

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

INSTALLATION MANUAL, USE AND CARE AND WARRANTY FOR LEGACY GAS WALL OVEN

Model Number: _____ *

Serial Number: _____ *

Gas Type: _____ *

Electrical Information: _____ *

Purchase Date: _____

Dealer: _____

Installation Date: _____

Installation Company: _____

Installation Rep's Name: _____

Installer's Address: _____

Installer's Phone: _____

* As specified on your appliance's Rating Plate – see page 8 for reference.

DESIGN



CLASS



FUNCTION

BUILT-IN GAS SINGLE AND DOUBLE WALL OVENS



AROFG-30, AROSG-30, AROFFG-230,
AROSSG-230, AROFSG-230

ABOUT THIS MANUAL

BEFORE USING YOUR APPLIANCE, PLEASE READ THIS MANUAL, PAYING SPECIAL ATTENTION TO THE IMPORTANT SAFETY INSTRUCTIONS LOCATED IN THE NEXT SEVERAL PAGES





- 2 Important Safety Instructions** informs you about significant safety precautions when installing and operating your new appliance.
- 6 THIS IS A MUST READ SECTION OF THE MANUAL.**
Installation Section describes how to unpack the unit, what to save and what to discard, installation dimensions, gas and electrical connections and how to identify the primary parts of the product so you can better understand what's going on "under the hood."
- 8 Legacy Wall Oven Model and Parts Identification** shows available parts for your range.
- 16 Installation Checklist** and Registration Card.
- 20 How to Operate Your Oven Section** shows you how to set the oven for broil or bake and how to use convection to speed cooking times and improve the quality of your baked and roasted dishes.
- 21 Care and Cleaning** discusses how to keep your product in good operating condition.
- 21 Troubleshooting** describes how to troubleshoot common issues.
- 23 Warranty**

RETAIN THIS MANUAL FOR FUTURE REFERENCE
This equipment is design engineered for residential use only.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT



IMPORTANT SAFETY INSTRUCTIONS

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

IMPORTANT – PLEASE READ AND FOLLOW!

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

- » Before beginning, please read all the 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 must 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.
- » In the Commonwealth of Massachusetts, installation must be performed by a licensed plumber or gas fitter.

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 which will result in severe injury or death.

DANGER

Hazards or unsafe practices which will 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.

WARNING

CA PROPOSITION 65: The burning of gas cooking fuel generates some chemical by-products which are on the list of substances known by the State of California to cause cancer, birth defects and/or reproductive harm. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring to provide proper ventilation.

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.

IMPORTANT SAFETY INSTRUCTIONS

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 the receptacle to its proximity to 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 must 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 or appropriate size (*GFI breaker of the same size not recommended*).
- » Rated for class ($5mA \pm 1mA$ 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 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, or in Canada, to Canadian electrical codes, CSA, C22.2.

WARNING

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. (*See installation instructions*)

WARNING

The misuse of the oven door(s) (e.g.; *stepping, sitting, or leaning on them*) can result in hazard or injuries and damage to the product.

WARNING

This appliance must not be used for space heating. This information is based on safety considerations.

WARNING

MOVING HAZARD: To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Use of moving device is recommended.

IMPORTANT SAFETY INSTRUCTIONS

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 CERTIFIED / LICENSED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER

- » Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- » 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 electrically grounded.
- » Consumers must retain these instructions for local inspectors and for future use.

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**
- » **Using a neighbor's phone, immediately call your gas company**
- » **Follow the gas supplier instructions**
- » **If you can not reach your gas supplier, call the Fire Department**

PRECAUTIONS

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 on the freight bill or express delivery any visible loss or damage 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 must be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

CAUTION

Check your local building codes for proper installation methods. In the absence of local codes, this appliance must be installed in accordance with the National Fuel Gas Code No. Z223.1 current issue, and the National Electrical Code ANSI/NFPA No. 70 current issue, or the CAN – B149 Installation Codes for Gas Burning Appliances, and C22.1 Canadian Electrical Code Part 1.

Verify the type of gas supplied to the location, being sure that the appliance is connected to the type of gas for which it is certified. Models come from the factory certified for use with Natural Gas (NG) or Liquid Propane (LP) gas. Your product, shown on the rating label and the supplied gas type must be the same. Upon opening your product, the rating label can be located on the front panel. If it is a cooktop, the rating label can be found on the side panel underneath the left burner.

If connecting this appliance to propane gas, make certain the propane gas tank is equipped with its own high-pressure regulator – in addition to the pressure regulator supplied with this product when applicable. The maximum propane gas pressure to this appliance must not exceed 14.0 inches of water column (34.9 millibar) from the propane gas tank to the pressure regulator.

Your appliance must be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shut-off valve on the incoming gas line so you know how to turn off the gas if necessary.

IMPORTANT SAFETY INSTRUCTIONS

DANGER

Do not store items of interest to children above or near the appliance. Children, as well as adults, must never be allowed to sit, stand, lean on or climb on any part of the appliance. Serious personal injury may occur.

WARNING

Always **DISCONNECT** the electrical plug from the wall outlet power source before servicing the unit. It is recommended that a dedicated electrical circuit be used for this appliance. Always turn gas shut-off valve to **OFF** position before servicing unit.

CAUTION

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three-prong electrical outlet by a licensed technician. The gas surface burner re-ignition system when applicable depends on a low resistance electrical ground connection for reliable operation.

- » Do not cut or remove the third (ground) prong from the power cord
- » Do not use an adapter plug
- » Do not use an extension cord
- » Do not use a power cord that is frayed or damaged
- » Do not plug the appliance into an electrical outlet with a Ground Fault Circuit Interrupter (GFCI)
- » 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 electrically grounded.
- » Consumers should retain these instructions for local inspectors and for future use.

DANGER

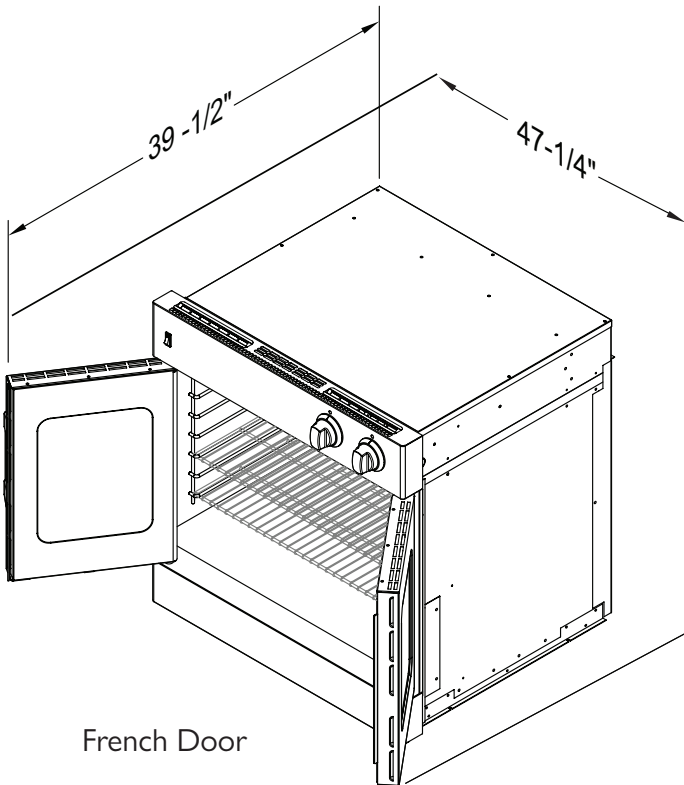
To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids (*such as gasoline*) or vapors inside or in the vicinity of this or any other appliance. Keep items that could explode, such as aerosol cans, away from the product. Do not store explosive or flammable materials in nearby cabinets or areas. When operating the oven or broiler, do not touch the surfaces of the ceramic tile broiler, the rack or rack supports, the walls of the oven or the inside surfaces of the oven door – interior surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the control panel, and the oven door sides will also be hot during use.

WARNING

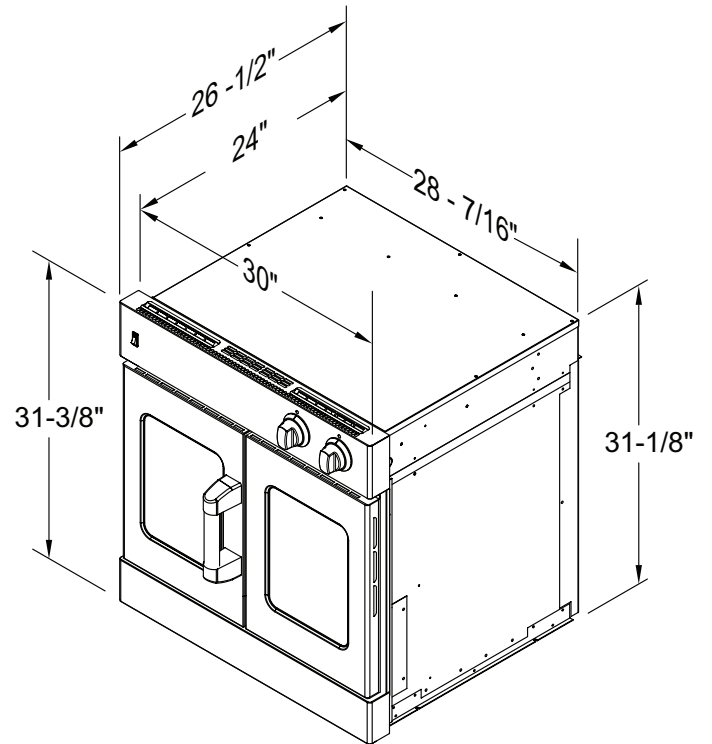
POWER FAILURE WARNING: Due to safety considerations and the possibility of personal injury, when applicable do not attempt to light or operate range burners, grills, griddles, the oven or broiler during a power failure. Safety systems which detect the presence of an ignition source and operate the gas safety valve do not function during a power failure. Be sure all gas valve knobs are turned to and remain in the **OFF** position during a power failure.

WARNING

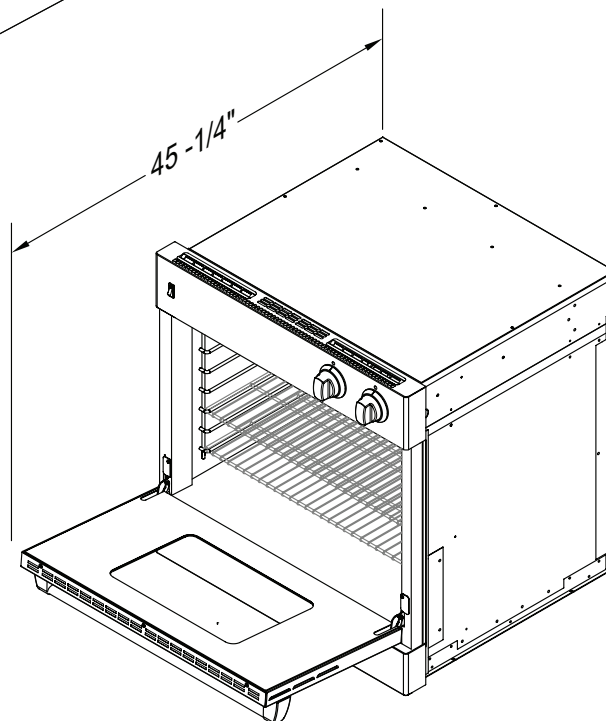
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is operated, there may be some low-level exposure to some of the listed substances including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors using approved overhead ventilation equipment or by opening the windows and/or doors in the room where the appliance is located. This appliance must not be operated without a properly sized and functional ventilation hood.



French Door



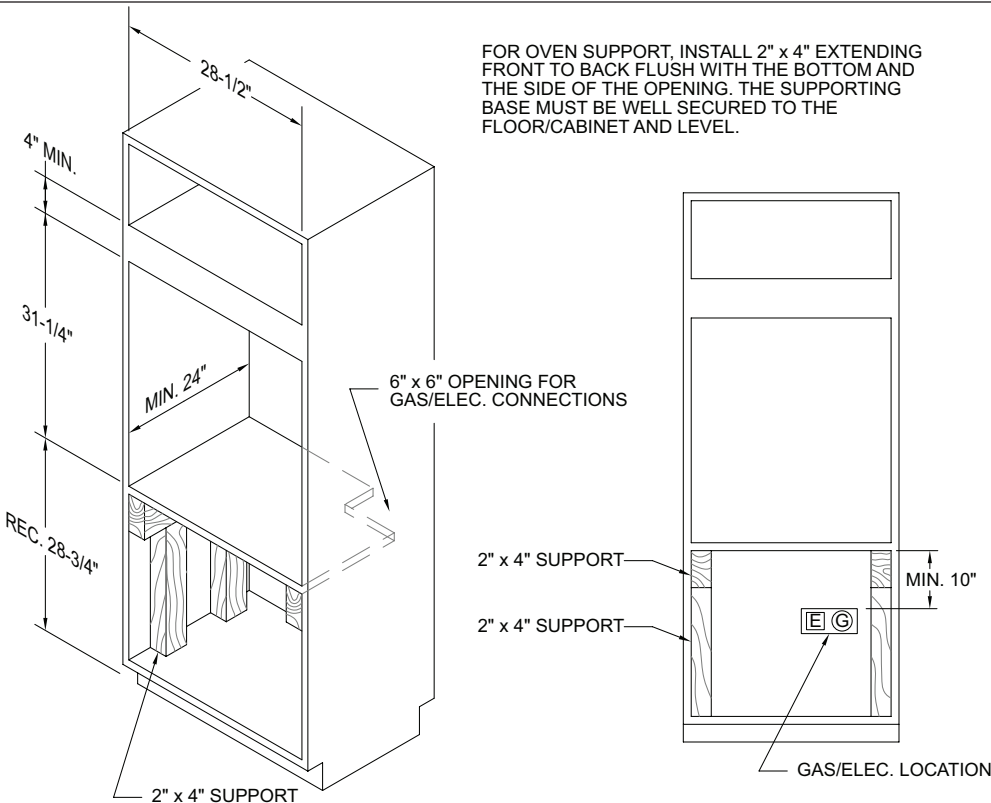
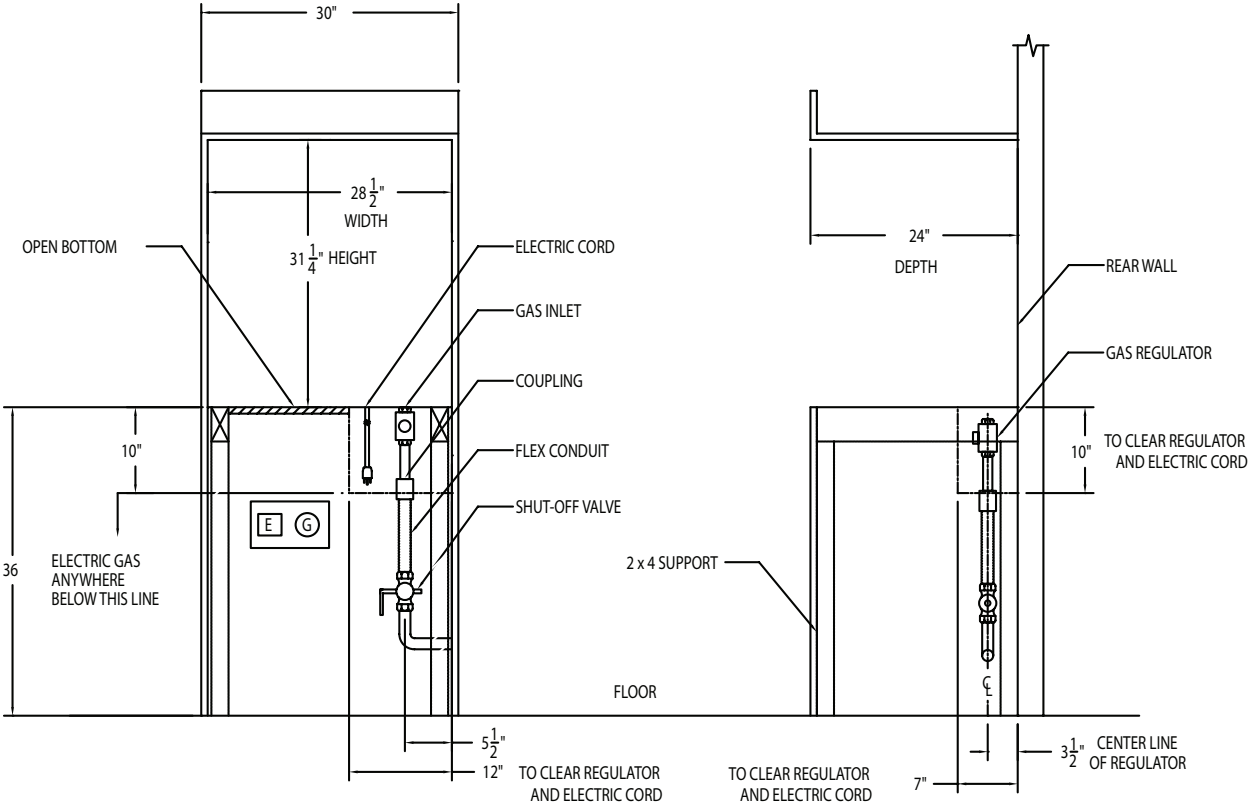
French Door



Pull Down Door / Chef Door

INSTALLATION CUTOUT DIMENSIONS SINGLE WALL OVEN

INSTALLATION CUTOUT DIMENSIONS SINGLE WALL OVEN



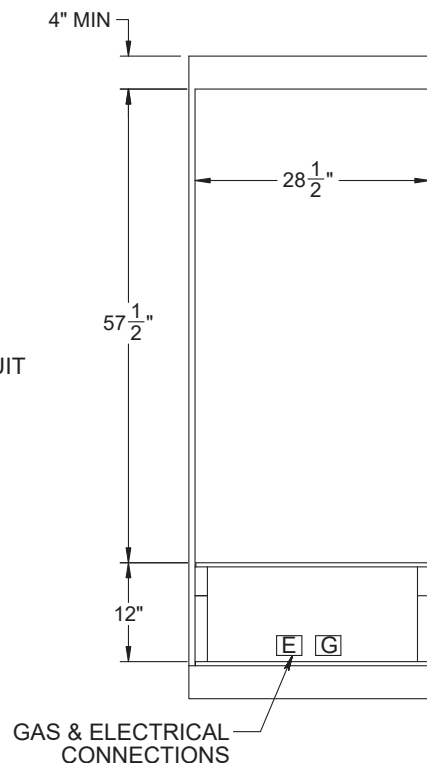
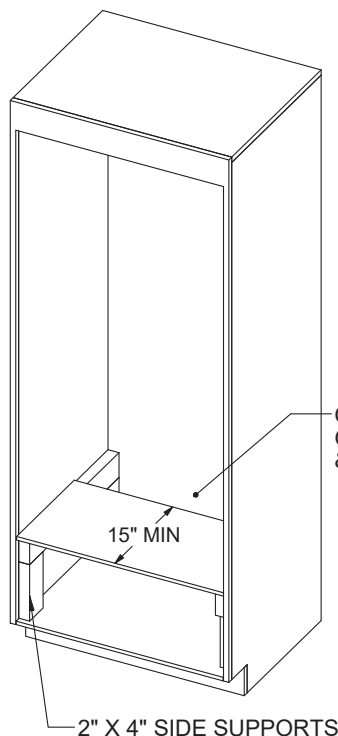
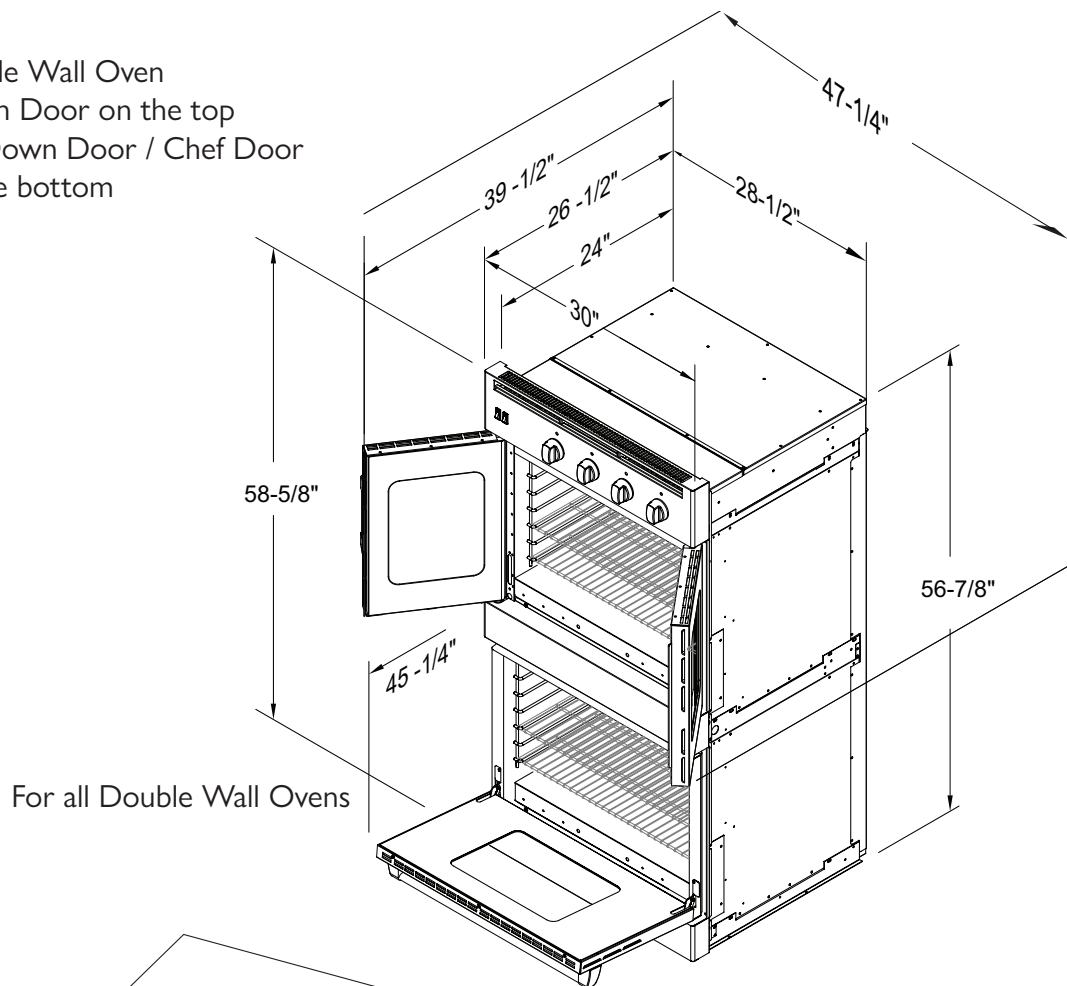
INSTALLATION

SPECIFICATIONS AND ELECTRICAL REQUIREMENTS

SINGLE WALL OVEN	Gas (AROFG-30 and AROSG-30)
Overall Width	30" (762 mm)
Overall Height	31-3/4" (806 mm)
Depth to the Edge of Control Panel	26-1/2" (673 mm)
Depth with French Door open	39-1/2" (1003 mm)
Depth with Chef Door open	45-1/4" (1149 mm)
Width with French Door open	47-1/4" (1200 mm)
Cutout Width	28-1/2" (724 mm) minimum
Cutout Height	31-1/4" (711 mm) minimum
Cutout Depth	24" (610 mm) minimum
Electrical Requirements	3-wire ground, 120 VAC /60 Hz, 15 AMP
Gas Requirements	NATURAL: 7" W.C., MAX 14" W.C., OR PROPANE: 11" W.C., MAX 14" W.C.
Oven Bake Rating	30,000 BTU (8.8 kW)
Broiler	15,500 BTU infrared (4.5 kW)
Approximate Shipping Weight	304 Lbs. (138 kg)

DOUBLE WALL OVEN	Gas / Gas AROFFG-230, AROSSG-230, AROFFG-230
Overall Width	30" (762 mm)
Overall Height	58-5/8" (1483 mm)
To the edge of control panel	26-1/2" (673 mm)
Depth with French Door open	39-1/2" (1003 mm)
Depth with Chef Door open	45-1/4" (1149 mm)
Width with French Door open	47-1/4" (1200 mm)
Cutout Width	28-1/2" (724 mm) minimum
Cutout Height	57-1/2" (1460 mm) minimum
Cutout Depth	24" (610 mm) minimum
Electrical Requirements	3-wire ground, 120 VAC /60 Hz, 15 AMP
Gas Requirements	Natural: 7" W.C., Max 14" W.C., or Propane: 11" W.C., Max 14" W.C.
Oven burner rating (upper and lower ovens)	30,000 BTU (2) (8.8 kW)
Infrared burner (upper oven only)	18,000 BTU (1) Infrared (5.3 kW)
Approximate Shipping Weight	624 Lbs. (283 kg)

Double Wall Oven
French Door on the top
Pull Down Door / Chef Door
on the bottom



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.
- » Use proper equipment to move products.
- » Any openings in the wall and in the floor behind or under the appliance must be sealed.

WARNING

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.

WARNING

Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury.

CAUTION

The appliance is heavy. Use extreme care when handling.

INSTALLATION INSTRUCTIONS

- » Installation of this oven should be performed by qualified, certified and 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 and Electrical Requirements table.
- » Fill out page 16 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 oven.
- » The oven is zero-clearance safe against combustible surfaces.
- » Provide 12" space between floor and bottom of the oven.
- » Provide 4" space between top of the oven and bottom edge of cabinet doors.

CAUTION

DO NOT REMOVE THE FRENCH DOORS DURING INSTALLATION

Any maintenance on appliances with French doors must be performed by a qualified service technician. Improper handling and replacement of the doors may result in improper oven operation, door breakage and personal injury.

HINGE CLIP

HINGE ARM

HINGE ARM

HINGE CLIP

STEP 1a

TO REMOVE THE CHEF DOOR:

1. Open the oven door completely. Rotate left door hinge clip towards you until it completely stops. Repeat on the right door hinge.

CAUTION

Always wait until the oven has cooled down before any cleaning and maintenance. Care must be taken when removing the Chef door as it is heavy and constructed with stainless steel front, glass and door liner with porcelain enamel finish.

Grasp along the sides [TOP-LEFT AND TOP-RIGHT] of the oven door when lifting. DO NOT lift using the door handle as the door may swing in your hand and cause injury.

Place the oven door on a flat surface away from a busy area. Use a clean rug or smooth board to protect the door parts.

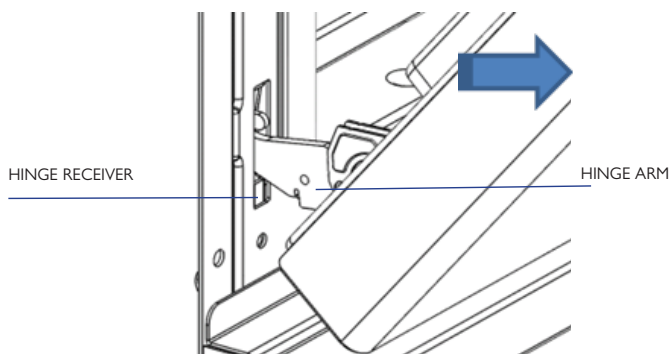
HINGE CLIP

HINGE BODY

HINGE CLIP

STEP 1b

2. Slowly close the door until the left and right door hinge bodies are engaged with the hinge clips and door tops momentarily

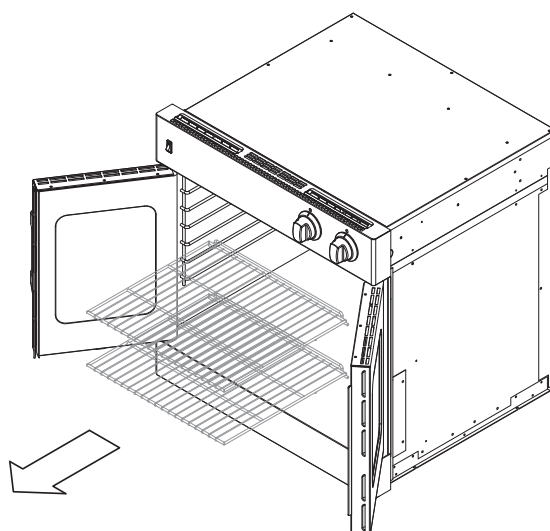


STEP 1c

- Continue to close the door and you will feel a slight lift. Hold the door firmly along the sides and lift slowly until the left and right door hinge arm unhook from the hinge receivers. Pull the door away from the oven.

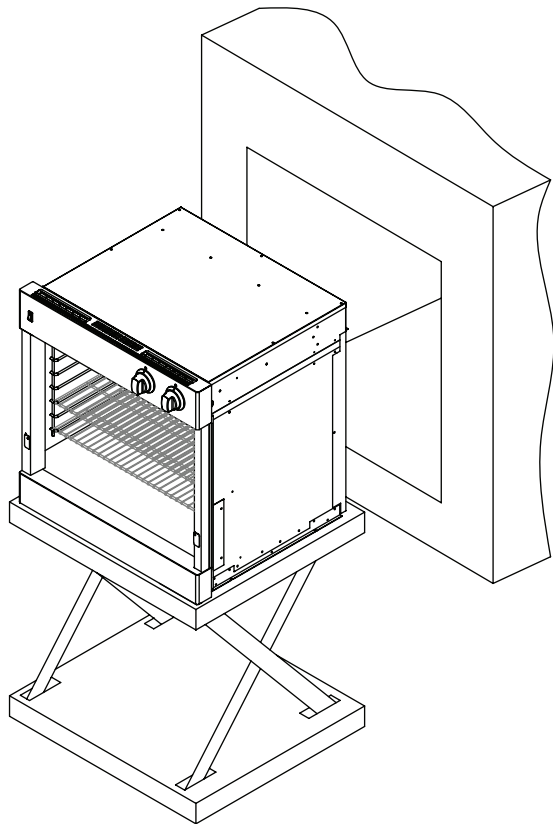
STEP 2

Remove racks.



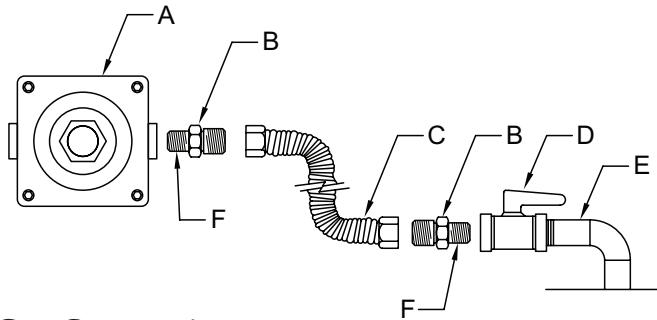
STEP 3

Position oven in front of cabinet opening, in preparation for gas and electrical connectors.



STEP 4

Connect gas supply. Note: Before placing appliance into operation, always check for gas leaks. This must be performed by your local dealer, a licensed plumber or gas service company.



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

Typical Gas Connection

Compatible adapter, flexible connection and pipe joint are available in your local hardware store.

! DANGER

To avoid risk of electrical shock, personal injury or death; leak testing of the appliance must be conducted according to the manufacturer's instructions. Before placing appliance in operation, always check for gas leaks with soapy water solution.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS

STEP 5a

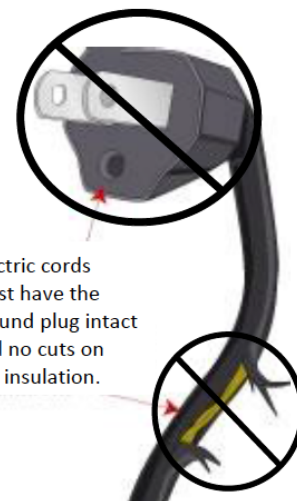
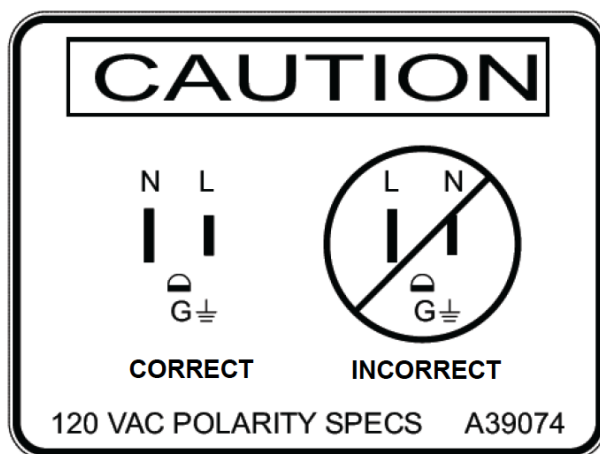
Electrical connection for gas ovens.

! WARNING

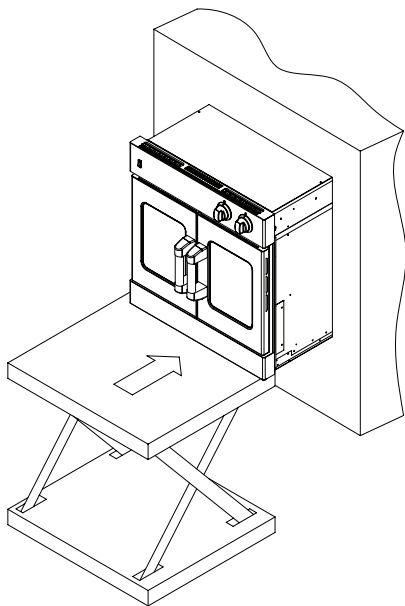
The electrical service in the building must be equipped with a properly grounded three-prong receptacle, in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or in Canada – to Canadian electrical codes, CSA C22.2.

DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG

IMPORTANT – This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazard. Plug it only to a dedicated, grounded three-prong electrical outlet. It is the responsibility of the customer to make sure the proper type of outlet is installed. Do not, under any circumstances, ground to a gas pipe.



Electric cords must have the ground plug intact and no cuts on the insulation.

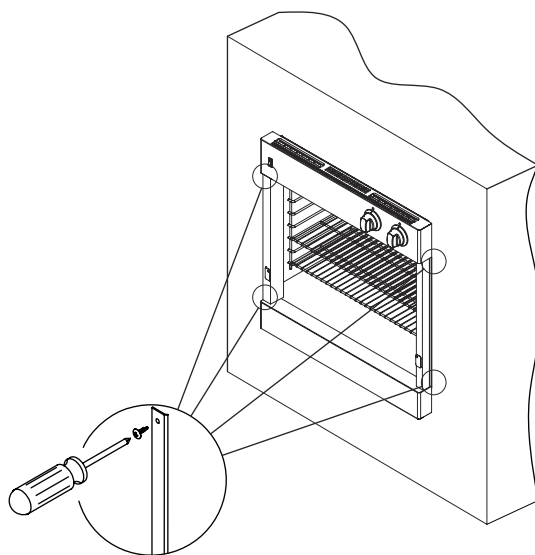


STEP 6

CAUTION: For double ovens, additional person(s) are recommended to assist in moving the appliance and during installation. Push/slide oven into cabinet, until side trims are flush with cabinet front.

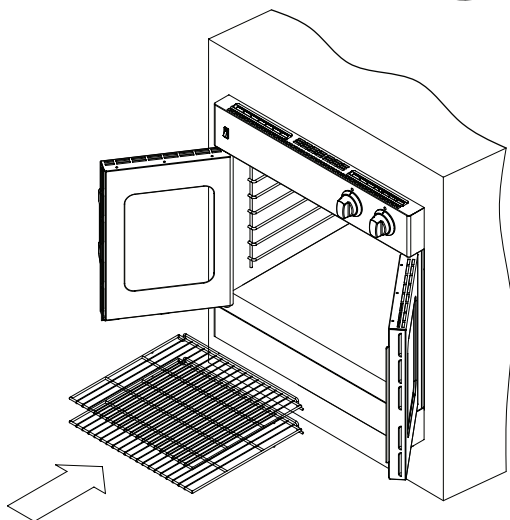
STEP 7

Attach the screws to the side trims.
NOTE: 4 screws are used for single wall oven,
4 screws are used for double wall oven.



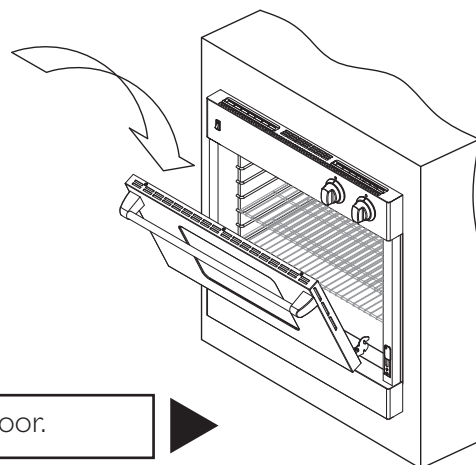
STEP 8

Replace racks.



STEP 9

Replace door.



DANGER

To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids (such as gasoline) or vapors inside or in the vicinity of this or any other appliance. Keep items that could explode, such as aerosol cans, away from the product. Do not store explosive or flammable materials in nearby cabinets or areas.

When operating the oven or broiler, do not touch the surfaces of the ceramic tile broiler, the rack or rack supports, the walls of the oven or the inside surfaces of the oven door – interior surfaces become hot enough to cause burns. The heat deflector, which deflects heat away from the control panel, and the oven door sides will also be hot during use.

DANGER

Do not store items of interest to children above or near the appliance. Children, as well as adults, should never be allowed to sit, stand or climb on any part of the appliance. Serious personal injury may occur.

WARNING

Always disconnect the electrical plug from the wall outlet before servicing the unit. It is recommended that a dedicated electrical circuit be used for this appliance. Always turn gas shut-off valve to OFF position before servicing unit.

WARNING

If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to fuel or fuel combustion substances, which can cause death or serious illness, which are known to the State of California to cause cancer, birth defects or other reproductive harm.

The State of California enacted the California Safe Drinking Water and Toxic Enforcement Act of 1986, (Prop. 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, a yellow warning label has been attached to each gas-fired unit manufactured by American Range. Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

1. Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1 Latest Addenda.
2. Installed under a properly designed and operating exhaust hood.
3. Connected to the type of gas for which the unit is equipped.
4. Proper appliance pressure regulator installed on the gas supply line and adjusted for the manifold pressure marked on the rating plate.
5. Adequate air supply to the unit.
6. The equipment is operated in a manner intended and using the proper utensil for that type of appliance.
7. Keep the equipment clean and have it checked periodically.
8. Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.

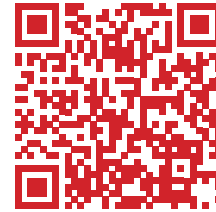
MODEL AND PARTS IDENTIFICATION

	LEGACY SERIES – GAS WALL OVENS				
DESCRIPTION	AROFG-30	AROSG-30	AROFSG-230	AROFFG-230	AROSSG-230
Oven Racks	2	2	2	2	2
Control Knobs	2	2	4	4	4
Registration Card	1	1	1	1	1
Use and Care Manual	1	1	1	1	1

REGISTRATION CARD TO VALIDATE YOUR WARRANTY, YOU MUST MAIL, EMAIL OR FAX THIS FORM WITH A COPY OF YOUR RECEIPT TO:

AMERICAN RANGE CUSTOMER SERVICE,
13592 DESMOND STREET, PACOIMA, CA 91331
EMAIL: info@americanrange.com FAX: 818.897.8839

REGISTER ONLINE AT
www.americanrangehome.com/product-registration/



This checklist has been developed to assure proper installation of your appliance.

Model Number: _____ *	Installation Date: _____
Serial Number: _____ *	Installation Company: _____
Gas Type: _____ *	Installation Rep's Name: _____
Electrical Information: _____ *	Installer's Address: _____
Purchase Date: _____	Installer's Phone: _____
Dealer: _____	* As specified on appliance Rating Plate – see page 8 for reference.

CHECK ALL THAT APPLY

A qualified installer should carry out the following checks: Refer to User Manual to perform the following check points.

PRODUCT INSPECTION (Appearance and Aesthetics)

Inspect Packaging and Unit for Shipping Damage

- | | | |
|--|-----|----|
| <input type="checkbox"/> Packaging damage? | Yes | No |
| <input type="checkbox"/> Unit damage? | Yes | No |

Inspect Unit for Manufacturing Defects

- | | | |
|---|-----|----|
| <input type="checkbox"/> All Packaging Removed? | Yes | No |
| <input type="checkbox"/> Front Section Defects? | Yes | No |
| <input type="checkbox"/> Side Panels Defects? | Yes | No |
| <input type="checkbox"/> Oven Interior Defects? | Yes | No |

INSTALLATION

- | | | |
|--|-----|----|
| <input type="checkbox"/> Installation Manual Read? | Yes | No |
| <input type="checkbox"/> Safety Instructions Read? | Yes | No |
| <input type="checkbox"/> Specified Clearances (Including Cabinet-Surfaces Clearances) were followed? | Yes | No |
| <input type="checkbox"/> Unit Leveled, Front-to-Back and Side-to-Side? | Yes | No |
| <input type="checkbox"/> Ventilation Requirements Followed? | Yes | No |
| <input type="checkbox"/> Electrical Supply Properly Grounded? | Yes | No |
| <input type="checkbox"/> Proper Polarity at receptacle? | Yes | No |
| <input type="checkbox"/> Electrical Supply Adequate/Specified Input Voltage? | Yes | No |
| <input type="checkbox"/> Power Cord Free From Damage? | Yes | No |
| <input type="checkbox"/> No Extension Cord In Use? | Yes | No |
| <input type="checkbox"/> GFCI Installed to specifications? | Yes | No |
| <input type="checkbox"/> Gas Supply Line Sized Per Specifications? | Yes | No |
| <input type="checkbox"/> A Manual Gas Shut-Off Valve is Installed According to Specifications? | Yes | No |
| <input type="checkbox"/> Gas Supply Matches Unit Requirements? | Yes | No |
| <input type="checkbox"/> Natural Gas | | |
| <input type="checkbox"/> Liquid Propane | | |
| <input type="checkbox"/> Gas Supply Pressure Does Not Exceed 14" W.C.? | Yes | No |
| <input type="checkbox"/> Gas Pressure Verified? | Yes | No |
| <input type="checkbox"/> Natural Gas (7" Water Column) | | |
| <input type="checkbox"/> Liquid Propane (11" Water Column) | | |
| <input type="checkbox"/> Gas Connections Tested and Verified to be Leak-Free? | Yes | No |

INITIAL START-UP

- | | | |
|--|-----|----|
| <input type="checkbox"/> Check operation of Bake at 350°F? | Yes | No |
| <input type="checkbox"/> Check operation of Broil function? | Yes | No |
| <input type="checkbox"/> Check operation of oven? | Yes | No |
| <input type="checkbox"/> Check operation of proof function if equipped? | Yes | No |
| <input type="checkbox"/> Check operation of Convection Bake? | Yes | No |
| <input type="checkbox"/> Check operation of fan with open doors? | Yes | No |
| <input type="checkbox"/> Check operation of all indicator lights on control panel? | Yes | No |
| <input type="checkbox"/> Check knob rotation function for free and smooth turning? | Yes | No |

FUNCTIONAL VERIFICATION

- | | | |
|---|-----|----|
| <input type="checkbox"/> Valve Rotation Functions? | Yes | No |
| <input type="checkbox"/> All Lights Are Functional? | Yes | No |
| <input type="checkbox"/> Convection Oven Functioning? | Yes | No |
| <input type="checkbox"/> Oven Door(s) Functioning? | Yes | No |
| <input type="checkbox"/> Hinge-Swing Motion Confirmed? | Yes | No |
| <input type="checkbox"/> Door Alignment Confirmed? | Yes | No |
| <input type="checkbox"/> Gasket Seal Confirmed? | Yes | No |
| <input type="checkbox"/> A Copy of This Manual Has Been Provided To The Owner of The Appliance? | Yes | No |

- 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 wood 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.
- 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.

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 BTU/hr.

OVEN FEATURES:

- » Your new Professional Wall Oven is equipped with a separate bake and a separate broil burner.
- » Each oven has its own temperature control knob that cycles the burners off and on to maintain the proper heat.
- » All models have six rack positions and the large 30" oven includes two racks.
- » When cooking with INNOVECTION® – CONVECTION, any rack is suitable.

HOW TO COOK WITH INNOVECTION® – CONVECTION:**INNOVECTION® – CONVECTION FAN-CIRCULATED HOT AIR BROWNS ALL FOOD SURFACES QUICKLY.**

1. The circulating hot air seals in the juices in meats and vegetables.
2. This cooking process eliminates the need to baste with additional fat or juices.
3. Meat and poultry are roasted in an uncovered shallow pan that allows the circulating hot air to quickly brown all food surfaces.
4. This roasting process enhances flavors and keeps the inside of food moist and juicy.
5. For best results when cooking with INNOVECTION® – CONVECTION we recommend that low-sided pans be used.
6. Circulating hot air needs to reach all sides of the food for the best cooking results.
7. It is suggested that the oven temperature be lowered by 25°F for all recipes and to reduce the cooking time by 10 to 15%.
8. Multiple racks of food can be successfully cooked at one time such as three racks of cookies or breads.
9. A meal of meat and vegetables, cooked on different racks, all at the same time saves time and conserves energy.
10. For best results always preheat the oven before INNOVECTION® – CONVECTION baking.

11. There is always a condensation that occurs during cooking and water could appear on the cooler panel outside of the oven.
12. Caution should be used when opening the oven door during the cooking. For best results, resist opening the oven door as it lets heat escape, requiring the oven to cycle on more than necessary.

HOW AND WHEN TO COOK ON STANDARD BAKE MODE

- » The standard Bake mode is best used for roasting, or single rack applications. If you wish to cook on multiple racks, use convection for terrific results.

OPERATING INSTRUCTIONS**USING THE OVEN(S)**

The oven bake and broil burners have an infrared glow igniter and safety system that lights the gas. There is approximately a thirty second delay for the igniter to heat up after the knob is pushed in and set before the gas will flow. After the gas begins to flow it is normal for the burner to light within four seconds.

SINGLE GAS WALL OVENS AND THE UPPER OVEN OF A DOUBLE GAS WALL OVEN UNIT HAVE THREE COOKING METHODS AVAILABLE:**INNOVECTION® – CONVECTION**

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

THE LOWER OVEN OF A DOUBLE GAS WALL OVEN HAS THE FOLLOWING COOKING MODES AVAILABLE:

- » CONVECTION
- » Bake
- » Proof (used to “proof” bread dough)
- » Fan – Cool Down (used to cool your oven temperature rapidly)

WHAT IS THE CONVECTION COOKING PROCESS?

- » Convection is the process of cooking with hot air that is mechanically circulated by 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 perhaps five to fifteen minutes early.
- » Oven temperatures should be lowered by 25°F in most cases.
- » Multiple racks of food can be cooked at the same time with even browning and even cooking times.

Other Features:

- » This oven can be used at low temperatures to dehydrate food, warm plates or for very slow cooking at a low heat.

Oven Racks: Each oven is supplied with two heavy chrome-plated adjustable oven racks.

Rack Supports: On each side of the oven, heavy chrome-plated rack supports allow five positions, numbered from the bottom up.

Oven Control Knob: The oven control knob is used to set the baking temperature or to select the Broil function. During baking, the convection fan may be activated.

GAS OVENS

Bake: The Bake element or burner is located on the bottom of the oven, below the floor and is activated by the Oven Control Knob.

Ceramic Tile Infrared Broil Burner: Positioned in the oven ceiling, burning gas heats the ceramic tile to a temperature of 1,550°F – creating searing heat similar to the glowing coals of a wood fire.

Broil Burner Igniter: The igniter glows a very hot, bright red-orange color, reaching proper ignition temperature to light the Ceramic Tile Infrared Broil Burner.

Selector Switch and Indicator Light: Rotate this knob from the OFF position and select Convection Bake, Standard Bake, Fan-Only, or Broil modes. In any mode position, the Indicator Light glows indicating the Oven is ready to operate. When you're done, always rotate the knob to the OFF position.

Oven Thermostat Knob: Thermostat Temperature Selection – Select your desired temperature.

On Indicator Light: Whenever an oven heat source is activated (either Bake or Broil), the “on” indicator will glow. It is normal for the indicator light to cycle off and on during baking or broiling – showing that more heat is being applied.

Door Gasket: The door gasket is made from high temperature materials and creates a seal between the hot oven and the cool kitchen.

Convection Fan and Switch: Operated by the front panel switch, the convection fan circulates oven air, removing the “thermal boundary layer” on items being baked – and in doing so – speeding up heat transfer and cook time by as much as 25%. Convection is active only during baking.

Oven Light and Switch: A single lamp is provided in the oven to illuminate baked and broiled food items, as well as shed some light on the wall to help during clean-up – activated by the front panel switch.

OVENS 101

The oven is a temperature controlled cooking cavity which is highly insulated to keep the kitchen cool and the food hot. The oven contains two heat sources Bake, positioned below the oven floor; and Broil, located in the ceiling of the oven. Bake and Broil are very different cooking operations and the burners are designed to deliver energy in a way appropriate to the task.

There are two types of baking – called Standard Bake (or conventional) and Convection Bake. Standard baking make the best use of Grandma's cookie, cake or pie recipes – such as Bake at

350°F for forty-five minutes – to get the job done. These recipes are tried and true – conventional or standard bake will deliver wonderful performance for roasting.

In convection cooking, not only is the cook time faster, but also, the oven temperature is more even, top to bottom and side to side – so cookies on several racks will have the same brown color and texture. Food does not need to be rotated to get uniform color. However, to best take advantage of convection, use low, shallow bake ware so that moving air can get over the sides and up to the food surface.

OVEN OPERATION

To start the oven, push in and turn the thermostat to the desired operating temperature. On a gas oven, you may be able to see a bright glow from the sides of the oven bottom – this is normal and indicates the hot surface igniter is activated. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the bake burner. This may take up to one minute.

During the first few minutes of operation, a mild condensation may appear on the interior glass pane of the door window. Water vapor is a normal by-product of combustion, and the condensation will disappear as the oven warms.

Allow the oven to preheat before use. The control panel light will turn off when preheat is complete. After preheat, the light will cycle on and off whenever the oven is heating.

Never place any pan or food item on the bottom of the oven, always use an oven rack.

To use the Broil feature of the range, first consider what type of broiling you would like to perform. The closer you are to the broil burner, the faster you will evaporate moisture from the surface of food and the quicker the surface will brown. In a similar fashion, the further away you place the food (on the lowest rack, for example) the slower you will evaporate surface moisture and the longer it will take for the surface to brown. A good rule of thumb is to start about 6" away from the broiler and watch for how quickly the food is browning.

BROILER OPERATION

To begin broiling, push in and turn the thermostat to the position labeled BROIL turn selector to broil on the control knob. In about twenty seconds, you will see a bright glow in the oven – this is the hot surface igniter. Once the igniter is hot enough for ignition, the gas valve will open, allowing the flow of gas into the broil burner. This may take up to one minute.

The broiler will have a blue flame that covers the ceramic tiles – after a few minutes, the tiles will glow bright red/orange and radiate infrared energy. Remember the red surface is over 1600°F in temperature and can be a source of serious burns or injury. On an electric oven, you can see the ribbon element glow on the roof of the oven cell. This takes just a few seconds. The Bake burner and Broil burner will not operate at the same time; the convection fan will not operate during Broiling.

TO USE THE “PROOF” FEATURE:

- » The lower oven of a double oven unit is equipped with a “Proof” feature. When placed in the proof mode the oven maintains a warm, non-drafty environment useful for proofing yeast-leavened baking products. The oven is heated by a ceiling mounted electric heating element and specially designed reflector assembly.
- » It is recommended to proof on the lowest rack position, so place an oven rack on the bottom rack position before turning the oven to “Proof.”
- » To set the lower oven for proofing, simply rotate the lower oven selector switch to the “Proof” setting. The indicator lights above the selector switch and the thermostat dial will turn on. Turn the lower oven thermostat dial to “Proof.”
- » The ideal temperature for proofing will be maintained until the selector switch is rotated to the OFF position.
- » Set a minute timer for the minimum proof time and place the product to be proofed on the lower rack. Do not open the oven door unnecessarily as doing so will lower the oven temperature and increase proofing time.
- » Do not use the “Proof” mode for warming food or keeping food hot. The proofing feature will not keep the oven hot enough to hold foods at safe temperatures (above 140°F).
- » If the “Proof” temperatures are too high, the oven cavity lamps can be used to create even lower temperatures – ranging from room temperature to 80°F to 85°F. Simply turn on the lamp and close the door.

BAKING CHART

FOOD	TRADITIONAL TEMPERATURE	TRADITIONAL TIME	INNOVECTION CONVECTION TEMPERATURE	INNOVECTION CONVECTION TIME
Yeast bread	375°F (191°C)	30 - 35 minutes	350°F (177°C)	25 - 35 minutes
Quick bread	375°F (191°C)	30 - 35 minutes	350°F (177°C)	20 - 25 minutes
Muffins	375°F (191°C)	15 - 20 minutes	350°F (177°C)	12 - 15 minutes
Angel food cake	375°F (191°C)	35 - 45 minutes	350°F (177°C)	30 - 35 minutes
Bundt cake	350°F (177°C)	45 - 50 minutes	325°F (163°C)	35 - 40 minutes
Sheet layer 9"x13"	350°F (177°C)	40 - 50 minutes	325°F (163°C)	30 - 35 minutes
Cake, layer round 8" or 9"	350°F (177°C)	30 - 35 minutes	325°F (163°C)	25 - 30 minutes
Cookies/choc chip	375°F (191°C)	10 - 12 minutes	350°F (177°C)	8 - 10 minutes
Pie shell	425°F (218°C)	10 - 12 minutes	400°F (204°C)	7 - 9 minutes
2 crusts fruit pie	375°F (191°C)	55 - 60 minutes	350°F (177°C)	50 - 55 minutes
Custard	350°F (177°C)	35 - 40 minutes	Not recommended	--
Baked potato	375°F (191°C)	60 - 75 minutes	350°F (177°C)	50 - 55 minutes
Lasagna	375°F (191°C)	55 - 60 minutes	350°F (177°C)	45 - 50 minutes
Soufflé	350°F (177°C)	45 - 50 minutes	325°F (163°C)	35 - 45 minutes
Quiche	400°F (204°C)	25 - 30 minutes	Not recommended	--

ROASTING CHART				
FOOD	TRADITIONAL SETTING	INNOVECTION CONVECTION SETTING	ROAST TIME MIN./LB.	INTERNAL TEMPERATURE
Beef rib roast	325°F (163°C)	300°F (149°C)	20 min. / lb. 25 min. / lb. 30 min. / lb.	Rare – 140°F (60°C) Medium – 155°F (68°C) Well – 170°F (77°C)
Beef tri tip	325°F (163°C)	300°F (149°C)	30 min. / lb.	Medium – 155°F (68°C)
Leg of lamb	325°F (163°C)	300°F (149°C)	30 min. / lb.	Medium – 145°F (63°C)
Pork loin	325°F (163°C)	300°F (149°C)	35 min. / lb.	Medium – Well 170°F (77°C)
Chicken – whole	350°F (177°C)	325°F (163°C)	25 min. / lb.	170°F (77°C) breast 175°F (79°C) thigh
Stuffing				165°F (74°C)
Turkey – unstuffed	325°F (163°C)	300°F (149°C)	9-12 min. / lb.	165°F (74°C) breast 175°F (79°C) thigh

Whole, unstuffed poultry such as chicken and turkey should be placed on rack one or two 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.
- » Most broiling uses rack positions three or four counting from the bottom.
- » Turn selector to broil.
- » 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 two inches. The burner turns off but will re-ignite in four seconds when the door is closed.
- » For best results, broil small, flat cuts of meat such as steaks, hamburgers, chops or boneless chicken breasts.

BROILING CHART			
FOOD	WEIGHT and SIZE	RACK	TIME
Steak	12 oz. and 1"	3	Rare - 10 minutes Med. - 12 minutes Well - 15 minutes
Hamburger	4 oz. and 1/2"	4	10 minutes
Chicken pieces	1 lb.	3	15 to 20 minutes
Pork chops	1 lb. and 3/4"	3	14 minutes
Salmon steak	1 lb.	4	8 to 10 minutes

DRYING AND DEHYDRATING

The United States Department of Agriculture advises: DO NOT hold foods at temperature between 40°F to 140°F (4°C to 60°C) more than two hours – and cooking raw foods below 275°F (135°C) is not recommended, the low setting of the oven (ranging from 150°F to 225°F (66°F to 107°F) may be used to keep food hot and in special recipes, used to dehydrate fruits and vegetables.

During dehydration, the convection fans circulates hot air over the food, causes moisture to escape from the food surface – generally drying it out. This removal of water inhibits growth of microorganisms and slows down the activity of enzymes. Starting with only the freshest, best quality food items, prepare as directed and:

- » Place the food on drying racks spaced evenly in the oven cavity.
- » Set the temperature control to 200°F (93°C) and switch on the convection fan.
- » Remember to periodically check the food items for dryness state.

DEFROST

It is best to defrost in the refrigerator, but sometimes it becomes an issue of speed.

It is always easier to clean as you go – and while some evenings you'd rather sit down with a good book instead of a Scrubbie, keeping your appliance in a ready-to-go-state for the next meal makes everything a little more tolerable.

When cleaning the exterior:

- » Use the mildest procedure that will do the job efficiently and effectively – and since some cleaners are harsher than others, it is best to try them on a small, inconspicuous area first.
- » Use only clean, soft cloths, sponges, paper towels, plastic brushes, non-metal soap pads for cleaning and scouring.
- » When cleaning the oven door, control panel, curved sections or the flat top area – always pretend it is made of wood – and rub the finish in the direction of the grain. This is the most effective cleaning direction, to prevent marring the surface.
- » Any part of this appliance can be cleaned with hot, sudsy water. When rinsing is required, rinse thoroughly.
- » Always wipe dry immediately to reduce the appearance of water marks.

TO CLEAN THE OVEN INTERIOR

The oven cavity is porcelainized with chrome rack guides and racks. The infrared broiler does not need to be cleaned. Any soil is burned off by the intense heat.

- » Place a medium glass baking dish filled with one quart of water. Close the door and bake at 225°F (107°C) for an hour or two. Allow to cool until safe, wipe with a damp cloth, then dry. This process softens the soil for easier removal.
- » Wash the interior of the oven with soap and water. Make a paste with baking soda and water, and using a sponge or nylon pad rub away stubborn stains.
- » Use mild scrubbing compounds such as Bon Ami or Cameo if necessary.
- » Do not use steel wool pads or abrasive sponges or scrubbers.
- » If necessary, spray oven cleaner can be used.
- » DO NOT SPRAY OVEN CLEANER INTO THE CONVECTION FANS OR UP ONTO THE INFRARED BROILER.
- » DO NOT LET SPRAY CONTACT THE STAINLESS STEEL EXTERIOR.
- » When spray oven cleaners are used, follow using a 1/4 cup vinegar mixed with one quart of water to rinse the oven.
- » Do not use scouring powders on the glass window; oven spray may be used on the window. Rinse with vinegar and water solution.

GAS WALL OVENS

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven will not heat	No electrical power to the range Gas service is turned off Gas supply has been interrupted Look for red glow of hot surface igniter	Check circuit breakers in house Contact the gas company If no glow, call for service
Oven light does not work	Light switch is in the off position Light is burned out	Try switching the light on Locate and test a new replacement light, unscrew glass lens, remove bad light, replace
Broiler will not light	No electrical power to the range Gas service is turned off Look for red glow of hot surface igniter	Check circuit breakers in house If no glow, call for service
Convection fan does not turn	Switch the fan on Unit in broil mode Bad fan	Adjust oven selector switch to Convection. Turn thermostat to bake temperatures. Call for service
Condensation on the oven window	Cold appliance	It is normal for some condensation to appear on the window; it will disappear in about ten minutes.
Foods over-cook	Incorrect temperature cooking time, or rack position. Temperature differs from your previous oven. Oven not pre-heated	Reduce cooking time, or temperature. This modern appliance operates at the set temperature. You may want to reduce the set temperature until you become more familiar with your new oven. Allow pre-heat cycle to complete.
Foods under-cook	Incorrect temperature, cooking time or rack position	Adjust accordingly
Baked goods dark on bottom	Dark colored cookie sheets	Use light-colored cookie sheets

CARE AND CLEANING RECOMMENDATIONS

PART / MATERIAL	CLEANING SUGGESTIONS	BEING CAREFUL
Control Knobs/ Powder Paint	Use dry hands to pull off the knobs; hot sudsy water works best here...	...with a sponge to avoid scratching
Chrome Knob Bezels	Hot soapy water works well here, with a sponge or soft cloth.	As with any round feature that meets the stainless steel grain, be careful to clean the bezels in a circular motion – and not contact the stainless steel control panel.
Exterior Finish	Use hot soapy water, Fantastic, Formula 409, rinse and dry immediately. For hard water spots, try household vinegar or CLR. If there is any heat discoloration, consider using Zud, Wright's All Purpose Polish or Blue Away.	Rub lightly in the direction of the grain of the stainless steel. Salt (sodium chloride), chlorine or chlorine compounds in some cleaners are corrosive to stainless steel.

WARRANTY

American Range (hereafter AMR) hereby provides the following warranty to the original residential user ("Owner") for its new RESIDENTIAL Product(s) to be free from defects in material and workmanship in normal household use for the Warranty period(s) set forth below, beginning from the date that power and/or gas is turned on with proof of installation.

Without proof of installation, the beginning is from time of purchase under the terms and conditions as follows: Proof of original purchase date is required to obtain service under this limited warranty.

This Warranty is applicable only on new AMR residential Products and is non-transferable.

This Warranty is not applicable to AMR commercial Products. This Warranty is strictly limited to Products sold to the original Owner in the United States or Canada, and said Owner shall not be entitled to transfer this Warranty to third parties. This Warranty is also not applicable on AMR residential Products that are used for commercial purposes, including without limitation, vacation rentals, fire stations, clubs, government facilities, non-profit groups, bed and breakfast facilities, and board and care facilities, and any home based business whereby AMR products are utilized for a commercial, non-household purpose. Residential products should not be used in a commercial environment.

Warranty Period: For all Product(s) properly registered with AMR, with proof of purchase and within ninety (90) days from the date of purchase, a two year warranty* is in effect subject to the terms and conditions herein. However, in the event that Owner fails to promptly register the Product(s) with AMR within ninety (90) days of the date of purchase, the Warranty period shall be strictly limited to a period of one year for parts and labor, from the date of purchase. Proof of purchase is required for all claims under this Warranty.

*Igniters limited to a one year warranty, from the date of purchase. Proof of purchase is required for all claims under this Warranty. Two Year Warranty applies only to purchases made after May 1, 2018, with a serial number of 180101-100 or higher.

Exceptions to the Warranty: Rubber seals, light bulbs, and gaskets are covered for a period of ninety (90) days only. Oven glass, porcelain, and Products that are not defective, but that require adjustments for normal wear and tear are expressly excluded from this Warranty.

Warranty Claims: In the event of a claim for repair of the Product(s), and to obtain warranty service, Owner must contact either (i) the dealer from whom the product was purchased; (ii) an authorized AMR service agent; or (iii) AMR Residential service support at 1-888-753-9898. You will be asked to provide a model and serial number, and date of original purchase.

AMR shall provide all new replacement parts and all repair labor under the Warranty.

Under the terms of this Warranty, service must be performed by a factory authorized AMR service agent/representative, and approved in advance by AMR. AMR shall not be responsible for labor costs that have not been pre-approved, with written confirmation by AMR. Note that service providers are independent entities and not affiliated with AMR. Travel expenses from the factory authorized service agent to the product location are limited to 25 miles each way. For greater distances, either have the product delivered to the servicer, make separate travel arrangements, or pay for the additional servicer travel. All repair services shall be provided during normal business hours. AMR will not be responsible for premium time or overtime charges for labor covered under this warranty or for repairs made without AMR authorization. Such charges shall be the responsibility of the Owner.

Limitation of Warranty: AMR shall have no obligation under this Warranty as to any Product(s) which have been misapplied, mishandled, abused, misused, modified, altered, subject to improper cleaning methods, subject to harsh chemical action, modified by unauthorized service personnel, damaged by accidents, flood, fire, smoke, public unrest, earthquake, tornado, hurricane, other acts of God, Owner negligence,

reasons beyond the control of AMR, failures due to improper installation, insufficient gas or electrical supply, problems due to improper ventilation, or removed/altered serial numbers. Any damage due to water, chemical, or direct contact to infrared burners will also not be covered under this Warranty. This Warranty shall be void if the Product(s) are not properly installed by a licensed plumber, and not properly calibrated for electrical and gas connectivity, gas line size, correct pressure, and properly leveled. Additionally, AMR factory recommended cleaning instructions must be followed by Owner at all times or this Warranty shall be voided by AMR. All delivery, installation, labor costs and other service costs are the responsibility of the purchaser.

Dealer display, model home display and products sold "as-is" have the following warranty:

1. One (1) year parts only warranty, if the manufacture date is less than three (3) years old.
2. Excludes items that are: missing; cracked; aesthetic; broken; dented; frayed.

Accordingly, except as stated herein-above the dealer display and model home display goods are being sold on an "as-is" or "with all faults" basis. Except as stated, the entire risk as to the quality and performance of the goods is with the buyer. Additionally, except as stated, should the goods prove defective following their purchase, the buyer and not the manufacturer, distributor, or retailer assumes the entire cost of all necessary servicing or repair.

THIS WARRANTY IS LIMITED AND MADE IN LIEU OF ANY AND ALL OTHER SUCH WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ENTIRE LIABILITY OF AMR IS SET FORTH HEREIN THIS WARRANTY. OWNER SPECIFICALLY UNDERSTANDS AND ACKNOWLEDGES THAT THERE ARE NO WARRANTIES, EITHER EXPRESSED OR IMPLIED HEREUNDER OTHER THAN THE WARRANTIES WHICH ARE SPECIFICALLY STATED HEREIN. SAID OWNER SHALL NOT RELY ON ANY OTHER ASSERTIONS, REPRESENTATIONS OR STATEMENTS BY AMR OR ITS AGENTS, OTHER THAN THOSE SPECIFICALLY EXPRESSED IN THIS WARRANTY.

AMR'S LIABILITY ON ANY CLAIM OF ANY KIND IS EXPRESSLY LIMITED AND SHALL NOT EXCEED THE WHOLESALE PRICE OF THE PRODUCT(S) OR PART(S) THEREOF THAT GIVE RISE TO SUCH CLAIM.

Failure by AMR to enforce any of its rights under this Warranty shall not be construed as a waiver of those rights. AMR specifically reserves the right to investigate and verify all claims to determine the validity of the claim and the claimant's qualifications under this Warranty. AMR reserves the right to refuse Warranty service in the event that AMR determines that a claimant's right to the Warranty is inapplicable under the terms and conditions herein.

AMR is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, tort, or any other legal theory, including without limitation, property damage, bodily injury, loss of use, and/or lost profits. This Warranty gives the Customer certain legal rights. The customer may also have other legal rights which vary from state to state. Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of incidental or consequential damages. If such laws apply, the limitations or exclusions contained in the terms and conditions of this Warranty may not apply to all such Owners.

AMR expressly reserves the right to make changes to their Warranty policy before or after purchase by the Owner.

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.

In the event the equipment requires 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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