



IDEAL RANGE OWNERS MANUAL

INSTRUCTIONS: Installation, Operation & Maintenance

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
For your safety: Do not store or use flammable liquids or vapors near this equipment.

Instruction to be followed in the event the user smells gas shall be posted in a prominent location. This shall be obtained by consulting the local gas supplier. This equipment is design for commercial use only.

Installing, Operating and Service Personnel:

Qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes should perform installation of the equipment. Qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment should perform operation of the equipment.

Qualified personnel who are knowledgeable with Commercial Cooking Equipment should perform service of the equipment.

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 date delivery is made to you. Retain container for inspection.

INSTALLATION INSTRUCTIONS

A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future service.

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 clearance for air openings into the combustion chamber, for proper combustion, and ventilation. For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform with local codes, or in the absence of local codes, to 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 ½ 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 ½ 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

| | <u>Rear</u> | <u>Sides</u> | <u>Rear</u> | <u>Sides</u> |
|--------|-------------|--------------|-------------|--------------|
| Ranges | 0" | 0" | 4" | 8" |

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

For an appliance equipped with casters the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or *Connectors for Moveable Gas Appliances*, CAN/CGA-6.16, and a quick-disconnect device that complies with the standard for *Quick Disconnect Devices for Use with Gas Fuel*, CAN1-6.9, adequate means must be provided to limit device or its associated piping to limit the appliance movement.

Restraining devices may be attached to the back frame/panel of the unit.

NOTE: If a Salamander broiler / Cheese Melter is to be mounted on range, refer to installation instructions for Salamander broiler/Cheese Melter before installing high shelf. Special care must be taken to ensure that the gas supply piping and/or gas pressure regulator is not exposed to exhaust gases, or elevated temperatures.

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. Ideal ranges and ovens use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

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.**

Initial pilot lighting:

All of our Range appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas characteristics, to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by our warranty. Before lighting any pilots, make sure that burner valves and thermostats are turned "off".

A. TOP BURNERS. All top section burners are equipped with constant-burning pilots. These are to be manually lighted immediately after the gas is turned on and the system is checked for leaks. Burner pilots are provided for each burner and can be rechecked for proper adjustment. Adjustments can be made with a screwdriver to the brass pilot valve accessible through the valve cover.

B. GRIDDLE. The pilot should be lighted immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the valve cover, or by lifting the plate upward and accessing through the top.

C. STANDARD OVEN. Pilot gas is tapped from the main burner manifold pipe, routed through tubing to a pilot safety valve, and then to the pilot burner. Gas flow is controlled by the safety valve.

Oven pilot lighting or relighting is to be completed in the following sequence:

- (1) Turn the oven thermostat knob to "off" and wait 5 minutes.
- (2) Remove the oven's lower kick plate by lifting and out. This exposes the pilot safety valve igniter button.
- (3) Make sure any accumulated gas has dispersed. Since propane gas is heavier than air, check near the floor area for the odor of propane gas before attempting to light any pilot burners.
- (4) Depress the red button on the safety valve and hold it in throughout the lighting procedure.
- (5) Manually light up the oven pilot at the pilot burner. If a flame is not present, apply a lit match to the pilot burner head.
- (6) Continue to depress the safety valve button until the pilot remains lit when released.
- (7) If pilot is extinguished, repeat step 4 through 6 above.
- (8) Turn the oven thermostat knob "on" and set to desired temperature setting, watch to make sure the oven burner ignites from the pilot and that there are no yellow flames from the burner.
- (9) Turn the oven thermostat to "off" and replace the lower kick plate.

NOTE: It may be necessary to relight the pilot several times until the lines are purged of any trapped air and a constant gas flow is attained.

MAINTENANCE & CLEANING INSTRUCTIONS

Daily:

1. Clean to grate(s) with warm water, mild cleaner and wire brush. Clean and brush off debris from and around the burner area. Empty and clean grease pan.
2. 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:

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

Stainless Steel Parts

Do not use steel wool, abrasive clothes, 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.