



PROFESSIONAL QUALITY COOKING EQUIPMENT

INSTALLATION MANUAL FOR
HERITAGE GAS RANGES
TITAN GAS RANGES

MODEL NUMBERS: ARR-244, ARR-304, ARR-364GD, ARR-366, ARR-364GR, ARR-486GD, ARR-4842GR,
ARR-484GDGR, ARR-4842GD, ARR-486GF, ARR-606GDGR, ARR-6062GD, ARR-6062GR,
ARR-244IS, ARR-304IS, ARR-366IS



DESIGN



CLASS



FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE



## Installation, Operation and Maintenance Instructions

**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**

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**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

**WARNING**  
IMPROPER  
INSTALLATION

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.

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

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

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

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

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

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

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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 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 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 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.

## **IMPORTANT - PLEASE READ AND FOLLOW!**

A ground fault interrupter (GFI) shall be used as required by FPa-70 (National Electric Code), Federal / State / Local laws or local ordinances.

- The required use of a GFI is normally related to the location of a receptacle to any 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 should be:

- The receptacle type (breaker type or portable type 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 ± 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 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.

## IMPORTANT - PLEASE READ AND FOLLOW!



### DANGER

To prevent 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 install in laminated cabinetry, check with your builder or cabinet supplier to make sure that the materials meet these requirements.



### WARNING

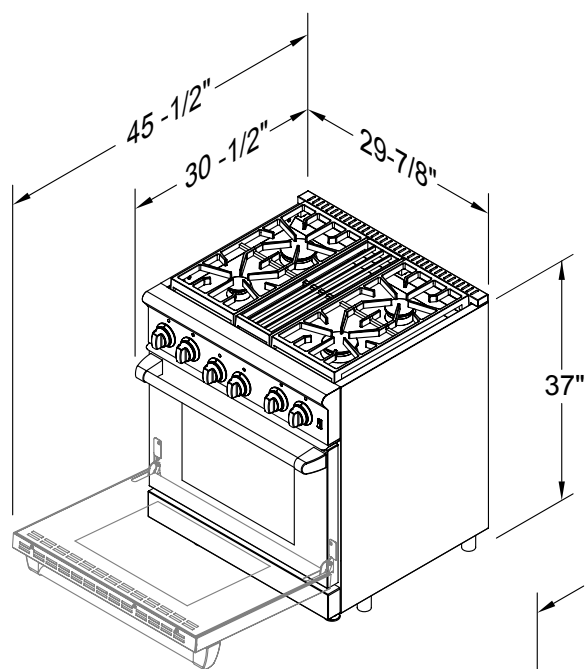
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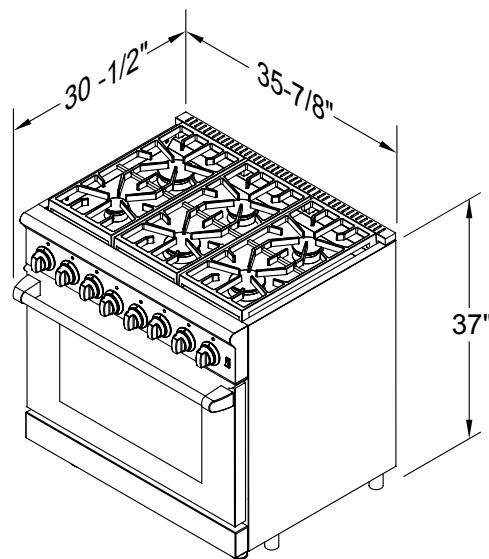
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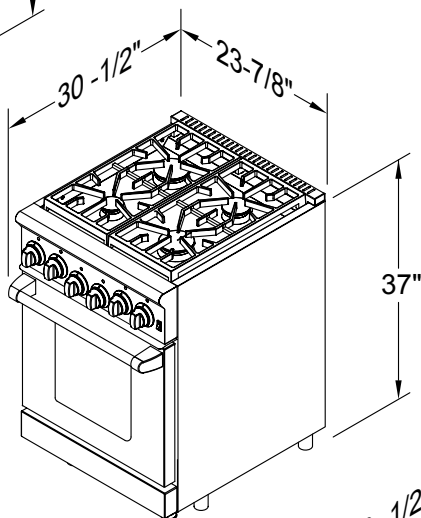
# DIMENSIONS - SEALED BURNER GAS RANGES



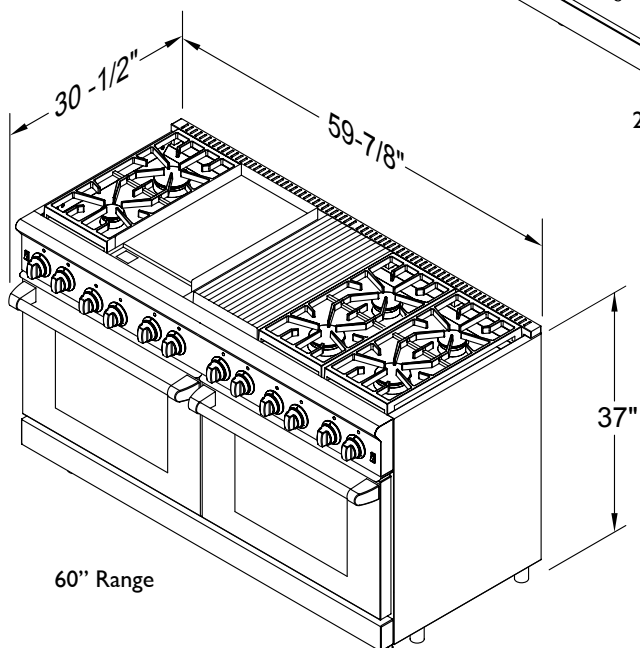
30" Range



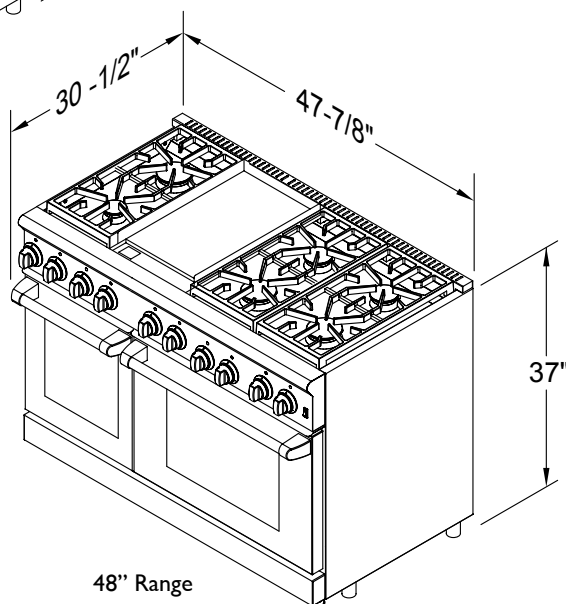
36" Range



24" Range



60" Range



48" Range

## SPECIFICATIONS & ELECTRICAL REQUIREMENTS

HERITAGE / TITAN SEALED BURNER RANGES - 24", 30", 36", 48", 60"					
DESCRIPTION	24" MODELS	30" MODELS	36" MODELS	48" MODELS	60" MODELS
Overall Width	24"	30"	36"	48"	60"
Overall Height	To top side trim 36", legs adjust 1"				
Overall Depth	29-7/8"				
Additions to Base Height	37-1/4" to Island Trim				
Gas Requirements	7" W.C. Natural and 11" LP				
Gas Manifold Pressure	5" W.C. Natural and 10" LP				
Electrical Requirements	120 VAC, 60Hz Single Phase				
Max Amp Usage	10 AMP				
Surface Burner Rating Natural / LP	17,000 BTU 13,000 BTU 9,000 BTU				
Griddle Burner Rating	N/A		20,000 BTU		
Grill Burner Rating	N/A		30,000 BTU		
Oven Interior Width	20"	26"	32"	26" 14-1/2"	26" (EA)
Oven Interior Height	15"				
Oven Interior Depth	20-1/2"				
Oven Volume	3.71 CU. FT.	4.8 CU. FT.	5.6 CU. FT.	4.8 CU. FT. 2.5 CU. FT.	4.8 CU. FT. (EA)
Approximate Shipping Weight	407 lb	407 lb	498 lb	581 lb	755 lb



## INSTALLATION INSTRUCTIONS

The location selected for the range must meet the following criteria. If any of these criteria are not met, select another location.  
**Important - The maximum depth of the overhead cabinets installed on either side of the hood is 13".**

### SITE PREPARATION

- The range is a free standing appliance. If the range is to be installed adjacent to cabinets, the clearances where indicated are required.
- This range may not be recessed into the cabinets. The rear of the oven door must be beyond the edge of the front face of the adjacent cabinet.
- The gas and electrical supplies should be located below the unit or in the adjacent right cabinet.
- Any openings in the wall behind the range and in the floor under the range must be sealed.
- Always keep the appliance free and clear of combustible materials, gasoline, or other flammable vapors and liquids.
- Do not obstruct the flow of combustion exhaust and ventilation air to the unit.

### CABINET PREPARATION

- Check cabinet materials to be sure they can be used in proximity of the Range.
- The maximum depth of overhead cabinets installed on either side of the hood is 13".
- When there is less than 12" clearance between combustible material and the back edge of the Range above the cooking surface, a backguard must be installed.
- When clearance to combustible material is over 12" no backguard is necessary.
- Backguards must be ordered separately.

### ELECTRICAL CONNECTION

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

### POWER REQUIREMENTS FOR THIS RANGE

- 120VAC, 60 Hz, single phase, 15 AMP Max

### GAS CONNECTION

Be certain the appliance gas type matches the gas service being provided. Refer to the appliance rating label for the gas supply requirements.

A manual gas shut-off valve must be remotely installed and easily accessible in the adjacent cabinet. The regulator inlet is for a 1/2" gas line.

- Use at least a 1/2" inside diameter commercial flex hose to connect range to the gas supply (service line).
- A manual gas shut-off valve must be installed, in easy access in front of the gas supply (service line) and ahead of the range for safety and ease of maintenance.
- All valves must be in the OFF position before connecting to the gas supply line.

# INSTALLATION INSTRUCTIONS

## PRESSURE REGULATOR

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

## GAS REQUIREMENTS

- Ensure supplied gas matches the range's gas type.
- Natural gas connection is 1/2" N.P.T. minimum 1/2" inside dimension diameter flex line.
- Natural gas inlet pressure to measure 7" to 10" W.C.
- Propane gas connection is 1/2" N.P.T. minimum 1/2" inside dimension diameter flex line.
- LP gas inlet pressure to measure 11" to 14" W.C.
- A step-down regulator is required at the LP (Propane) source to limit pressure to a maximum of 14" W.C. operating with the appliance regulator provided with the LP range.

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

## TEST FOR GAS LEAKS WITH A SOAPY WATER SOLUTION BEFORE LIGHTING THE BURNERS.

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

## FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

- Flexible couplings and/or quick-disconnect fittings must be heavy duty, CSA/UL design certified of at least 1/2" NPT with suitable strain reliefs.
- The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSI Z21.69-CSA 6.16 and any Quick-Disconnect Devices For Use With Gas Fuel Appliances should comply with ANSI Z21.41CSA 6.9.
- All connections must be sealed with joint compound specified for LP or Natural gas; and all connections must be tested with a soapy water solution before using.
- When disconnection of the restraint is necessary, make sure to reconnect restraint after the range has been returned to its original position.

**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.

Intertek 3013256 MODEL NO. <b>ARR-304IS</b>		American Range (www.americanrange.com) 13592 DESMOND ST., PACOIMA, CA 91331 GAS TYPE <b>XXX</b> MAN. PRESS. <b>XXX</b> IN W.C. <b>X.X</b>	
SERIAL NO. <b>XXXXXX-XXX</b>		BTU INPUT/HR/SECTION	
COOK TOP Large <b>17,000</b>	Medium <b>13,500</b>	Small <b>9,000</b>	GRILL <b>    </b>
VOLTS <b>120</b>	AMPS <b>9</b>	OVEN BK 18 <b>    </b>	BROIL 18 <b>    </b>
CYCLES <b>60</b>	PHASE <b>1</b>	BK 24,30,36 <b>30,000</b>	BR 24,30,36 <b>15,500</b>
ANSI Z21. 1b - 2003 HOUSEHOLD COOKING APPLIANCES			GRIDDLE <b>    </b>

Rating Plate

## INSTALLATION INSTRUCTIONS

### WARNING

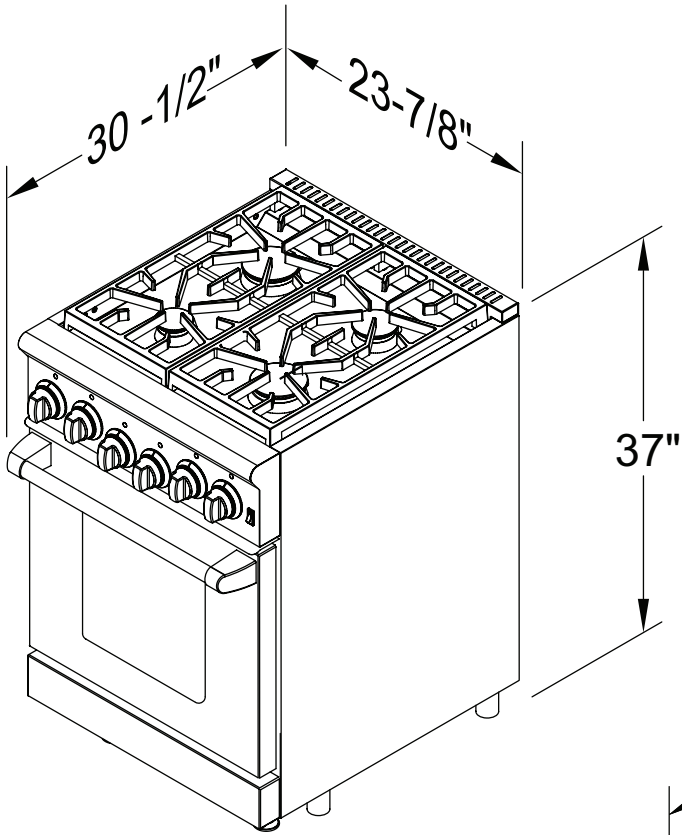
Do not use the handle or oven door to lift the oven. Remove range door before installation to ensure that it is not used to lift the unit. Make sure the hinge catch is fully open or closed before removing door to prevent injury to hands and/or fingers.

- 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.
- Caution - the appliance is heavy. Use extreme care when handling!
- Use proper equipment to move products.
- Any openings in the wall and in the floor behind or under the oven must be sealed.
- Do not use an extension cord with this appliance. Such use may result in fire, electrical shock or other personal injury.
- Installation of this appliance should be performed by qualified, licensed contractors.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cardboard cover.
- Remove the corrugated cardboard carton 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 & Electrical Requirements table.
- Fill out the inside cover of this installation manual with the requested data. Model Number and Serial Number can be found on the plate located underneath the control panel on the front of the appliance.

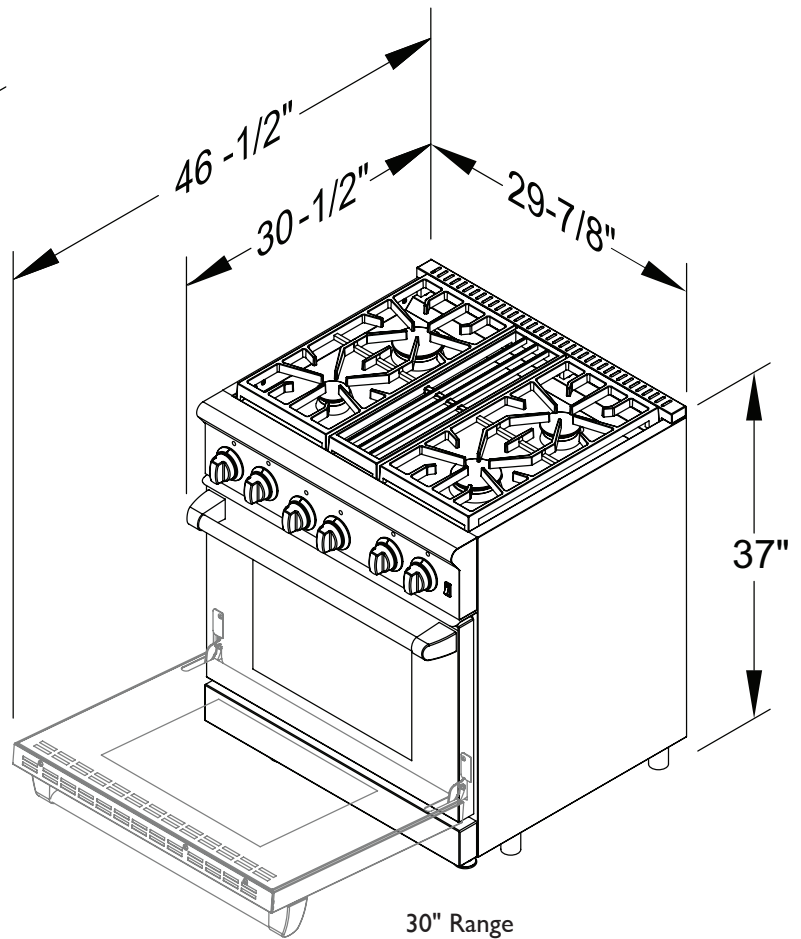
### WARNING

For optimal performance, the range should be installed away from drafts that may be caused by doors, windows, and heating and air conditioning outlets.

## OVERALL DIMENSIONS HERITAGE GAS RANGES

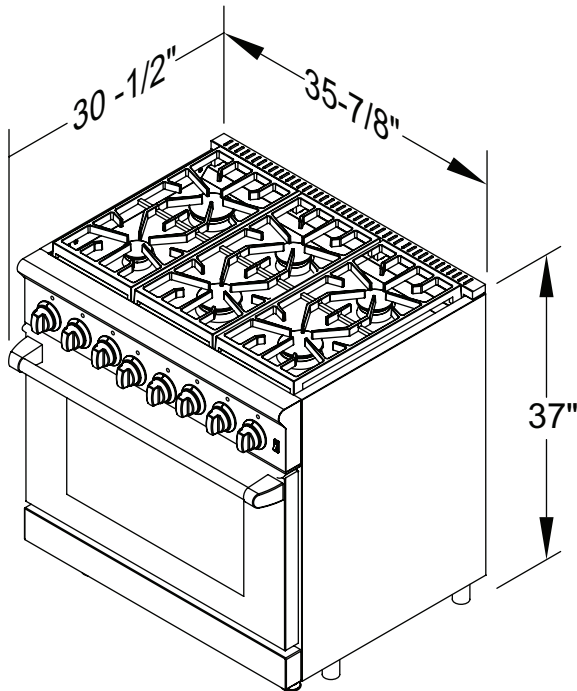


24" Range

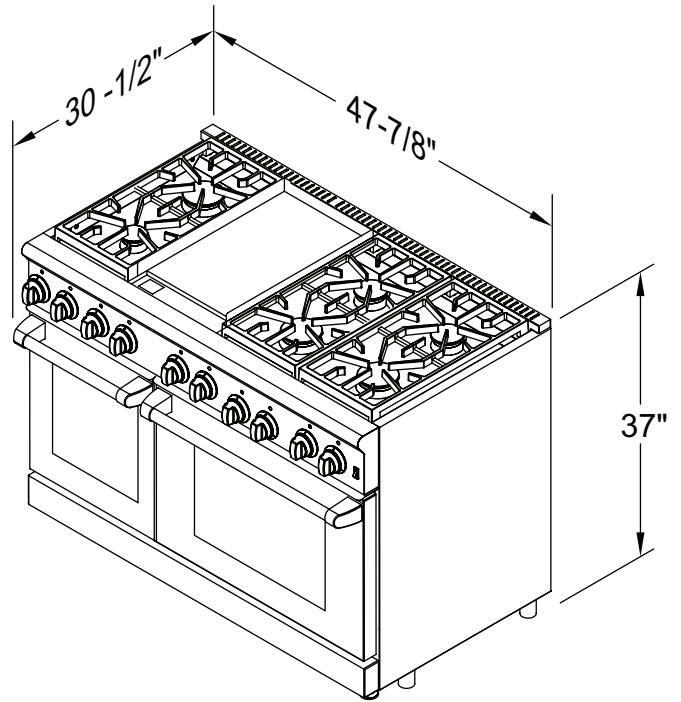


30" Range

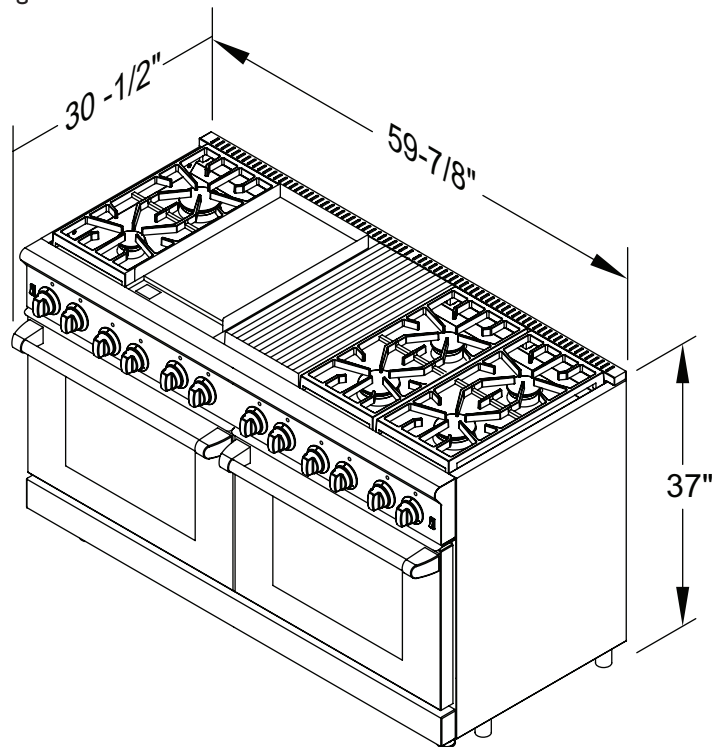
## OVERALL DIMENSIONS HERITAGE GAS RANGES



36" Range

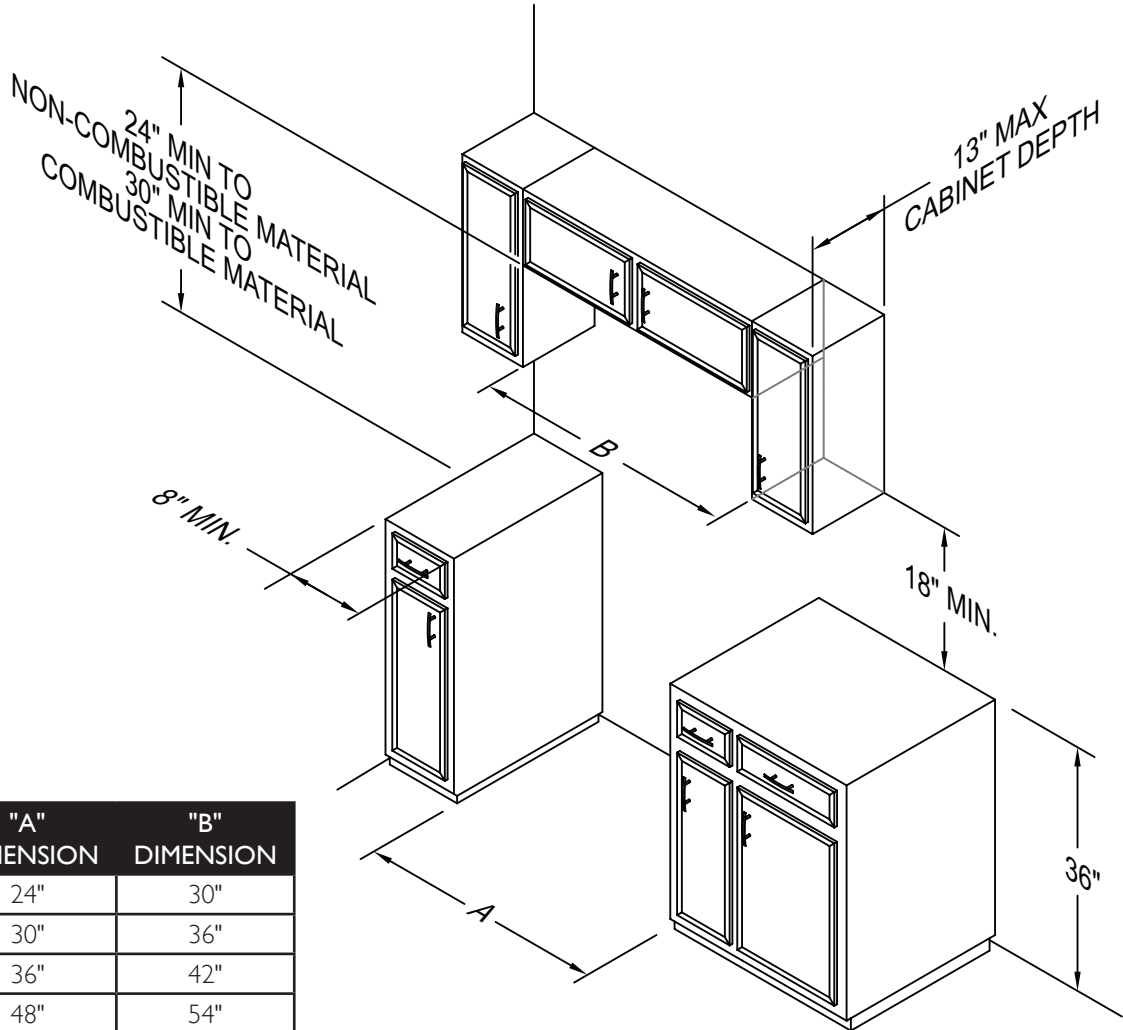


48" Range

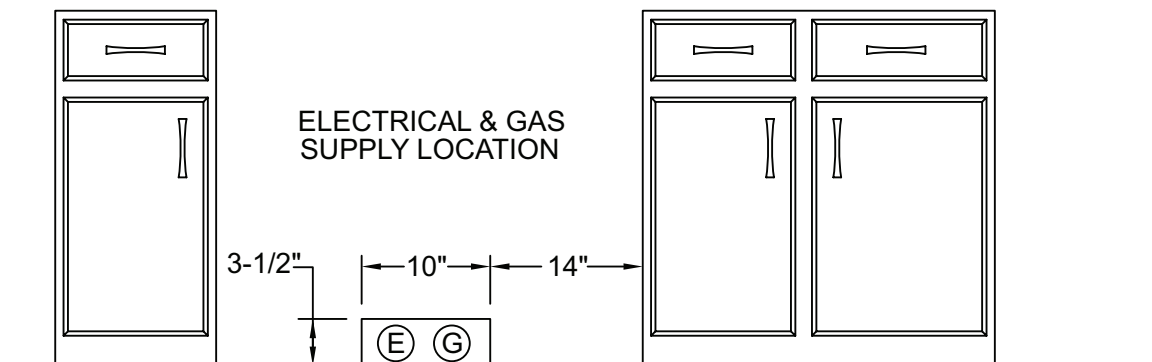


60" Range

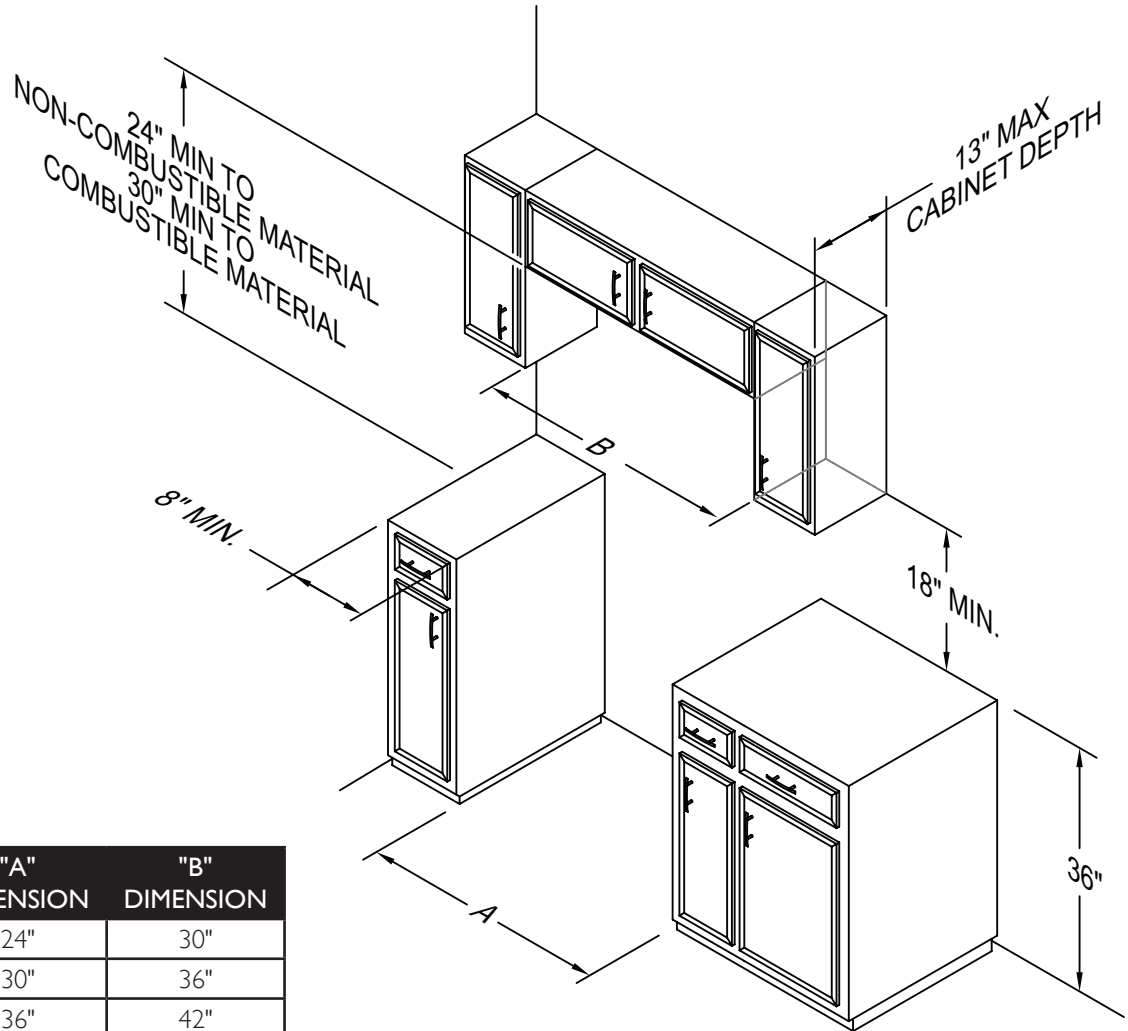
## OVERALL DIMENSIONS HERITAGE GAS RANGES



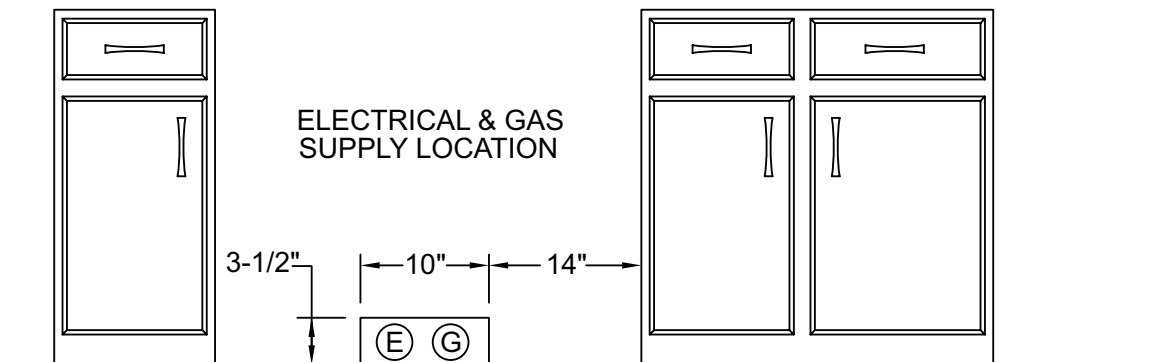
RANGE WIDTH	"A" DIMENSION	"B" DIMENSION
23-7/8"	24"	30"
29-7/8"	30"	36"
35-7/8"	36"	42"
47-7/8"	48"	54"
59- 7/8"	60"	66"



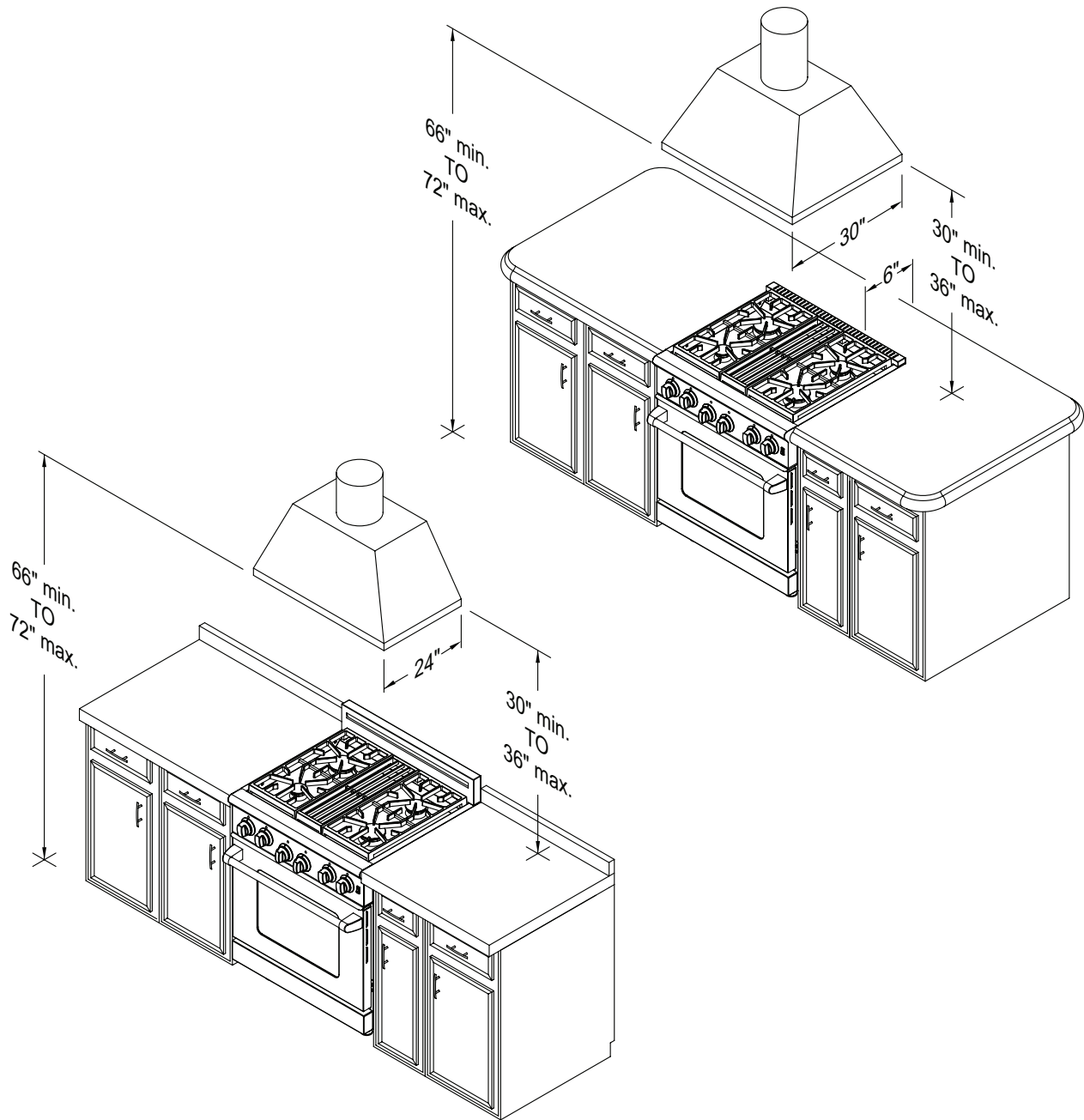
## OVERALL DIMENSIONS TITAN GAS RANGES



RANGE WIDTH	"A" DIMENSION	"B" DIMENSION
23-7/8"	24"	30"
29-7/8"	30"	36"
35-7/8"	36"	42"



## HERITAGE - VENT HOOD CLEARANCE DIMENSIONS

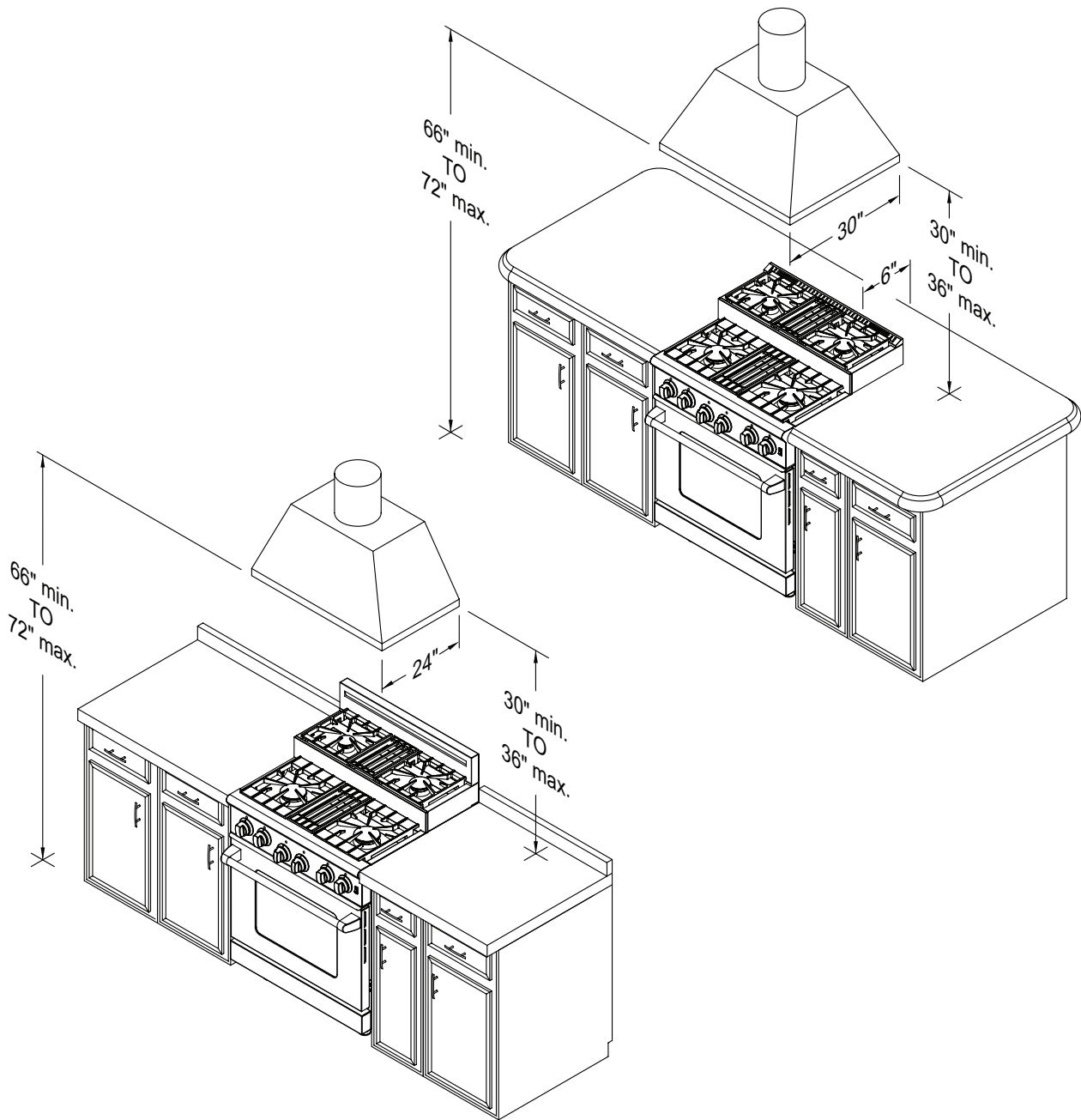


### VENT HOOD REQUIREMENTS & RECOMMENDATIONS

UNIT	STANDARD COUNTER	ISLAND INSTALLATION
	24" Deep	30" Deep
48" Range	800-1200 CFM	800-1200 CFM
36" Range	600-800 CFM	600-1200 CFM
30" Range	500 CFM	500 CFM



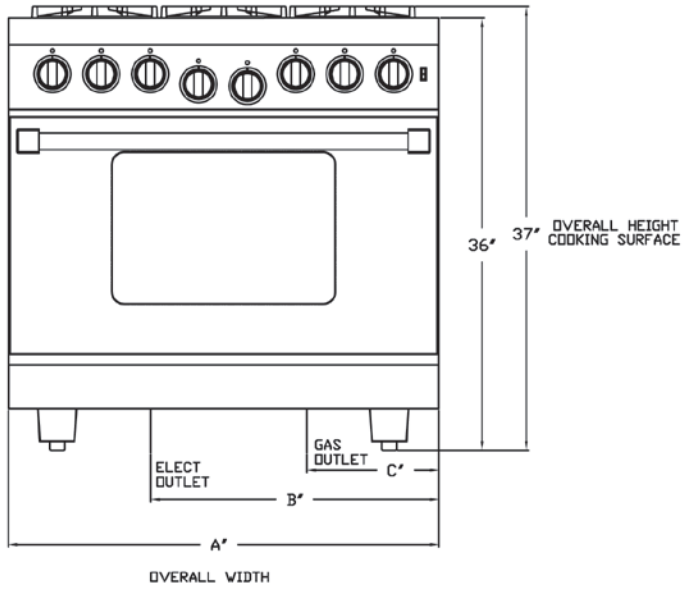
## TITAN - VENT HOOD CLEARANCE DIMENSIONS



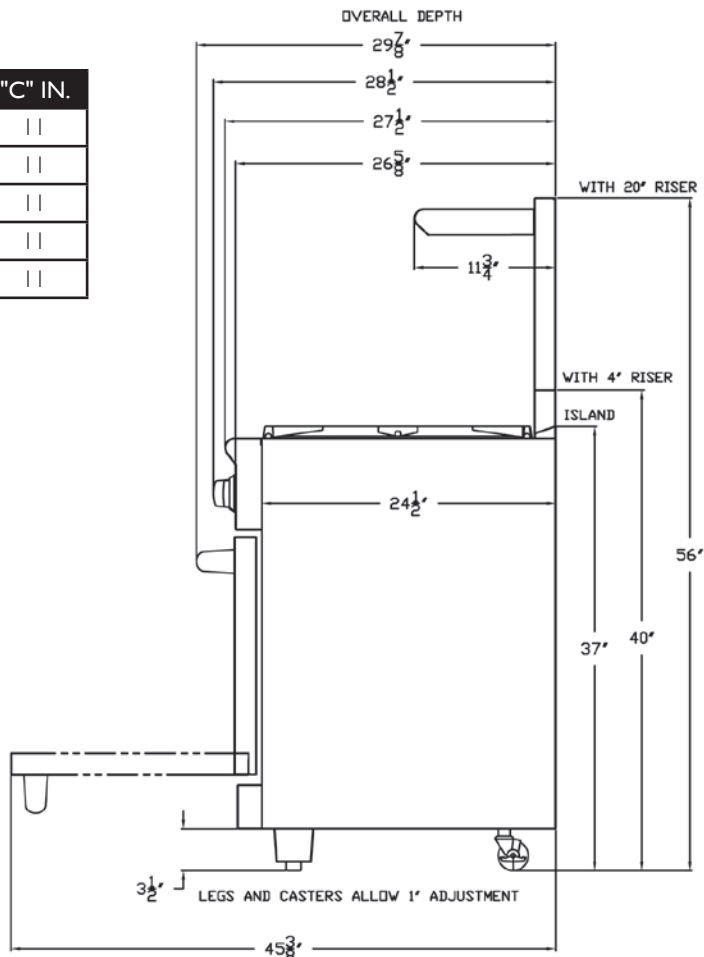
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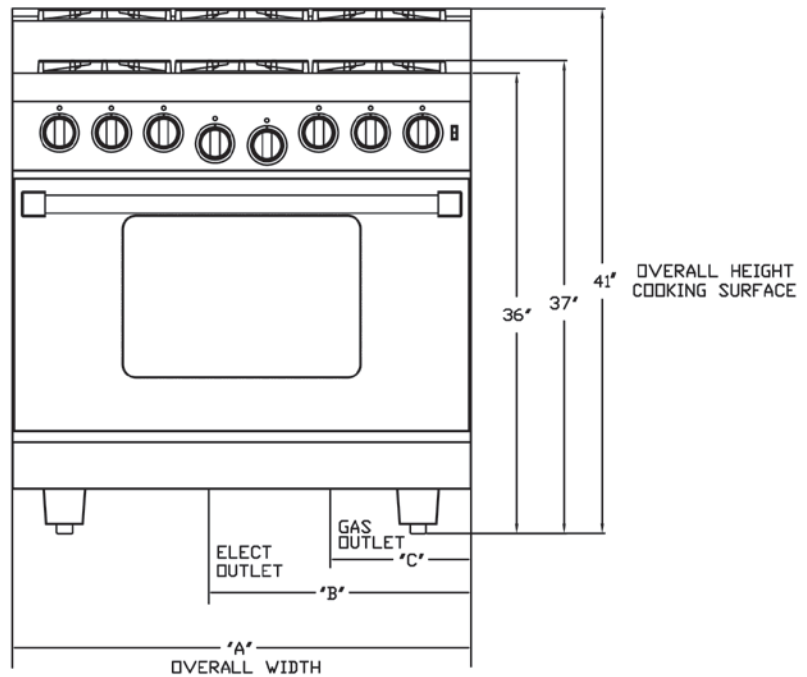
# OVERALL DIMENSIONS HERITAGE GAS RANGES



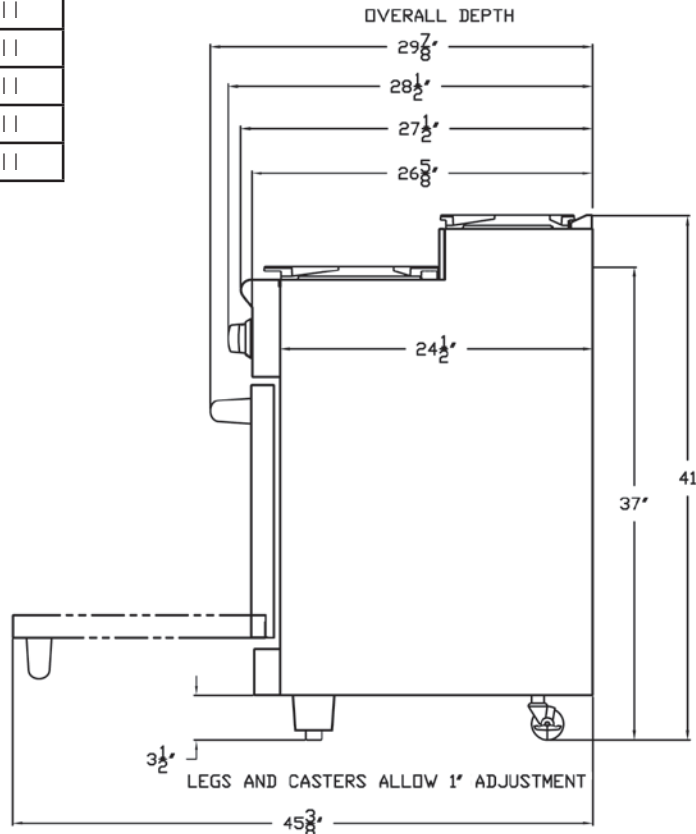
UNIT	"A" IN.	"B" IN.	"C" IN.
24"	23.875	18	11
30"	29.875	20-1/2	11
36"	35.875	24	11
48"	47.875	20-1/2	11
60"	59.875	20-1/2	11



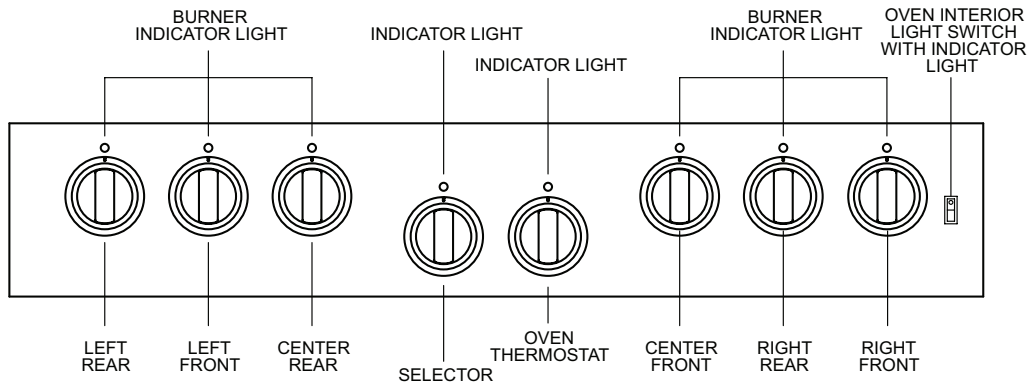
## OVERALL DIMENSIONS TITAN GAS RANGES



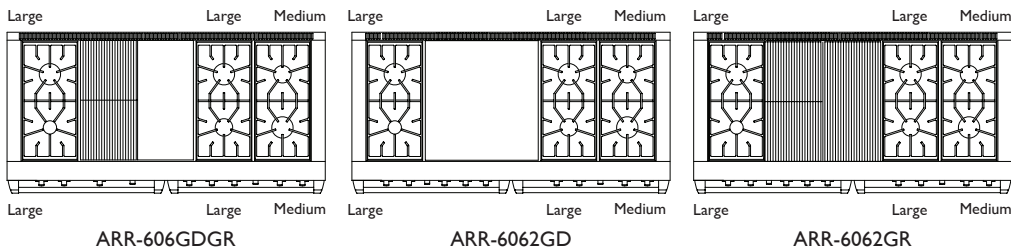
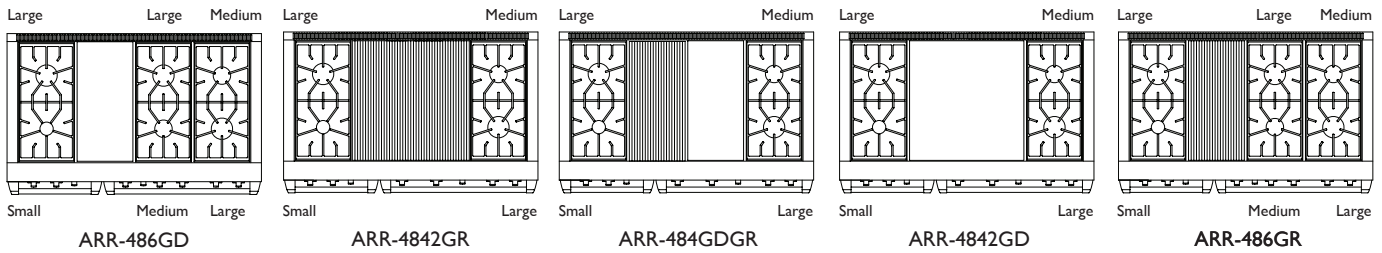
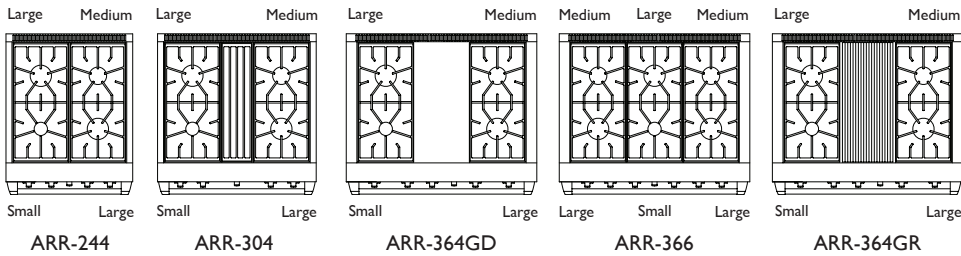
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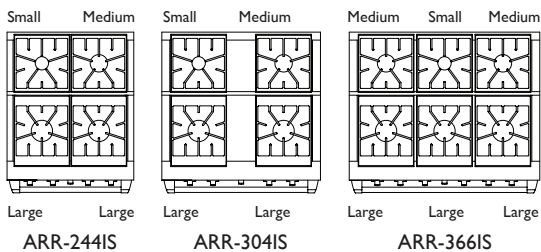
## TYPICAL MODEL & PARTS IDENTIFICATION



### HERITAGE



### TITAN



3 SIZES OF BURNERS:  
 Large Burner 17,000 BTU  
 Medium Burner 13,000 BTU  
 Small Burner 9,000 BTU



## MODEL AND PARTS IDENTIFICATION

DESCRIPTION	HERITAGE SERIES - GAS RANGES														TITAN RANGES	
	ARR-244	ARR-304	ARR-364GD	ARR-366	ARR-364GR	ARR-486GD	ARR-4842GR	ARR-484GDGR	ARR-4842GD	ARR-486GR	ARR-6062GDGR	ARR-6062GD	ARR-6062GR	ARR-244IS	ARR-304IS	ARR-366IS
Oven Racks	2	2	2	2	2	4	4	4	4	4	4	4	4	2	2	2
Sealed Burners	4	4	4	6	4	6	4	4	4	6	6	6	6	4	4	6
Fixed Rack Guides	2	2	2	2	2	4	4	4	4	4	4	4	4	2	2	2
Center Grate	0	1	0	0	1	0	0	0	0	0	0	0	0	0	2	0
Burner Grates	2	3	2	3	2	3	2	2	2	3	3	3	3	4	4	6
Burner Caps	4	4	4	6	4	6	4	4	4	6	6	6	6	4	4	6
Control Knobs	6	6	5	8	7	9	10	10	10	9	12	12	12	6	6	8
Griddle	0	0	1	0	0	1	1	1	1	0	1	2	0	0	0	0
Stainless Radiant	0	0	0	0	0	0	2	1	0	1	1	0	2	0	0	0
Backyard Grill	0	0	0	1	1	0	2	1	0	1	1	0	2	0	0	0
Regis. Card	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Island Trim	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
U&C Manual	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Anti-Tip Device Kit	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1

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

**Bake Burner:** The Bake burner is located in the center of the oven, below the floor and is activated by the Oven Control Knob.

**Inconel® Infrared Broil Burner:** Positioned in the oven ceiling, burning gas heats the Inconel® screen to a temperature of 1,850°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 Inconel® Infrared Broil Burner.

**Burner On Indicator Light:** Whenever an oven burner is activated (either Bake or Broil), the burner on indicator will glow. It is normal for the indicator light to cycle off and on during baking or broiling – showing that the requested temperature has been achieved – or that more heat is required.

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

**Convection Mode:** Operated by the selector knob, the convection fan circulates oven air, removing the "thermal boundary layer" on items being baked – and in doing so – speeding up heat transfer and reducing cook time by as much as 25%. Convection can only be activated during baking.

**Oven Light and Switch:** Two lamps are provided in the oven to illuminate baked and broiled food items, as well as shed some light on the oven walls to help during clean-up.

# 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
- Anti-Tip Bracket

**Electrical Connection**

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

**Installation**

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

**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

**Ignition**

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

**Flame Adjustment**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

**Air/Gas Mixture**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

**Valve Operation**

- Top Burners
- Griddle
- Char Broiler
- Oven Burner

**Controls**

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

**Oven Door**

- Alignment
- Door Seal
- Hinges

Customer Copy



## PERFORMANCE CHECKLIST

A qualified installer should carry out the following performance checks referring to the User Manual as necessary:

- Check operation of oven setting BAKE at 350°.
- Check operation of BROIL function.
- Check operation of all top burners at high and low flame.
- Check operation of oven light using front panel control switch.
- Check operation of the convection fan by turning selector knob to fan mode.
- Check operation of all indicator lights on control panel.

## FINAL PREPARATION

1. 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 buildup 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.
2. 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.





# 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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