



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR **RESTAURANT SERIES RANGES**

- AR SERIES
- AR-C SERIES
- AR-NV SERIES
- ARGF SERIES



DESIGN



CLASS



FUNCTION



FOR  
YOUR  
SAFETY

**FOR YOUR SAFETY!**  
Do not store or use gasoline or  
other flammable vapors or liquids  
in the vicinity of this or any other appliance.

FOR  
YOUR  
SAFETY

**WARNING**

IMPROPER  
INSTALLATION

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

**WARNING**

IMPROPER  
INSTALLATION

**IMPORTANT SERVICE NOTICE!**

Using any part other than genuine American Range factory supplied  
parts relieves the manufacturer of all liability.  
American Range reserves the right to change specifications and  
product design without notice. Such revisions do not entitle the buyer  
to corresponding changes, improvements, additions or replacements  
for the previously purchased equipment.

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

**RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

This equipment is design engineered for commercial use only.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Installed By: \_\_\_\_\_ Install Date: \_\_\_\_\_

Gas Type: \_\_\_\_\_

Electrical Information: \_\_\_\_\_



## PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. 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.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day use.

If you should encounter any sort of problem, turn to the section of the manual entitled, "Troubleshooting" – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your kitchen. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service via email: [info@americanrange.com](mailto:info@americanrange.com) at [www.americanrange.com](http://www.americanrange.com), or call 888.753.9898.

Sincerely,

*Shane Demirjian*

President, American Range Corporation



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## IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- DO NOT remove permanently affixed labels, warnings, or plates from product. This will 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 gas supplier.
- Please ensure that the 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.



### DANGER

Hazards or unsafe practices which may result in severe personal injury or death.



### WARNING

Hazards or unsafe practices which may result in severe personal injury or death.



### CAUTION

Hazards or unsafe practices which may result in minor personal injury or property damage.

#### SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment.

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

1. Note any visible loss or damage on the freight bill or express delivery and have the note signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

#### CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring you provide proper ventilation when cooking with gas.

## INSTALLATION

### INSTALLATION, OPERATION AND SERVICE PERSONNEL

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

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

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

### VENTILATION HOODS

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood. Consult local codes before constructing and installing a hood.

Room air movement should be monitored during installation. Strong exhaust fans in the hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts – either may interfere with the pilot or main burner performance and can also be hard to diagnose. If pilot burner or main burner outage problems persist – make up air openings or baffles may have to be provided in the room.

### INSTALLATION - GAS STANDARDS AND CODES

**IMPORTANT** - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 Natural Gas Installation Code, CAN/CGA-B149-1 or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system.

The appliance, when installed, must be wired and electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2 as applicable.

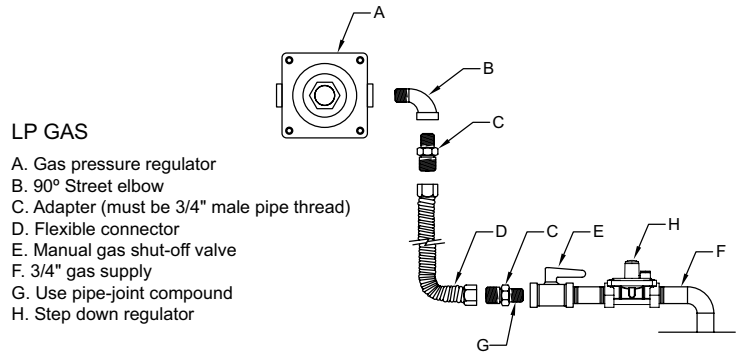
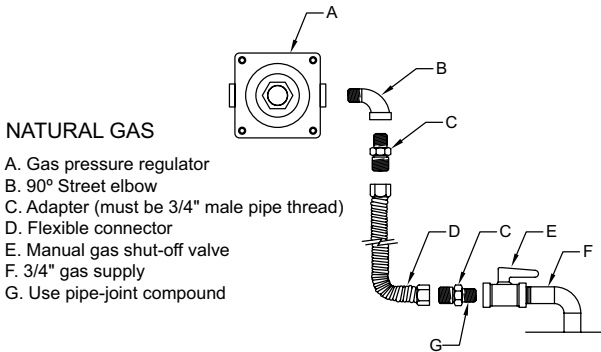


## DANGER

1. 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 maintenance/service.
2. The gas pressure regulator supplied with the appliance must be installed prior to connecting the equipment to the gas supply line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition.
3. Please contact the factory, a factory representative, or local service company to perform maintenance and repairs.

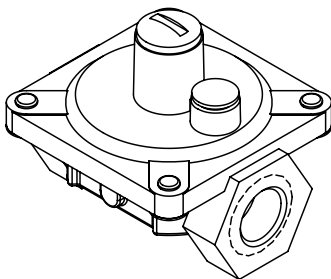
**GAS CONNECTION** - The single deck oven requires one gas connection; the double deck oven requires two gas connections. The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas service supply line must be the same size or greater than the inlet line size of the appliance.

**MANUAL SHUT-OFF VALVE** - A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.



The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with ranges have 3/4" NPT connections; the regulator is adjusted at the factory for 5" W.C (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NG and LP gas and provide a gas tight seal to prevent leaks. If the gas supply line pressure is greater than this amount, a step-down regulator will be required. A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

**RATING PLATE** - The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.

<b>AMERICAN RANGE</b> 13592 DESMOND ST., PACOIMA, CA 91331		NSF		ETL		ETL	
Intertek Intertek 3013256		Intertek Intertek 3013256		Intertek Intertek 3013256		Intertek Intertek 3013256	
MODEL: AR-6-C		SERIAL NO. 999999-999		GAS TYPE: NAT		MAN. PRESS: 5.0 IN. W.C.	
<input type="checkbox"/>	INNOVECTION: V 120	PHASE 1	A 3	CYCLE 60			
<input checked="" type="checkbox"/>	CONVECTION: V 120	PHASE 1	A 5	CYCLE 60			
INPUT-BTU/HOUR/BURNER				CLEARANCES			
OPEN TOP	32,000	SM. OVEN	27,000	NON-COMB. COMB.			
GRIDDLE	20,000	STD. OVEN	35,000	BACK	0"	4"	
BROILER	15,000	CON/NV		SIDES	0"	12"	
HOT TOP	20,000	OVEN	30,000				
FOR USE ONLY ON NONCOMBUSTIBLE FLOORS CURB MOUNT MUST HAVE 2" OVERHANG INTENDED FOR OTHER THAN HOUSEHOLD USE ANSI Z83.11a/CSA 1.8a-2007 Food Service Equipment							

Rating Plate



## WARNING

Appliances must be connected only to the type of gas identified on the rating plate.

**INSTALLATION - ELECTRIC UTILITY CONNECTIONS - STANDARDS AND CODES**



The installation instructions contained here are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel will void the warranty and may result in damage to the oven and/or injury to the operator.

Qualified installation personnel are individuals, a firm or a company which either in person or through a representative are engaged in and responsible for the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel, licensed and bonded, must be experienced in such work, familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

**U.S. AND CANADIAN INSTALLATIONS** - All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, with the National Electrical Code ANSI/NFPA 70 - Latest Edition and/or Canadian National Electrical Code C22.2 as applicable.

The ventilation of these ranges should be in accordance with local codes. In absence of local codes, refer to the national ventilation code titled, Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, NFPA-96-Latest Edition.

**GENERAL EXPORT INSTALLATIONS** - Installation must conform to Local and National Standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation or operation of your American Range Innovation® or Convection Oven, please contact your local distributor. If you do not have a local distributor, contact American Range Corporation at 1.888.753.9898 or visit us at [www.americanrange.com](http://www.americanrange.com)

**ELECTRICAL CONNECTION** - The standard gas operated convection ovens require a 120VAC, 60 Hz, 15 AMP electrical service for operation. The supply cord provided on the appliance is equipped with a three-prong (grounding) plug for protection against electrical shock hazard. The electrical service in the building must be equipped with a properly grounded three-prong receptacle, in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or in Canada – to Canadian electrical codes, CSA C22.2. Do not cut or remove the grounding prong from this plug.

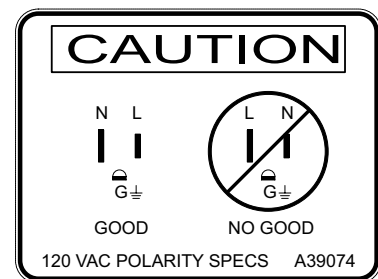


**ELECTRICAL GROUNDING INSTRUCTIONS**

The appliance is equipped with a three-prong (grounding) plug for your protection against electrical shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from the plug.

For gas fired 120VAC units and any NEC compliant receptacle, proper ground and correct polarity is required.

Electric convection ovens are configured at the factory for operation from 208VAC, single phase, or 208VAC, three-phase electrical service is also an available configuration. Consult wiring diagram located at the end of this manual and on the back side of the appliance.



No attempt should be made to operate this appliance during an electrical service failure. The appliance is not capable of operation without specified gas and electric requirements.



## CASTER INSTALLATION

When installing provided casters, match holes on the caster with holes on the oven bottom base and fasten with the hardware provided. Locking-type casters must be installed in the front.

Ovens with casters must be installed with the locking front casters supplied, a flexible connector complying with ANSI Z21.69, CGA6.16 and a quick-disconnect device complying with ANSI Z21.41 CGA 6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

## LEVELING

A carpenter's spirit level should be placed on the oven floor, and the unit leveled both front-to-back and side-to-side. If the unit is not level, cakes, casseroles and any other liquid or semi-liquid batter will not bake evenly, burner combustion may become erratic, and the unit will not function properly.

If the kitchen floor is relatively smooth and level, the unit may be leveled by turning the "foot" section of the leg, since casters are not adjustable. Identify the high corner and level the unit if the adjustment required exceeds the 1-1/4" limit use metal shims.

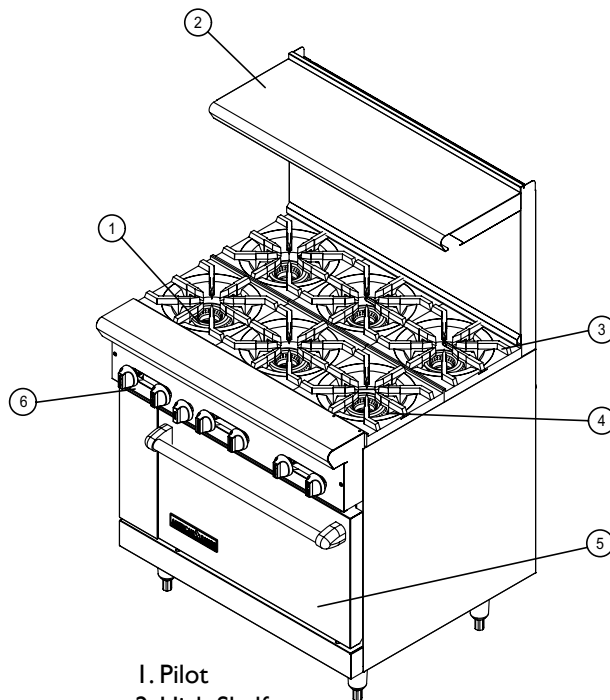
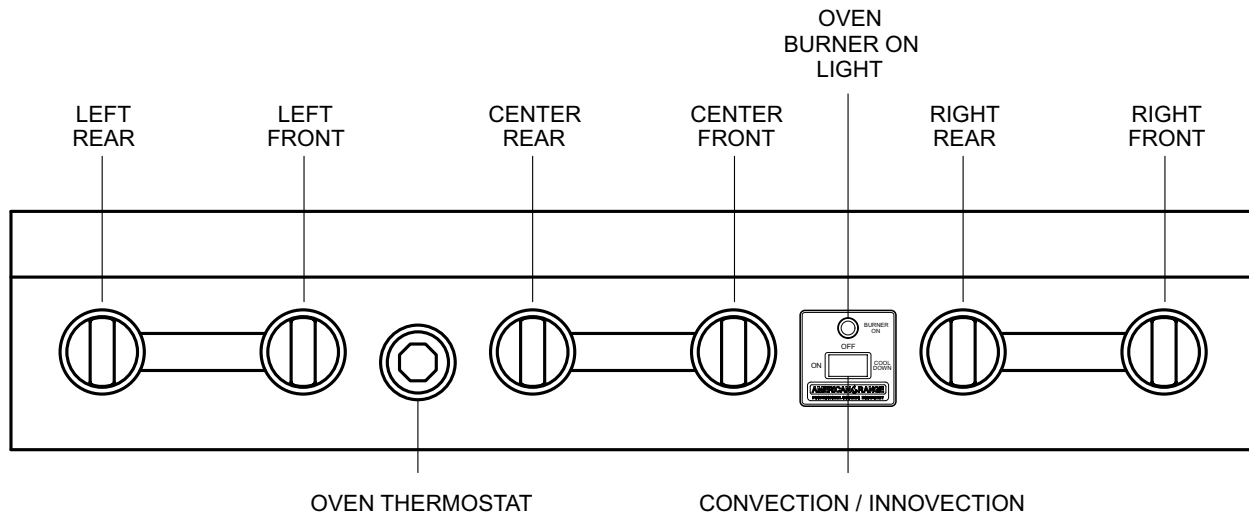


When lighting the gas oven, **DO NOT** stand with your face close to the combustion chamber.

All American Range Corporation appliances are adjusted and tested before leaving the factory, effectively matching them to appropriate atmospheric conditions. We recommend that adjustments and calibrations are performed upon installation to assure proper operation of the unit and avoid possible problems caused by rough handling or vibration during shipment. This work must be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by warranty.

Check all gas connections for leaks with a soapy water solution before lighting the oven. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Putting an open flame beside a new gas connection is extremely dangerous and may result in serious injury or death.

## TYPICAL MODEL & PARTS IDENTIFICATION



1. Pilot
2. High Shelf
3. Grates
4. Ignition
5. Door
6. Burner Valves

# INSTALLATION CHECKLIST

This checklist has been developed to assure proper installation of your oven.  
 To validate warranty, you must mail, e-mail or fax this form and a copy of your receipt to:  
**AMERICAN RANGE CUSTOMER SERVICE, 13592 DESMOND STREET, PACOIMA, CA 91331**  
**service@americanrange.com**  
**818.897.8839 FAX**

Street: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

City, 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

### Installation

- Read User Manual
- Review Safety Instructions
- Proximity to cabinets
- Backguard in place
- Level
- Ventilation system

### Ignition

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

### Controls

- Burner Knobs
- Thermostats
- Char Broiler
- Convection Oven Fan & Switch
- Oven Light Switch

### Electrical Connection

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

### Gas Connection

- Verify fuel:  Natural -or-  LP
- Gas shut-off present and accessible
- Gas Supply line properly sized
- Gas Supply pressure checked
- Operating pressure checked
- All connections checked for leaks

### Flame Adjustment

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

### Oven Door

- Alignment
- Door Seal
- Hinges

### Air/Gas Mixture

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

### Valve Operation

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

Customer Copy

## OPERATING INSTRUCTIONS

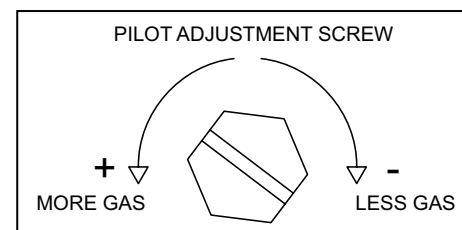
Before lighting, check all joints in the gas supply line for leaks. **DO NOT USE OPEN FLAME TO CHECK FOR LEAKS!**  
Use soap and water solution.

### TO CHECK FOR GAS LEAKS USING A SOAPY WATER SOLUTION

1. Turn pilot valves to OFF position by turning adjustment screws clockwise.
2. Turn ON the manual gas valve at the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.
5. If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.

### OPEN BURNER / GRIDDLE / RAISED GRIDDLE-BROILER

1. Turn pilot adjustment screw counter-clockwise, then light standing pilot and adjust flame 1/4" high.
2. Turn ON gas valves to light main burners.
3. For complete shut down, shut-off gas valves and turn pilot adjustment screw clockwise to shut-off gas to the pilots.



### OVEN

1. Turn thermostat to the OFF position.
2. Wait five minutes.
3. Access the burner compartment by lifting up the kickplate and rotating forward to expose the safety valve.
4. Push in and hold the safety valve button at the bottom of the oven.
5. Light the pilot by repeatedly pressing the piezo electric ignition button; keep safety valve button pressed in until the pilot stays lit when released.
6. If pilot goes out repeat steps 2 -5.
7. Set thermostat to desired temperature.
8. Turn the thermostat to the OFF position for complete shut down; shut-off main gas valve.

### LIGHTING INSTRUCTIONS FOR GAS FIRED INNOVECTION® AND CONVECTION OVENS

1. Before attempting to light this appliance, the cover, if so equipped should be open.
2. Turn OFF the manual gas valve located at the outlet side of the gas supply line.
3. Turn the manual gas supply valve to the OFF position.
4. Set the thermostat to the OFF position.
5. Press the power switch to the OFF position.
6. Wait five minutes.
7. This appliance is equipped with an automatic spark ignition device which automatically lights the burner.  
Do not try to light the burner with a match.
8. Turn the manual gas supply valve to the ON position.
9. Press the power switch to the COOK position.
10. Set the thermostat to the desired temperature. The direct spark ignitor will light the burner. If burner does not light, go back to steps 2 - 9 above and repeat the process.  
If the problem persists, call your factory personnel.
11. The cover, if so equipped, should be placed in the closed position.
12. If gas odor is detected, turn off the gas valve and follow lighting instructions beginning from step 1.

**TO SHUT DOWN THE GAS FIRED INNOVECTION® AND CONVECTION OVENS**

1. Set the thermostat to the OFF position.
2. Press the power switch to the OFF position.
3. Turn the manual gas supply valve to the OFF position.

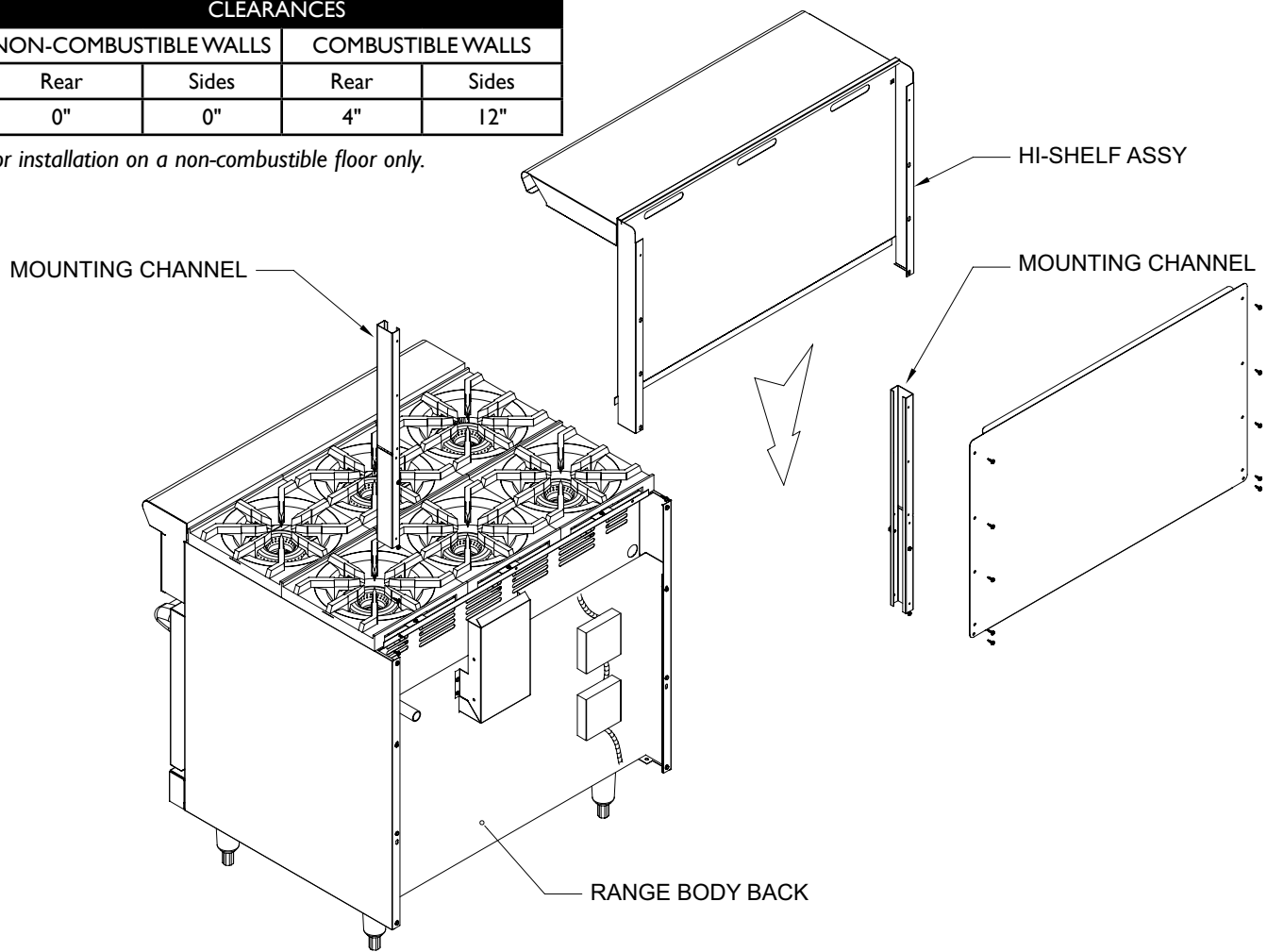
**FINAL PREPARATION**

On initial installation, turn the oven thermostat to 250°F and operate the unit for about one hour; then reset the thermostat to its maximum temperature and operate the unit for an additional hour. This will drive off any manufacturing oils remaining in the unit. Let the unit cool, then thoroughly clean interior surfaces using hot soapy water.

**HI-SHELF INSTALLATION**

CLEARANCES			
NON-COMBUSTIBLE WALLS		COMBUSTIBLE WALLS	
Rear	Sides	Rear	Sides
0"	0"	4"	12"

*For installation on a non-combustible floor only.*



REAR VIEW SHOWN

1. Slide hi-shelf assembly from top with mounting channels going inside the body sides.
2. Set on top of support brackets and screw to body sides at rear.

## GREEN FLAME MODELS

### Surface Burner and Oven Operation

Your new Green Flame Range is designed to deliver the commercial cooking performance you have come to expect from restaurant equipment – with a difference. The difference comes from the use of innovative surface and oven burner ignition technology that eliminates the need for standing pilot flames on the cooktop and in the oven – that burn all the time.

Lighting the Green Flame Range burners is as simple as twisting the knob to the light position – you will hear a few evenly spaced “ticks” – that’s the electric spark working to ignite the burner. When the ticking stops, the burner is on – and sophisticated electronics are monitoring a very small but important electrical current flowing through the ions of the flame. The presence (or absence) of this electrical current signals the electronics to automatically relight in case the burner flame is lost.

Operation of the oven is as simple – before, the chef lit a pilot flame – then activated the burner. Today, electrical contacts of the thermostat activate an ignition circuit board – that lights and monitors the flame exactly the same way the surface burners are handled.

The Green Flame Range is an energy efficient product – in some cases saving 100's of millions of BTU's annually, helping to reduce the carbon footprints of kitchen appliances. Here is a summary of operating procedures for lighting the surface and oven burners! It's as easy as 1-2-3!

#### LIGHTING THE SURFACE BURNERS

1. Push in and turn the knob past the “FLAME” position for the burner you would like to light.
2. The automatic ignition system takes over; sparks to light the burner – and monitors the flame continuously – automatically relighting in case it is lost.
3. Use the knob to adjust the surface burner flame light and cooking power by dialing in the desired setting.

#### LIGHTING THE OVEN BURNERS

1. Turn the Oven Thermostat to the desired temperature – typically 350°F for baking.
2. As in the surface burners, the automatic ignition system takes over; sparks to light the burner – and monitors the flame continuously – automatically relighting in case it is lost.
3. When finished using the oven, rotate the thermostat knob to the off position.

## MAINTENANCE

### Periodic:

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

## RAISED GRIDDLE - BROILER

### Daily:

1. Season prior to use. To season, pour a small amount of cooking oil (1 ounce / sq. ft. or 28g / .1 sq meter of surface) over the top. With a cloth, spread oil over the entire surface to create a thin film. Wipe off any excess oil with a cloth. Turn burner on very low and allow oil burn off. Repeat the procedure three times before regular use.
2. Remove and empty grease pan. Clean thoroughly and replace.
3. Remove rack and grease pans. Clean with soap and water.
4. Wipe the inside clean.
5. Clean griddle plate with warm, soapy water. Rinse with warm water.
6. Turn griddle on and rinse again with warm water to boil-out any soap left at the edges of the griddle plate.
7. Repeat step one after cleaning process.

### Periodic:

1. Remove burner assembly and clean with warm water and wire brush. Make sure the tiny burner ports are not clogged.
2. Remove griddle plate assembly and thoroughly scrape and clean the underside.

## OVEN

### Daily:

1. Wipe clean the inside of the oven.
2. Remove oven racks and clean with soap and water.
3. Reassemble after cleaning.
4. Remove racks and rack guides (convection oven) and clean.

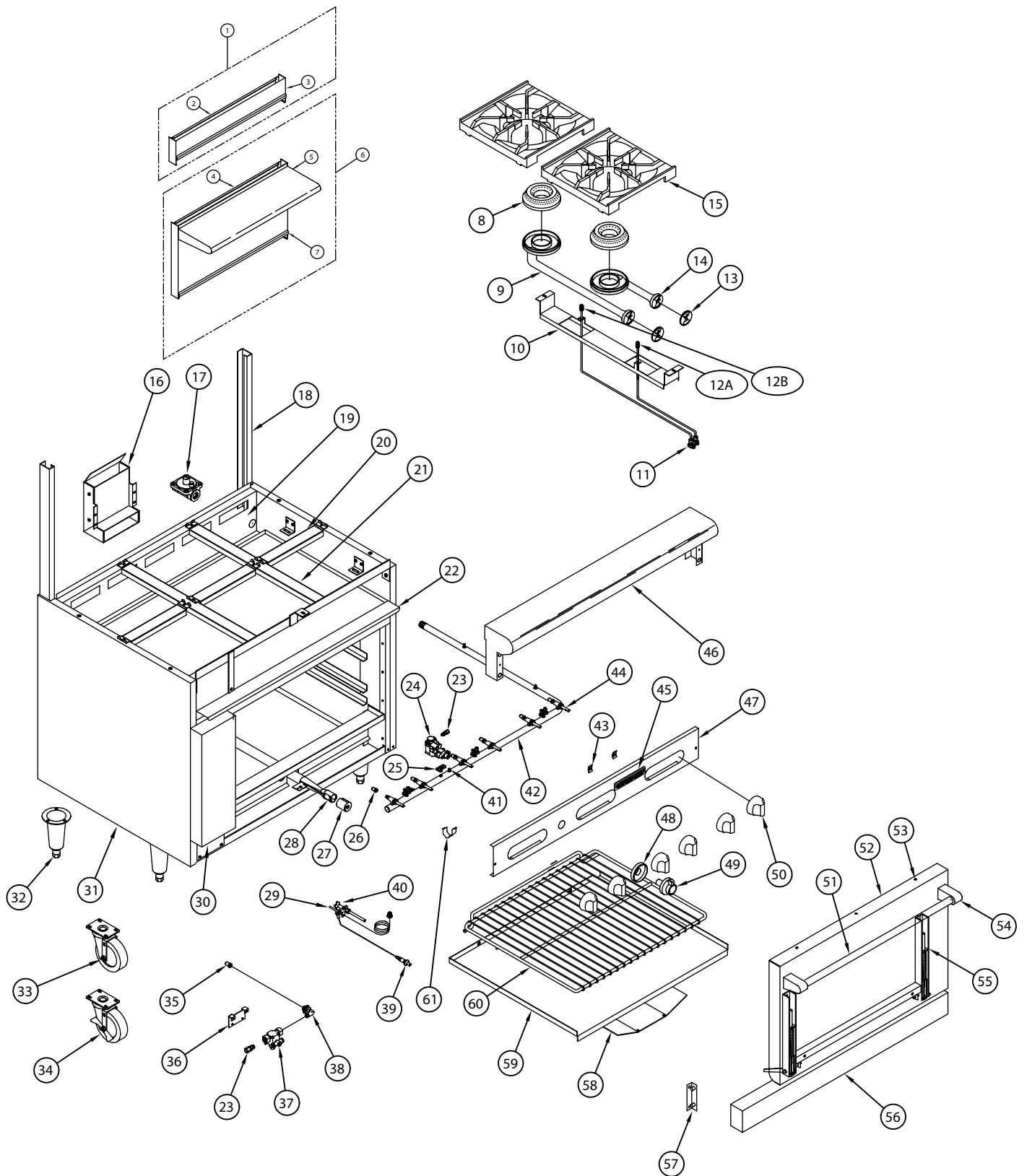
### Periodic:

1. Remove burner and clean with warm water and wire brush. Make sure the tiny burner ports are not clogged.
2. Check the rear flue way and clean if any debris exists.

**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.

## MAINTENANCE SUMMARY

1. Never attempt to run oven with motor off.
2. Cool down after cooking is finished.
3. Periodically lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly.
4. Door chain assembly and door bushing must be inspected periodically and adjusted or replaced to ensure satisfactory operation of doors.
5. Clean the burner air shutter and burner chamber. Remove any accumulation of debris by hand.
6. Check blower wheel for any accumulation of debris. Remove by hand, do not use any tools.
7. Replace burned out light bulbs.
8. Excessive use will result in excessive wear and tear.

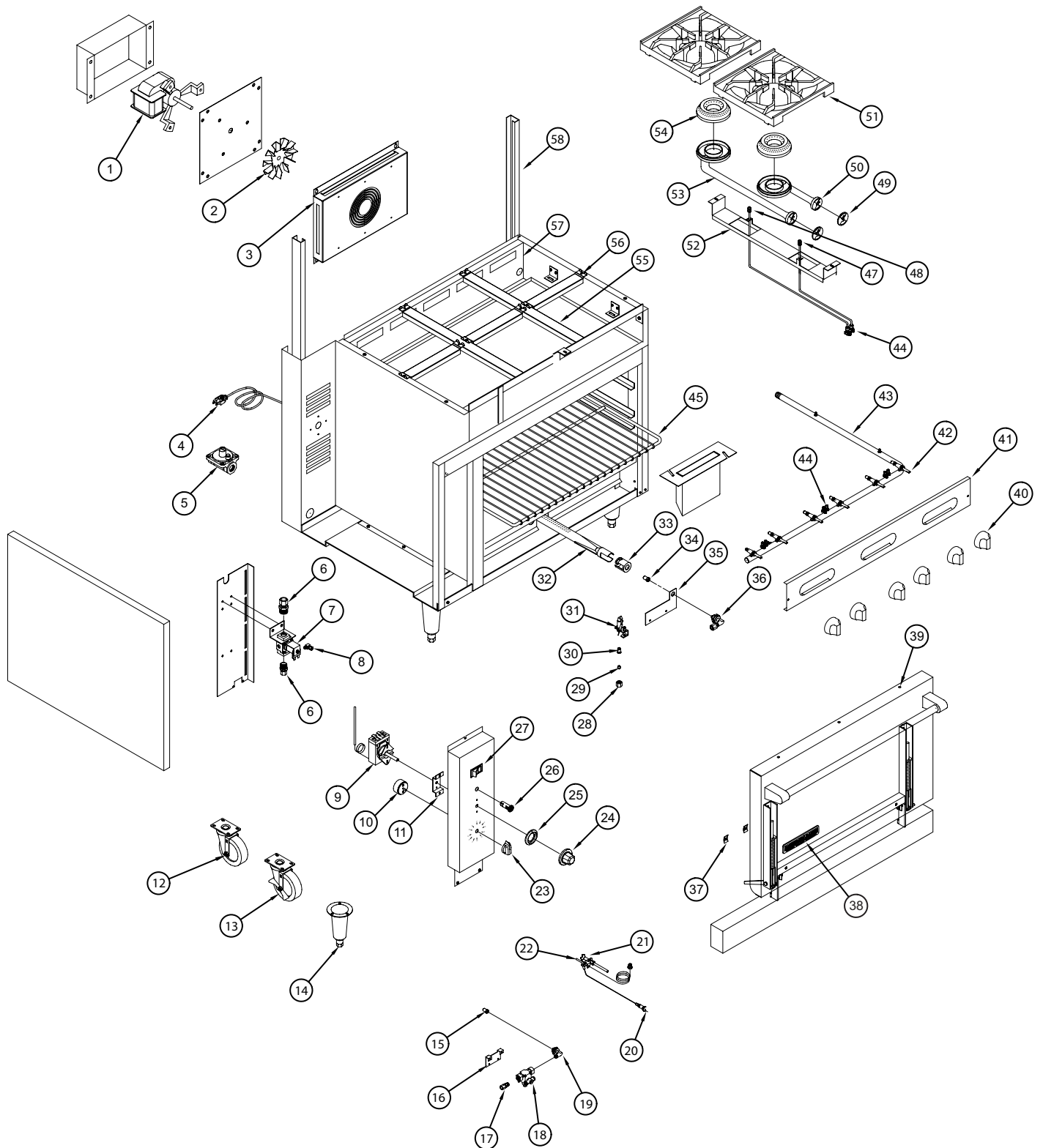




ITEM NO.	PART NO.	DESCRIPTION
8	A14023	Burner Head, Lift Off Standard AR
9	A14024	Burner, Venturi Long Only 10447
10	A99585	Hanger, Burner AR Series 1180
11	A29301	Valve, Dual Gas Pilot 1/8 x 3/16C 10432
12A	A11200	Pilot Tip, Assembly Short New Front Open Burner AR Series
12B	A32012	Pilot Tip, Assembly Long New Rear Open Burner AR Series
13	A14037	Air Shutter, 2" 10464
14	A14025	Burner, Venturi Short Only 10446
15	A17000	Grates, Top 12" x 12" Cast Iron 10450-12
16	A99317	Flue, Oven AR Ranges 10207
17	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5.
18	A99602	Channel, High Rise AR Range 1037 Standard
20	A99314	Bracket, Top Grate w/Support 1181 Short Aluminized Metal
21	A99315	Bracket, Top Grate w/Support 1182 Long Aluminized Metal
22	A14048	Burner & Deflector Assembly
23	A28000	Fitting, 3/8 CC x 1/4 MIP Brass 10011
24	A11101	Thermostat, BJ Griddle/Gas Oven 10421 1 Outlet BJWA25PB-04-48
25	A23100	Nipple, Flanged BJ Thermostat 10012
26	A29000	Orifice Hood, #39 1/2" Brass 11039
	A29007	Orifice Hood, #53 1/2" Brass
27	A14049	Air Shutter, 1" Oven Burner 10474 AR Range
28	R14020	Burner, Bake Oven ARROB/ARRSB
29	A11100	Thermocouple, 18" 2C AR Range 10485
32	A35001	Leg, 6" Cone 3" Adjustable Bullet Chrome Plated NSF
33	A35014	Caster, 4" Swivel Plate Mount No Brake NSF AR, AGBU, ACB
34	A35015	Caster, 4" Swivel Plate Mount w/Brake NSF AR, AGBU, ACB
37	A80100	Valve, Safety TS-11J AR Ranges 10425
38	A24001	Elbow, Orifice Mixr 1/4Px3/8-27 10010
39	A10010	Ignitor, Piezo & Locking Nut 10434
40	A11104	Pilot, Nat Gas .018 5SL-2 AR/SAG 10413
	A11132	Pilot, LP Gas AR Series Ranges 10413L SAG
41	A23010	Plug, 1/8" Pipe Hex Black All Manifolds
42	A15000	Manifold, 36" AR Range Standard
	A15006	Manifold, 24" AR Range Standard
	A15013	Manifold, 48" AR Range Standard
	A15014	Manifold, 60" AR Range Standard
	A15016	Manifold, 72" AR Range Standard
43	A44003	Nut, Speed #6 Push Black 10601
44	A80109	Valve, Manual On/Off UL 10419 AR, ARKB, ARRB, AECB
45	A38000	Name Plate, American Range 8" 10499 Quality Commercial Chrome

ITEM NO.	PART NO.	DESCRIPTION
48	A32012	Bezel, BJ Thermostat 10440
50	A32001	Knob, Gas On/Off Glossy Black Flat Down
51	A53034	Tube, Handle AR6 Heavy Duty SS .049W 1-1/4" x 27.75" 180 Grit
	A53036	Tube, Handle AR4 Heavy Duty SS .049W 1-1/4" x 21-3/4" 180 Grit
52	A99500	Door, AR-6 36" Oven Assembly 10214-36 Heavy Duty Construction
	A99649	Door, AR-4 Oven Assembly 10214-24 Heavy Duty Construction
53	A47002	Rivet, 3/16 x 1/8 Steel
54	A32150	Bracket, Door Handle Heavy Duty 18164 Chrome Plated AR Range
55	A99010	Frame, Door AR 36" Assembly w/Rod Spring, Hinges and Cotter Pin
	A99023	Frame, Door AR 24" Assembly w/Rod Spring, Hinges and Cotter Pin
59	A99531	Crumb Tray, AR 24"/ARHP-24 1026-24
	A99532	Crumb Tray, 36" AR-6/ARHP-36 1026-36
	A99533	Crumb Tray, ARHP-48", SUHP-48" 1026-48, AR-8 Range
60	A31020	Rack, Oven AR4 20-7/8" x 19-7/8" 1321-24 NSF Chrome Plated
	A31025	Rack, Oven AR6 26-3/8" x 20-7/8" 1321-36 Chrome Plated

AR-6NV



# AR-6NV

ITEM NO.	PART NO.	DESCRIPTION
1	A91100	Motor, Innovection Fan Assembly ARR-Range Series / NV Ranges
2	A91206	Fan, Blade Innovection Motor
4	A91202	Blower Baffle
5	A13100	Cord, Power NEMA 5/15P SJT 16/3 6' Black Roj 5-1/2 GRN#10 Term
6	A80110	Valve, Pressure Regulator 3/4" Natural Gas
	A80011	Valve, Pressure Regulator 3/4" LP Gas
7	A28032	Elbow, 3/8" Compression Brass
8	A80101	Solenoid, Valve Safety Gas 115V
9	A29303	Elbow, 3/16CC - 1/8COMPC Brass
10	A28038	Elbow, Brass 3/8CC X 3/8 MNPT
11	A15037	Manifold Pipe (Convection) AR
12	A35014	Caster, 4" Swivel Plate Mount No Brake NSF AR, AGBU, ACB
13	A35015	Caster, 4" Swivel Plate Mount W/ Brake NSF AR, AGBU, ACB
14	A35001	Leg, 6" Cone 3" Adjustable Bullet Chrome Plated NSF
15	A11105	Thermostat, KXT Electric M/MSD
16	A60001	Timer, Cooking 60 Minute 10408 M/MSD, ARC
17	A99713	Bracket, KXT Thermostat M/MSD 1330 ARC
18	A32017	Knob, Timer M/MSD Series
19	A32005	Knob, Dial KXT Thermostat 10411 M/MSD Series, ARC/SAG
20	A32012	Bezel, BJ Thermostat
21	A10011	Light, Indicator 120V Red 12.7 10407 W/Wire Lead & Male Term
22	A10002	Switch, Rocker ON/OFF Innovection Oven
23	A28020	Nut, Reducer 1/4" - 3/16CC 10428
24	A28021	Sleeve, Ball 3/16" Tube Barrel
25	A11118	Orifice, Bell .018 AR/AF Nat Gas
	A11110	Orifice, Bell .010 LPG Gas
26	A11104	Pilot, Nat Gas .018 5SL-2 AR/SAG
	A11132	Pilot, LP Gas .010 5SL-2 AR/SAG
27	R14020	Burner, Bake Oven ARROB/ARRSB/AR Ranges
28	A44003	Nut, Speed, 6# Push Black 10601
30	A38000	Name Plate, American Range 8" Quality Commercial Chrome
32	A32001	Knob, Gas ON/OFF Glossy Black
34	A80109	Valve, Gas Manual ON/OFF UL 10419
36	A29301	Valve, Dual Gas Pilot 1/8 X 3/16C
37	A24000	Elbow, Orifice Mixr 3/8C-3/8- 27 10442
38	A99713	Bracket, Orifice Bracket ARC
39	A29000	Orifice Hood, #39, 1/2" Brass 11039
	A29007	Orifice Hood, #53, 1/2" Brass

ITEM NO.	PART NO.	DESCRIPTION
40	A14049	Air Shutter, 1"
41	A31025	Rack, Oven AR6 26-3/8" X 20-7/8"
47	A14023	Burner, Lift Off Head Standard
48	A14024	Burner, Venturi Long Only 10447
51	A11200	Pilot, Tip Assembly Short New Front Open Burner AR Series
52	A11201	Pilot, Tip Assembly Long New Front Open Burner AR Series
53	A14037	Air Shutter, 2" 10464
54	A14025	Burner, Venturi Short Only 10446
55	A17000	Grate, Top 12" X 12" Cast Iron 10450-122

## TROUBLESHOOTING GUIDE

POSSIBLE CAUSE	SUGGESTED ACTION
<b>SYMPTOM: Heating elements do not come on.</b>	
Unit is not connected to gas or electrical service	Visually check unit is wired to gas or electrical service
Thermostat is set to very low temperature	Set temperature to desired value
<b>SYMPTOM: Oven does not reach selected temperature.</b>	
May not have been on long enough	Unit preheats to 350°F in about ten minutes
Thermostat may be defective	Unit will require service
Too little gas pressure, dirty gas line	Call for authorized service
<b>SYMPTOM: Convection fan does not operate.</b>	
Unit is not connected to electrical service	Visually check unit is wired to electrical service
Power switch is off	Move switch to ON position
Circuit breaker is tripped	Reset the breaker, observe operation
<b>SYMPTOM: General baking problems.</b>	
Unit set to "standard" bake temperature	Set unit to "lower" convection bake temperature, operate for shorter time
Thermostat out of calibration	Unit will require service



### WARNING

Always disconnect the electrical power service before cleaning or servicing the range.







# WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



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