range cooktop.
- Wood covered hoods should be installed 36" above the range cooktop.
 - For Sauté / Step-Up models, clearance to combustible surfaces above the range top is 32"

Consult a professional heating and ventilating contractor for local code information on single and double wall ducting requirements.

INSTALLING THE ANTI-TIP DEVICE FOLLOW ENCLOSED SEPARATE INSTRUCTIONS

1. All ranges must have an anti-tip device correctly installed as instructed by the manufacturer
2. If you pull the range out from the wall for any reason, make sure that the anti-tip device is properly engaged when you push the range back against the wall.
3. There is the possible risk of the range tipping over and causing injury if the open oven door is leaned on when the anti-tip device is not engaged. Never lean, stand or sit on an open oven door.

When Installation is complete, check to be sure that the range installation is correct by checking the anti-tip device. Grasp the back of the range and carefully attempt to tilt the range forward.

ELECTRICAL CONNECTION

- The Range must be electrically grounded in compliance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA70.
- This range requires a 120 volt supply to operate the ignition system. The supply cord provided on the range is equipped with a 3 prong (grounding) plug for protection against shock.
- The electrical service in the building must be equipped with properly grounded 3 prong receptacle.
- Do not cut or remove grounding prong from this plug.

POWER REQUIREMENTS FOR THIS RANGE

- 120 VAC, 60Hz, single phase
- ARR-24,-30:10 AMP. Max.
- ARR-36, 10 AMP Max.
- ARR-48, 10 AMP. Max.
- ARR-60, 10AMP. Max.
- Always disconnect electric supply cord from the wall outlet before servicing.

CAUTION: Do not attempt to operate the range in the event of a power failure.

GAS CONNECTION

- Use at least a ½“commercial flex hose to connect range to the gas supply (service line).
- A manual gas shut off valve must be installed, in easy access in front of the gas supply (service line) and ahead of the range for safety and ease of future service.
- All valves must be in the off position before connecting to the gas supply line.

PRESSURE REGULATOR

1. The regulator installed in the range is adjusted at the factory for 5” WC (natural gas) or 10” WC (L.P.) depending on the customer’s request. Regulators must not be removed.
2. The regulator can withstand a maximum pressure of ½ PSI (14” WC). If the line pressure is beyond this limit, a step down regulator will be required. The inlet pressure shall be at least 7” WC for natural gas and 11” WC for L.P. gas.
3. Any adjustment to regulators must be made **ONLY BY QUALIFIED** service personnel with proper test equipment.

GAS REQUIREMENTS

- Verify the type of gas being supplied to the unit Natural gas or LP (propane)
- This Unit can be converted from Natural gas to Propane (check with American Range or authorized dealer for the correct conversion kit)
- Natural gas connection is 1/2" P.T. minimum 5/8" diameter flex line.
- Pressure to measure 7" to 10" W.C.
- Propane gas connection is 1/2" N.P.T. Minimum 5/8 diameter flex line
- Pressure to measure 11" to 14" W.C.
- A regulator is required at the LP (Propane) source to limit a maximum of 14" W.C. pressure to work with the regulator provided with the LP range.

Check that all gas connections are properly sealed with a suitable joint compound

Test all joints with a soapy water solution before lighting the burners

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

- Ranges installed with flexible couplings and or quick-disconnect fittings must be heavy duty, CSA/UL design certified commercial flexible connector of at least 1/2 NPT 9 with suitable strain relief's.
- The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSIZ21.69-CSA 6.16 and any Quick-Disconnect Devices for use with Gas Fuel should comply with ANSIZ21.41 CSA 6.9.
- All connections must be sealed with joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting pilot lights.
- When disconnection of the restraint is necessary, make sure to reconnect restraint after the range has been returned to its originally installed position.

WARNING: The range and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the supply piping. The range must be isolated from the gas supply.

Caution! What to do if you smell gas.

- Do not light any appliance
- Do not touch any electrical switch
- Do not use the telephone
- Immediately call your gas supplier from your neighbor's telephone
- Follow the gas supplier's instructions
- If you cannot reach your gas supplier; call the fire department

SAFETY INSTRUCTIONS

This Range has been designed to be safe and reliable for household use only and is not approved for outdoor use. Read the manual and instructions for use and follow basic safety precautions carefully.

1. Do not use aluminum foil or oven liners to line the oven bottom or sides of the oven. Excess heat accumulates under the foil and could cause damage to the finish.
2. Never cover any slots or holes inside the oven.
3. Covering the vents or openings inside the oven will result in poor baking performance.
4. The range must have adequate ventilation and fresh air so that the by products of incomplete combustion such as formaldehyde and benzene can be eliminated if a gas leak should occur.
5. This range must be installed by a qualified technician or licensed plumber who has read and is familiar with the instructions in this manual.
6. Do not store or use corrosive chemicals, vapors, flammables, or non food products in or near this appliance.
7. This appliance was designed to heat and cook food. Other uses such as heating a corrosive chemical or material will damage the range and could result in personal injury.
8. Never use the oven to heat a room because of possible carbon monoxide emissions and soot.
9. Overheating the oven for long periods of time could cause damage to the range materials. Do not use the oven as storage. Store broil pan outside of the oven for safety.
10. Use a 2 piece broil pan when broiling to prevent grease fires in the oven.
11. If a fire occurs in the oven, turn off the oven and don't open the door.

Contact an authorized repair technician if this range is not working properly. Do not use the range if it has been damaged.

Have a CLASS ABC fire extinguisher close by and know how to use it. After calling the fire department, you can use a fire extinguisher and fight the fire with your back to the exit while you move backwards towards the exit.

CAUTIONS

1. To prevent burns, always use a dry pot holder for moving a hot pan or skillet.
2. Do not touch a hot burner.
3. Do not move a flaming pan from the cook top burner

4. A small fire on top of the range or grill flare up can be smothered with a metal pan lid or cookie sheet or with baking soda; never use water.
5. For top of the range fires in a pan or skillet, smother flames with a tight fitting lid, cookie sheet or metal tray. Be careful to not burn yourself. If the flames do not go out immediately, evacuate the premises and call the fire department.
6. Never use water to put out a grease fire; never use a wet rag or towel to smother a fire.
7. Do not wear clothes with loose fitting sleeves around an open flame.
8. Cooking with high heat should always be attended; do not leave the range unattended. Food can boil over and hot grease in a pan can ignite.
9. **Caution should be used with small children around the range while cooking. Treats and toys should not be stored around or in the range. This could attract children to climb on or around the range to reach the item. Children should not climb, stand or sit on open oven doors or on any part of the range.**

OPERATING INSTRUCTIONS FOR THE COOK TOP

Welcome to an exciting cooking adventure with your new American Range. You can enjoy the experience of cooking on a true restaurant quality range with all of its advantages in your own kitchen.

BEFORE YOU USE YOUR NEW COOKTOP

- Before using the cook top for the first time, wash the outside area with soap and water to remove any residue from the factory finish.
- Your new professional range is equipped with burners that are similar to those used in restaurants. The large grates are designed in sections and are easy to remove and clean. The grates are made of cast iron with a porcelain coating. The burner grates will remain hot after the burner is turned off and create a residual heat for continued cooking. Use caution when handling.
- The burner heads are large and designed to spread the heat out from the perimeter of the head to ensure an even heat distribution for better cooking. The burner head should always be in place during any cooking and the range should not be operated without the burner heads.
- The burners have an electronic spark ignition that eliminates the need for a continuously burning pilot light. If the flame should go out from a boil-over or a strong draft when the burner is on, the burner will automatically reignite.

TO START: LIGHTING THE BURNERS

- Select a burner and the matching knob.
- **Push knob in and turn knob** counterclockwise (left) to the MAX position until there is a clicking sound and the burner ignites.
- Each burner or knob has a corresponding blue indicator light that remains lit when the burner is on.
- There are infinite flame settings between MAX, the highest setting, and SIMMER, the lowest setting.

If the flame appears uneven or ignition does not occur; check to make sure the burner head is seated on the grooves in the burner base.

1. The burner head must click into the receiving grooves on the burner base.
2. To turn off the burner, turn the knob clockwise to the off position or until the knob stops turning.
3. The flame height should be only high enough to touch the bottom of the pan. The heat should be directed into the pan from the bottom only.

4. Do not cook with a high flame that curls up the sides of the pan. A high flame that curls up the sides of the pan could melt or burn the pan handles.
5. High flames curling up the sides of a pan are a waste of energy and dangerous to the cook.

COOKWARE:

1. Use a low or medium flame if using glass - ceramic utensils.
2. Cast iron skillets conduct heat slowly but when hot are very efficient and food can burn easily if the flame is too high. A low to medium flame is suggested for cast iron skillets.
3. Any sturdy pan can be used on this range, but good quality professional pans are recommended.
4. A pan should have a flat bottom and be the size that best matches the size of the burner. The flames should touch only the bottom of the pan.
5. Use caution when using pans with plastic or composite handles, because high heat can burn or bubble the material.

Always reduce flame height to the minimum height necessary for food to cook. An excessively high flame can cause food to scorch and stick to the bottom of the pan.

To heat a large pot of water, use a high flame setting to bring contents to a rapid boil and then lower the flame to maintain the proper boil. A high rolling boil evaporates water and other foods quickly. Use our chart as a guideline.

The following temperature settings are meant to be only a guideline for cooking. You may need to vary the information to accommodate your own choices when cooking.

Suggested Burner Settings:

Heat Settings	Use
Simmer	Melting small quantities of butter simmer grains, rice, oatmeal
Low	Poaching eggs, fish, poultry
Low – Medium	Fry eggs, heat milk, cream sauces
Medium	Puddings and custards, gravies
Medium High	Sauté vegetables, braise meats, soups and stews, deep fat frying, boiling Water/pasta, blanching, vegetables, searing meats
High	Large quantity of water to boil, large quantity frying and cooking

USING THE GRILL

- Before starting to cook, check that stainless steel radiant, grease collector and grill grates are in place.
- This gas grill may cook slightly faster, so adjust preheat and grilling times to allow for less cooking time than expected.
- Push in the control knob and turn to High. Rotate the knob counter-clock wise. You will hear a puffing sound as the burner ignites and a blue light will indicate that the burner is lit.
- Turn on the exhaust fan above your range.
- Preheat the grill for 2 to 5 minutes. The longer preheat time ensures darker grill marks on the food.
- Turn knob to medium high or low before adding any food.
- Fatty foods or any excess fat used to marinate can cause minor flare-ups or puffs of flame. A small amount of flare up is normal.

If the flare up is high, turn off the burner and remove the food until the flare up subsides. Cover the grill with an American Range grill cover, cookie sheet, or metal tray to put out the flame and return food to the grill.

For The Best Cooking Results on Your Grill

1. The intense radiant heat from the grill vaporizes protein juices and flavors your respect protein.
2. Add any barbeque sauces during the last few minutes of cooking. Long enough to caramelize the sauce.
3. For best results turn food with tongs or a flat spatula to avoid piercing meat or poultry.
4. Turn meat once when juices rise to the surface. Turning meat more than once results in the loss of meat juices.
5. Before cooking steaks or chops, trim most of the outside fat to prevent excessive flare ups. Slash into the edges of steaks or chops to keep meat flat on the grill.
6. Fish should be cooked at the lowest: setting 8 to 10 minutes for every inch of thickness, measured at the thickest end of the fish.

Grill Chart

FOOD ITEM		HEAT SETTING	TIME
Hamburgers 1/2" to 3/4"		Medium	8 to 10 min.
Steaks 1" to 1 1/2"	Rare 140°	Medium-High	10--20min
Steaks 1" to 1 1/2"	Medium 160°	Medium-High	12--25 min
Pork chops 3/4" to 1"		Medium	15-25 min.
Lamb chops		High	12 -15 min
Poultry pieces	170°	Low-med.	25-35 min
Fish 1" thick		Medium	8 to10 min

Allow grill to cool completely before cleaning. Remove the grates, grease collector and stainless steel radiant and place them in hot soapy water. Clean the grill with hot soapy water and a soft grill brush. **Do not apply any water or cleaner directly on the infrared burner.**

USING THE GRIDDLE

The built-in griddle is made of polished steel to provide a smooth cooking surface.

1. The griddle is held in place by one rear screw and two front screws. The screws are positioned to keep the griddle from shifting in transit.
2. The griddle plate is not designed to be removed during normal use.
3. A griddle drip pan is included.

SEASON THE GRIDDLE

1. The griddle has a factory applied coating that must be washed off before using for the first time.(See Cleaning the Griddle)
2. Pour 1 tablespoon of vegetable oil (not corn or olive) and rub on the entire surface of the griddle using a rough towel.
3. Push the griddle control knob in and turn to a medium setting (350°F)
4. Heat until griddle begins to smoke. Turn off griddle and allow it to cool.
5. Repeat the process one more time.

CLEANING THE GRIDDLE:

1. The griddle is not to be removed for cleaning.
2. First, clean griddle after using by scraping with a flat spatula to remove food particles.
3. Clean the griddle thoroughly with hot soapy water and a rough towel.
4. Rinse with a mixture of 1 quart water and 1 cup white vinegar.

5. To clean further, pour 1 teaspoon vegetable oil in the center of the griddle and rub the entire surface with a clean rough towel or scrub with a nylon scrubbing pad. Wipe with a damp paper towel.
6. Clean the griddle drip pan and trough after each use with hot soapy water and a sponge.
7. It is normal for the griddle to darken with age and use.

To Start Cooking:

1. Push knob in and turn the knob clockwise to the MAX position.
2. Preheat griddle for 2 to 3 minutes and turn knob to a medium to low cook setting.
3. The blue indicator light comes on and stays on until the desired setting is reached and then turns off and on with the heating cycle.
4. For best results, add a small amount of fat to cook food properly, such as butter, oil, or a cooking spray. Fatty meats like bacon and sausage do not need extra fat.

The following temperature settings are meant to be used only as a guide. You may need to vary the settings when making your own choices.

Griddle cooking chart

FOOD	TEMPERATURE	KNOB SET
Eggs	225°F to 250°F	LOW
Bacon, Ham, Hot dogs	300°F to 325°F	MED LOW
Sausage, Grilled Cheese Sandwiches	325°F to 350°F	MED
Pancakes, French Toast	350°F to 375°F	MED
Hash Brown Potatoes, Grilled Onions	400°F to 425°F	MED HIGH

USING THE OVEN(S)

The oven bake and broil burners have an infrared glow igniter and safety system that lights the gas. There is a 4 second delay for the gas to ignite after the knob is pushed in and set.

Before baking or broiling:

Independently, turn the oven and broiler burners on for 2-hours and 20-minutes respectively. This will burn off the manufacturing oils used by the factory.

- Turn the selector knob to Bake and set the thermostat knob to 450°F. Run the oven for 2-hours.
- Allow the oven to cool for 10-minutes.
- Upon completely the oven cycle, turn the selector knob to Broil. Turn the thermostat knob to broil and allow the broiler to run for 20-minutes.
- There may be an odor during these respective functions

All oven models have three cooking methods available:

- INNOVECTION® -CONVECTION
- Traditional Bake
- Broil
- Fan – Cool Down (utilized to cool your oven temperature rapidly)

WHAT IS THE CONVECTION COOKING PROCESS?

- Convection is the process of cooking with heat being mechanically circulated with a fan in a continuous pattern around the food
- Cooking results can be faster than cooking charts suggest and food should be checked for doneness 5 - 15 minutes prior to suggested cooking time.
- Oven temperatures should be set lower than suggested cooking recommendation. In most cases by 25°F.
- Multiple racks of food can be cooked at the same time with even browning and cooking.

Other Features:

- This oven can also be used at low temperatures to dehydrate food, warm plates or for very slow cooking at a low heat.
- Utilize the oven's 'Fan' mode and turn on the oven lights to defrost frozen foods.

The thermostat on every oven is factory checked for accuracy.

AMERICAN RANGE PROFESSIONAL RESIDENTIAL INNOVECTION-CONVECTION

- INNOVECTION® -CONVECTION is the unique convection system created by American Range engineers.
- INNOVECTION® -CONVECTION uses two fans at the back of the oven to circulate hot air more evenly around the oven. Air is also vented into the oven through side vents to create a more uniform and fast cooking process. Circulating hot air reaches all areas of the oven and eliminates any hot or cold spots.
- The 30" oven is 30,000 BTU/hr, and the broil-only element is 15,500 BTU/hr.
- The 18" oven is 22,000 BTU/hr and the broil-only element is 13,000

OVEN FEATURES:

- Your new Professional Range is equipped with a separate bake and a separate infrared broil burner.
- The ovens have two electric glow igniters that light the gas in each oven.

- Each oven has its own temperature control knob that cycles the burners off and on to maintain the proper heat.
- All models have 6 rack positions and the large 30" oven includes 2 racks.
- The 18" oven on some models has 6 rack positions and 2 racks.
- When cooking with INNOVECTION®-CONVECTION, any rack is suitable.

HOW TO COOK WITH INNOVECTION-CONVECTION:

1. INNOVECTION®-CONVECTION fan-circulated hot air browns all food surfaces quickly.
2. The circulating hot air seals in the juices in meats and vegetables.
3. This cooking process eliminates the need to baste with additional fat or juices.
4. Meat and poultry are roasted in an uncovered shallow pan that allows the circulating hot air to quickly brown all food surfaces.
5. This roasting process enhances flavors and keeps the inside of food moist and juicy.
6. Some recipes or meats adapted to INNOVECTION®-CONVECTION will cook faster than the expected time in a recipe or chart and should be checked about 5 to 10 minutes early.
7. For best results when cooking with INNOVECTION®-CONVECTION we recommend that low sided pans be used.
8. Circulating hot air needs to reach all sides of the food for the best cooking results.
9. It is suggested that the oven temperature be lowered 25° for all recipes and to reduce the cooking time by 10 to 15%.
10. Multiple racks of food can be successfully cooked at one time such as three racks of cookies or breads.
11. A meal of meat and vegetables, cooked on different racks, all at the same time saves time and conserves energy.
12. For best results always preheat the oven before INNOVECTION®-CONVECTION baking.
13. There is always a condensation that occurs during cooking and water could appear on the cooler panel outside of the oven.
14. Caution should be used when opening the oven door during the cooking

TO BEGIN COOKING

1. Adjust the racks for the best cooking position before turning on the oven.
2. Insert rack with the back safety rail in the up position towards the rear of the oven. Lift and slide the rack into the desired position.
3. Push in and turn the Oven Selector Knob to the, bake, convection or broil position. This will activate the electrical ignition and the gas flow.
4. Turn the temperature setting knob clockwise to the correct oven temperature.

5. The blue indicator light on the oven panel glows indicating the burner is on and cycles off when the oven is at the correct temperature.

Turn the oven temperature knob and the selector switch knobs to the off position when finished cooking; be sure the two knobs are completely in the off position

TO COOK WITH TRADITIONAL BAKE:

- Traditional Bake is the standard way to bake and is best when one rack of food is cooked at a time.
- Any food item can be baked in the traditional manner but some foods can *only be baked in the traditional way* for the best results.
- Traditional baking is best for foods that need to be covered and or cooked for a long time, such as casseroles, and slow cooked roasts in liquid.
- Traditional bake is best for custard pies such as pumpkin, quiches, or nut pies such as pecan.
- Traditional baking is also best for recipes that call for very high temperatures, such as meringue toppings.

For best results use a single rack for traditional baking. Large ovens can accommodate a full professional sheet pan.

- Before turning on the oven, position the oven racks to the best baking position for the food being cooked.
- Most single rack baking of cakes, pies and cookies will be in the center of the oven or rack two or three starting to number from the bottom rack position which is one.
- Most roasting will be at rack position one or two depending on the size and quantity of food being roasted.
- A cake will usually be baked on rack three or in the center rack position of the oven.

Baking Chart

Food	Traditional temp	Traditional time	Innovection convection temp	Innovection Convection time
Yeast bread	375°F	30-35 min.	350°F	25-35 min.
Quick Bread	375°F	30-35 min.	350°F	20-25 min.
Muffins	375°F	15-20 min.	350°F	12-15 min.
Angel Food Cake	375°F	35-45 min.	350°F	30-35 min.
Bundt Cake	350°F	45-50 min.	325°F	35-40 min.
Sheet layer 9x13	350°F	40-50 min.	325°F	30-35 min.
Cake ,layer round 8"or 9"	350°F	30-35 min.	325°F	25-30 min.
Cookie/choc chip	375°F	10-12 min.	350°F	8-10 min.
Pie shell	425°F	10-12 min.	400°F	7-9 min.
2 crust fruit pie	375°F	55-60 min.	350°F	50-55 min.
Custard	350°F	35-40 min	Not recommended	
Baked potato	375°F	60-75 min.	350°F	50-55 min.
Lasagna	375°F	55-60 min.	350°F	45-50 min.
Soufflé	350°F	45-50 min.	325°F	35-45 min.
Quiche	400°F	25-30 min	Not recommended	

ROASTING CHART

Food	Traditional Setting	Innovection Convection Setting	Roast Time Min/lb.	Internal Temperature
Beef Rib Roast	325°F	300°F	20-min./ lb 25-min./ lb 30- min. / lb.	Rare-140°F Med.-155°F Well -170°F
Beef Tri Tip	325°F	300°F	30-min. / lb.	Med.-155°F
Lamb-leg	325°F	300°F	30 min./ lb	Med-145°F
Pork Loin	325°F	300°F	35 min. / lb.	Med-well 170°F
Chicken – whole	375°F	350°F	25 min./lb.	170°F breast 175° thigh
Stuffing				165°F
Turkey unstuffed	325°F	300°F	9-12 min./lb.	165°F breast 175°F thigh

Whole, unstuffed, poultry such; as chicken and turkey should be placed on rack 1 or 2 with the legs and cavity opening, pointing towards the back of the oven.

TO USE THE BROILER:

When using broil, the rack position depends on the food, and the thickness of the meat. Rack position one is at the bottom of the oven, and the positions number up as a ladder with six being at the top.

- The oven door remains closed during broil. **Opening the oven door turns the infra-red element off.** When the door is closed the element reignites in 4 seconds.
- Check your recipe or use our guide. Use a two-piece broil pan.
- Most broiling uses rack positions three or four counting from the bottom.
- Push in oven knob and turn to the broil setting, the blue indicator light will come on. When the broiler is hot the light turns off.
- When inspecting the food, open the oven door no more than 2 inches. The burner turns off but will reignite in 4 seconds when the door is closed.
- For best results, broil small, flat cuts of meat such as steaks, hamburgers, chops or boneless chicken breasts.

BROIL CHART

Food	Weight and Size	Rack	Time
Steak	12oz. and 1"	3	Rare: 10 min. Med: 12 min. Well: 15 min.
Hamburger	4 oz. and ½ "	4	10 min.
Chicken Pieces	1 lb.	3	15 to 20 min.
Pork Chop's	1 lb. and ¾"	3	14 min.
Salmon Steak	1 lb.	4	8 to 10 min.

KEEP YOUR RANGE CLEAN:

To keep your range operating properly, clean after each use. This prevents build-up of soil and grease. Grease and soil will be more difficult to clean if it has been allowed to sit and cook onto the range.

TO CLEAN THE COOKTOP

The cooktop is brushed stainless steel with polished aluminum burner heads. The burner caps are steel coated porcelain.

1. Wash all cooking surfaces with hot water and dish detergent such as Ivory Liquid, or Joy.
2. Rub stubborn spots with baking soda or liquid cleaner such as Windex All Surface Cleaner or 409.
3. Do not use abrasives on stainless steel. Use rough towels, sponges or soft plastic scrubbers. **RUB ONLY WITH THE "GRAIN"**.
4. Grates and burner caps can be soaked in hot soapy water.
5. Mild scouring cleaners can be used, such as Bon Ami or Cameo.
6. Do not use steel wool pads or green rough Scrubee's.

TO CLEAN THE OVEN

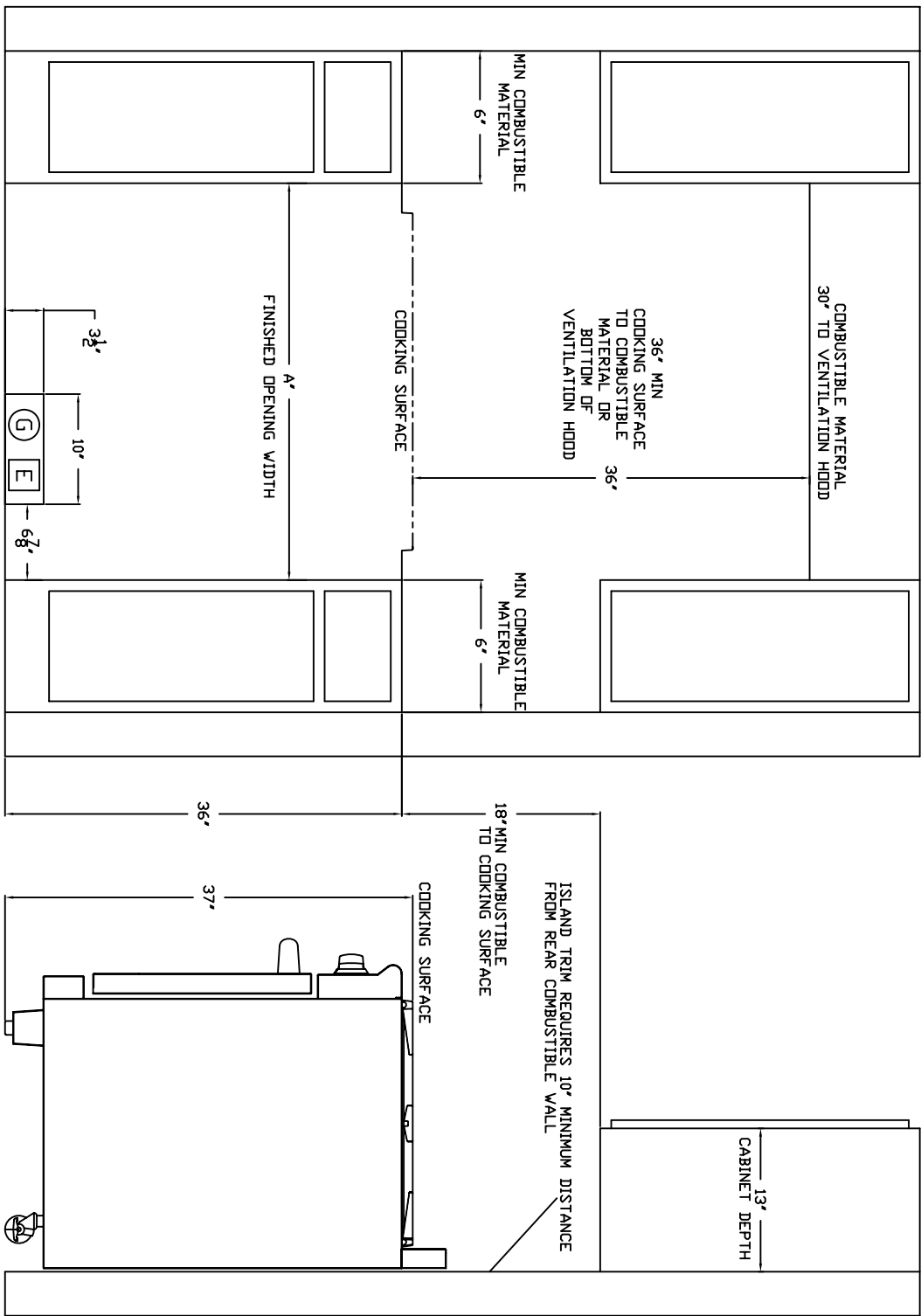
The oven cavity is porcelain with steel rack guides and racks. The infra-red broil element is steel and does not need to be cleaned. Any soil is burned off by the intense heat.

1. Place a glass baking dish in a cool oven and fill with ammonia. Close the door and allow it to sit overnight. This softens the soil for easier removal.
2. Wash the interior with soap and water. For stubborn stains make a paste with baking soda and water and rub with a sponge or nylon pad.
3. Use mild scrubbing compounds such as Bon Ami or Cameo if necessary.
4. Do not use steel wool pads or abrasive sponges or scrubbers.

5. If necessary, spray oven cleaner can be used. **DO NOT SPRAY OVEN CLEANER INTO THE CONVECTION FANS OR UP ONTO THE INFRA-RED BURNER.**
6. When using oven sprays, rinse the oven with 1/4 cup vinegar mixed with 1 quart of water.
7. Do not use scouring powders on the glass window; oven spray may be used on the window. Rinse with vinegar and water solution.

INSTALLATION SPECIFICATIONS
GAS RANGES

RANGE SIZE DIM A"	24"	30"	36"	48"	60"

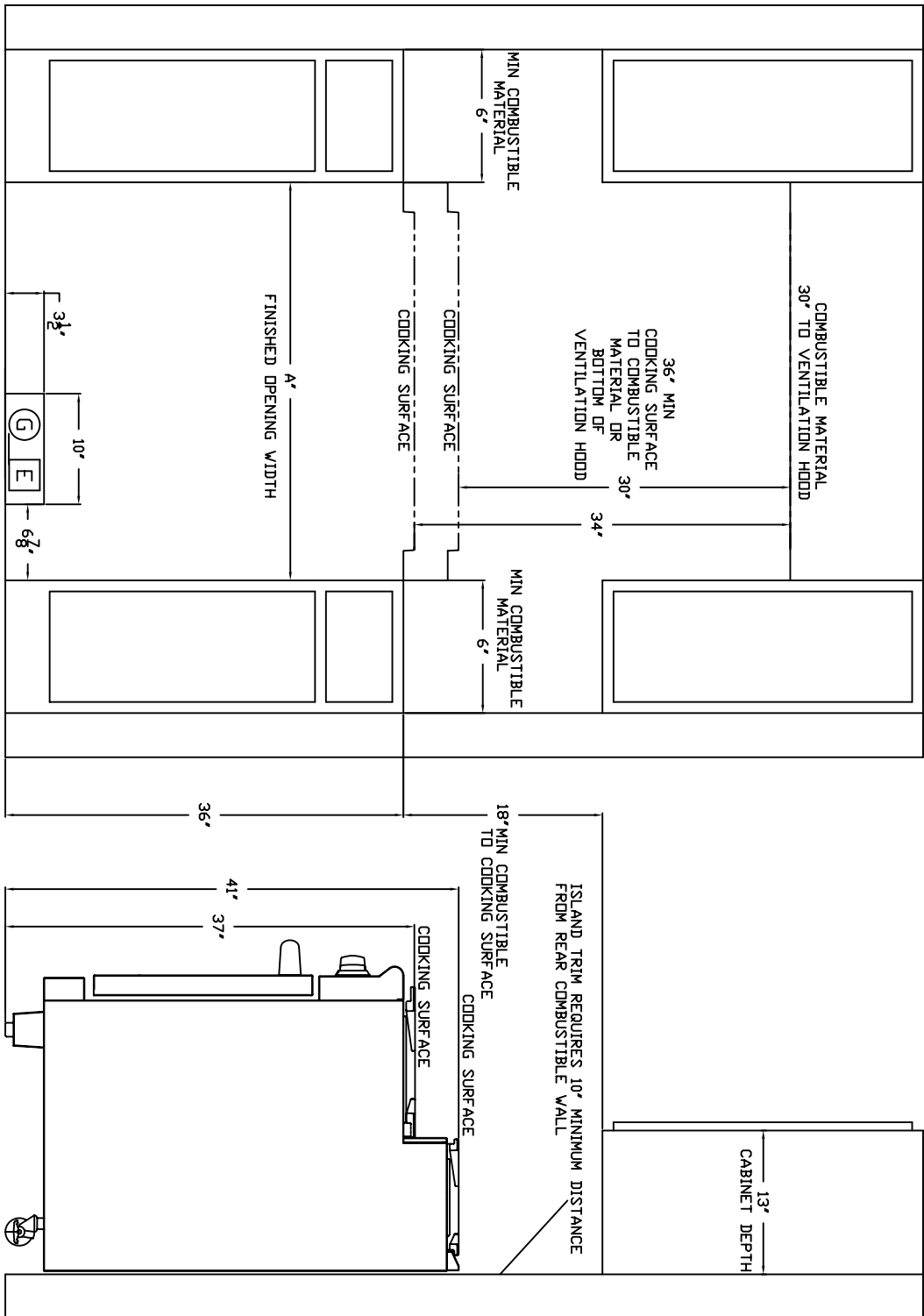


- Ⓜ LOCATION OF GAS AND ELECTRICAL SUPPLY
- Ⓝ ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
- Ⓞ ISLAND TRIM 0 IN. CLEARANCE TO NON COMBUSTIBLE SURFACE
- Ⓟ NO SIDE WALL ABOVE COOKING SURFACE
- ① ROTATE BUTTERFLY LEVER CLOCKWISE TO LOCK CASTERS AT FINAL INSTALLATION
- ② SEE ANTI-TIP INSTRUCTIONS FOR PROPER FASTENING OF UNIT.



INSTALLATION SPECIFICATIONS STEP-UP GAS RANGES

RANGE SIZE	24"	30"	36"	48"	60"
DIM A"	24	30	36	48	60

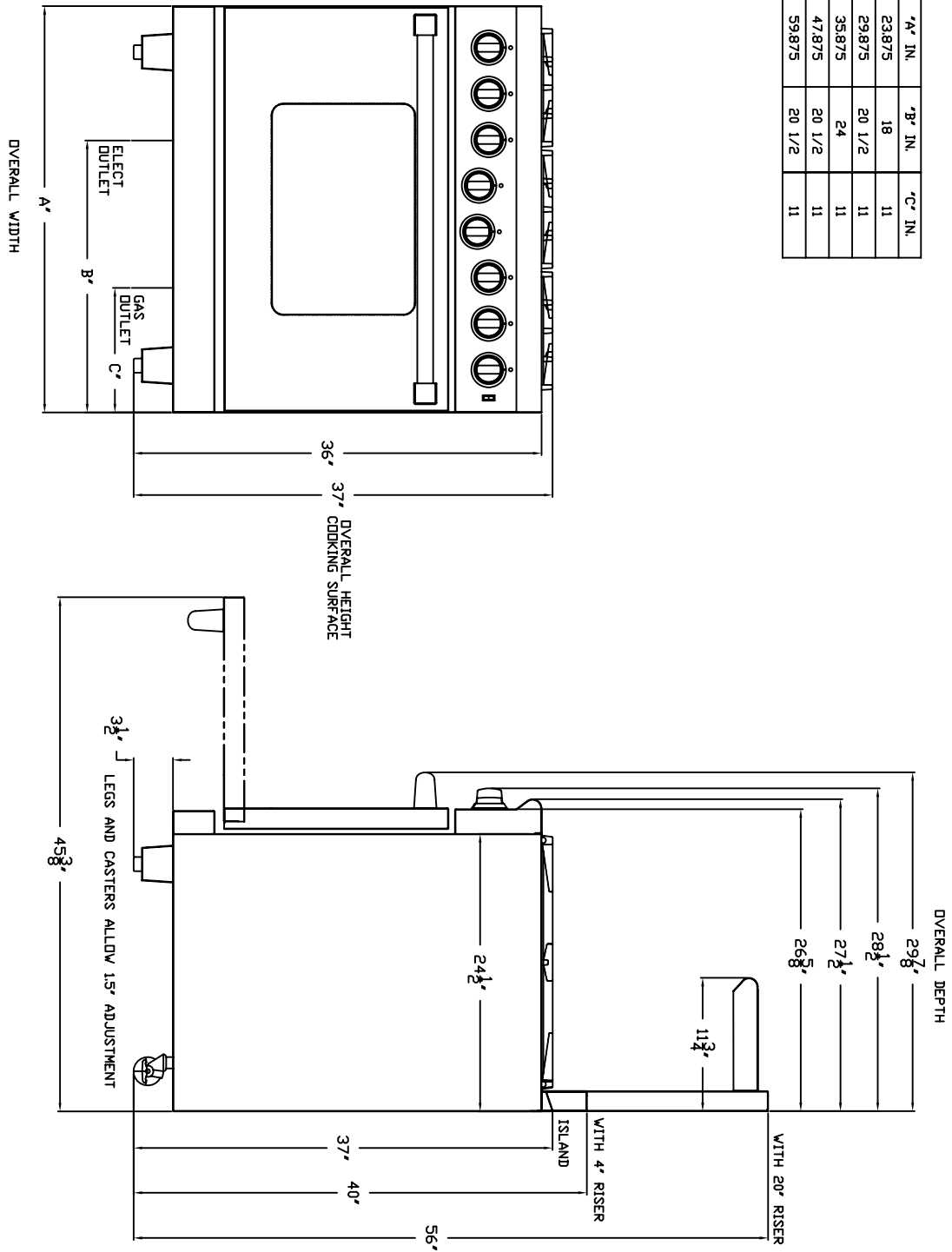


- ① LOCATION OF GAS AND ELECTRICAL SUPPLY
- ② ISLAND OR PENINSULA INSTALLATIONS 10" MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE SURFACE
- ③ ISLAND TRIM 0 IN. CLEARANCE TO NON COMBUSTIBLE SURFACE
- ④ NO SIDE WALL ABOVE COOKING SURFACE
- ⑤ ROTATE BUTTERFLY LEVER CLOCKWISE TO LOCK CASTERS AT FINAL INSTALLATION
- ⑥ SEE ANTI-TIP INSTRUCTIONS FOR PROPER FASTENING OF UNIT.



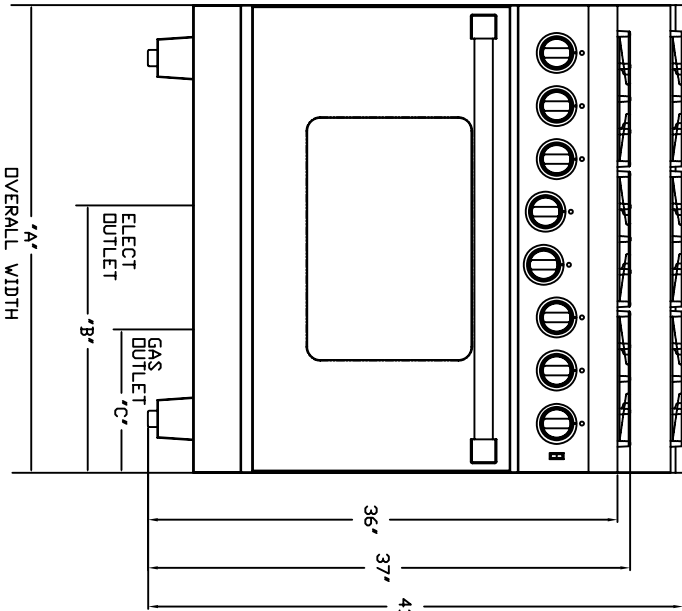
OVERALL DIMENSIONS GAS RANGES

MODEL NO.	'A' IN.	'B' IN.	'C' IN.
24 IN.	23.875	18	11
30 IN.	29.875	20 1/2	11
36 IN.	35.875	24	11
48 IN.	47.875	20 1/2	11
60 IN.	59.875	20 1/2	11

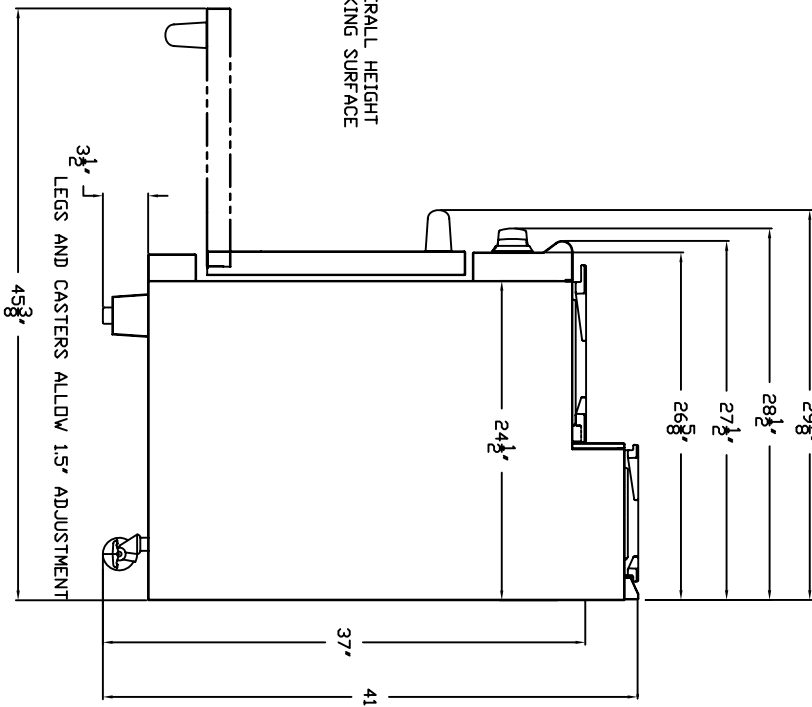


OVERALL DIMENSIONS
STEP-UP GAS RANGES

MODEL NO.	'A' IN.	'B' IN.	'C' IN.
24 IN.	23.875	18	11
30 IN.	29.875	20 1/2	11
36 IN.	35.875	24	11
48 IN.	47.875	20 1/2	11
60 IN.	59.875	20 1/2	11



OVERALL HEIGHT
COOKING SURFACE



AMERICAN RANGE
QUALITY COOKING EQUIPMENT

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