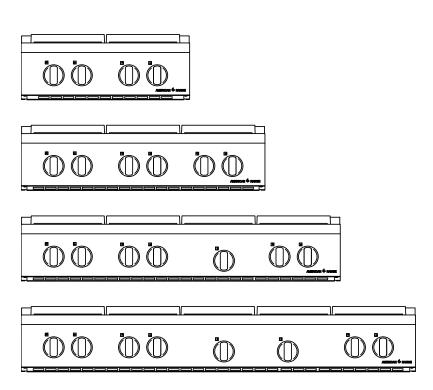


PROFESSIONAL QUALITY COOKING EQUIPMENT

INSTALLATION MANUAL FOR PERFORMER SLIDE-IN COOK TOPS

MODEL NUMBERS:

AROBSCT-424, AROBSCT-242GD, AROBSCT-24X2GR, AROBSCT-430, AROBSCT-636, AROBSCT-436GD, AROBSCT-436GR, AROBSCT-848, AROBSCT-648GD, AROBSCT-648GR, AROBSCT-4482GD, AROBSCT-448X2GR, AROBSCT-448GDGR, AROBSCT-660GDGR, AROBSCT-660ZGD, AROBSCT-660X2GR



DESIGN DESIGN CLASS DESIGN

RETAIN THIS MANUAL FOR FUTURE REFERENCE





Installation Manual

Slide-In Cook Tops



Table of Contents

Warnings & Important Safety Instructions	1-4
Dimensions	
Specifications & Requirements	6-7
Clearance Dimensions8	-
Electrical & Gas Locations	.12
Electrical & Gas Requirements	13
Gas Requirements	. 4
General Instructions	
Installation Instructions	
Installation Steps	-19
Performance Check List	
Final Preparation	20



Slide-In Cook Tops Installation Manual

Installation, Operation and Maintenance 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.



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:	



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 of death.



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



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



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 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 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.

IFTHE USE OF A GFI IS REQUIRED, it should 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 ± 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.



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.



The use of cabinets for storage above the oven may result in potential fire or burn hazard.



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!



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



Moving Hazard

To avoid risk of severe personal injury, this appliance requires two or more personnel while handling or moving. Possible use of appliance moving devices is recommended.



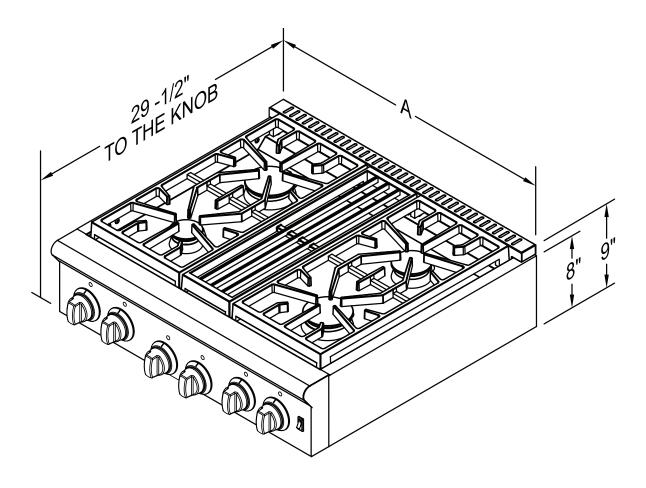
Gas Leak Hazard

To avoid risk of personal injury or death, leak test 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.



DIMENSIONS - SLIDE-IN COOK TOPS



Model	"A" In.
24 Slide-In	23-7/8"
30 Slide-In	29-7/8"
36 Slide-In	35-7/8"
48 Slide-In	47-7/8"
60 Slide-In	59-7/8"



SPECIFICATIONS & ELECTRICAL REQUIREMENTS

SLIDE-IN COOK TOPS 24", 30", 36", 48" & 60"					
Description	24''Wide Models	30''Wide Models	36''Wide Models	48''Wide Models	60''Wide Models
Overall Width	24''	30''	36''	48''	60''
Overall Height		To top of grate 9-5/16''			
Overall Depth	29-3/4''				
Gas Requirements	7"W.C. Natural & 11" LP				
Gas Manifold Pressure		5''W.C. Natural & 10''LP			
Electrical Requirements	120VAC, 60Hz Single Phase				
Max Amp Usage	10 Amp				
Surface Burner Rating Natural/LP	25,000 BTU 18,000 BTU 12,000 BTU				
Griddle Burner rating / 12''	20,000 BTU	N/A	20,000 BTU	20,000 BTU	20,000 BTU
Grill Burner rating / 12''	18,000 BTU	N/A	18,000 BTU	18,000 BTU	18,000 BTU
Approximate Shipping Weight	80 lb.	100 lb.	124 lb.	171 lb.	213 lb.



CLEARANCE DIMENSIONS

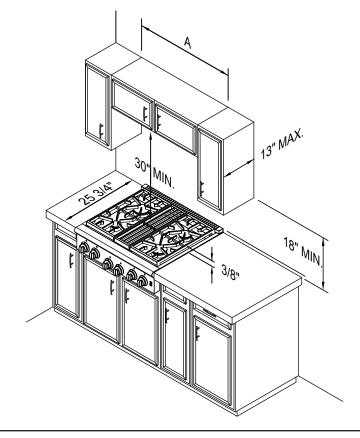
- This cook top may be installed directly adjacent to existing 36" high base cabinets.
- **Important:** The top of the side trim must be 3/8" above the adjacent base cabinet countertop.
- The cook top cannot be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other vertical surfaces above 36"
 high.
- There must be a minimum of 6" side clearance from the cook top to such combustible surfaces above the 36" counter height.
- Within 6" side clearance to combustible vertical surfaces above 36", the maximum wall cabinet depth must be 13" and wall cabinets within this 6" side clearance must be 18" above the 36" high countertop.
- Wall cabinets above the cook top must be a minimum of 42" above the cook top cooking surface for the full width of the cook top. This minimum height requirement does not apply if a cook top hood is installed over the cooking surface.

Note: Based on 24" deep cabinet.

Note: The minimum clearance for back wall is 0" with backguard or high shelf.

Note: If a cook top hood is installed, wall cabinets above the cook top have a different minimum clearance height.

Cook Top Width	"A" Dimension
24"	30"
30"	36"
36"	48"
48"	60"
60"	66"





CLEARANCE DIMENSIONS

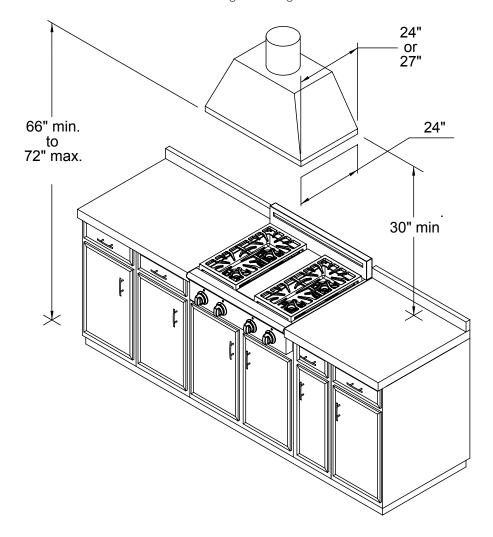
The bottom of a standard hood should be 30" min to 36" max above the countertop. This would typically result in the bottom of the hood being 66" to 72" above the floor. Refer to the *Cook Top Hood Installation Instructions for* additional information. These dimensions provide for safe and efficient operation of the hood.



This is a vented appliance. The appliance should not be installed with a ventilation system that blows air downward towards the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

Air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with this appliance.

Note: Minimum clearance for the back wall is 0" with backguard or high shelf.





CLEARANCE DIMENSIONS

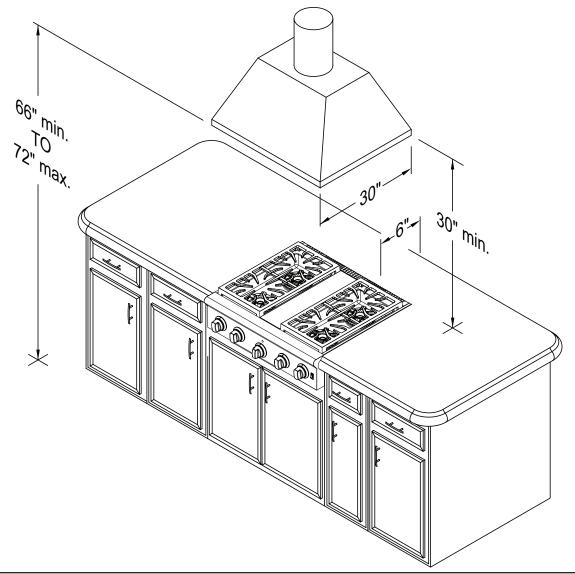
Important: This cook top comes standard with island trim. There must be a minimum of 6" clearance from rear of cook top to a combustible wall or 0" clearance to an non-combustible wall.

M WARNING

This is a vented appliance. The appliance should not be installed with a ventilation system that blows air downward towards the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

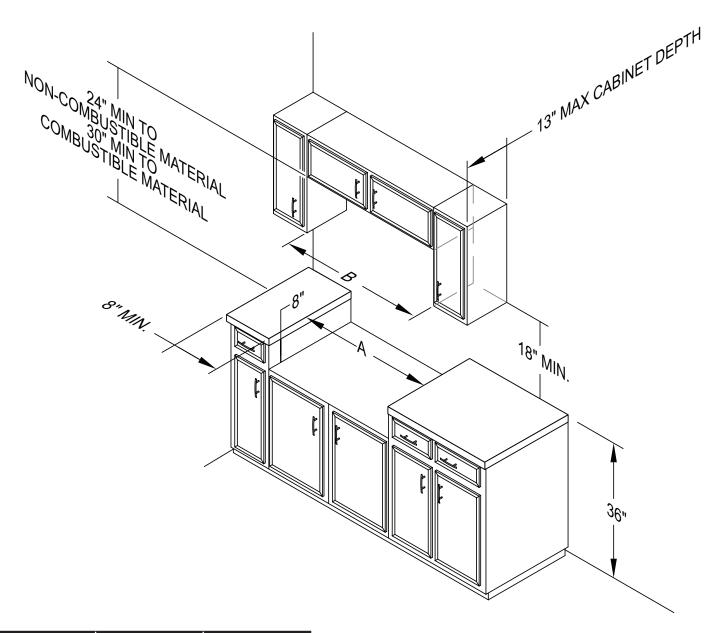
Air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with this appliance.

Note: " minimum with island trim and combustible rear wall. 0" with island trim and non-combustible rear wall.





CLEARANCE DIMENSIONS

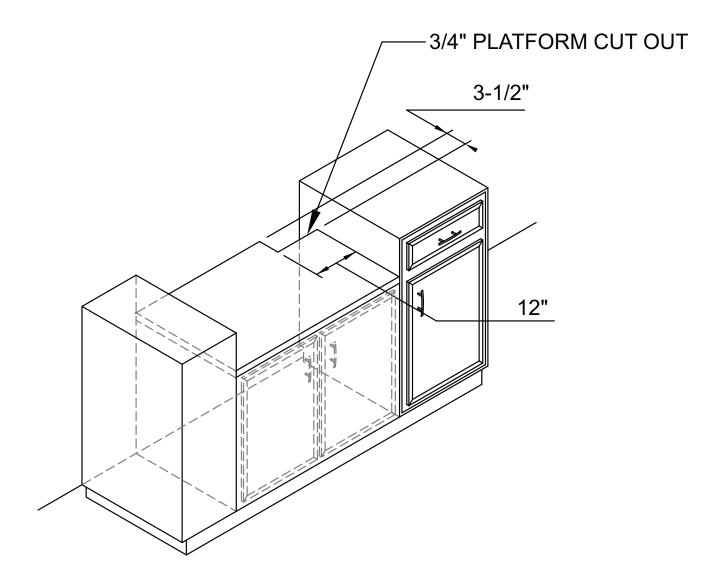


Cook Top Width	"A" Dimension	"B" Dimension
24"	24"	30"
30"	30"	36"
36"	36"	42"
48"	48"	54"
60"	60"	66"

The gas and electrical supplies should be located in cabinet below the cook top.



ELECTRICAL AND GAS LOCATIONS



Electric and Gas supplies should be located inside the cabinet under the countertop with front access to cutoff. 12" by 3-1/2" platform cut out at right far corner shall be provided for connections.



ELECTRICAL AND GAS REQUIREMENTS

ELECTRICAL REQUIREMENTS

There is no connection necessary beyond plugging the unit into a polarized, grounded, I20 VOLT, 60Hz, I5 Amp circuit. The minimum of I02 VAC is required for proper operation of gas ignitions. This circuit must be grounded and properly polarized. The unit is equipped with a I6-STP2 Power Cord.



Electric Shock Hazard

To avoid the risk of electrical shock, personal injury or death, verify electrical power is turned off at the breaker box & gas supply is turned off until the cook top is installed.

GAS CONNECTION

The gas supply (service) line must be the same size or greater then the inlet line of the appliance. This cook top uses a 1/2" ID NPT inlet. Sealant on all pipe joints must be resistive to LP gas.

The cook top is designed specifically for natural gas or liquid propane (LP) gas. Before beginning installation, verify that the model is compatible with the intended gas supply.

Manual Shut-off Valve:

This installer-supplied valve must be installed in the gas service line before the appliance in the gas stream and in a location where it can be reached quickly in the event of an emergency. Any opening behind the cook top should be sealed.

Important: Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work begins.





GAS REQUIREMENTS

PRESSURE REGULATOR

All heavy duty commercial type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this cook top since a regulator is built into each unit at the factory. Under no condition should the built-in regulator be bypassed.

Flexible Connections:

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer just uses a heavy duty AGA designed-certified flexible connector at least 1/2" ID NPT in compliance with ANSI Z21.41 and Z21.69.

In Canada:

CAN I-6, I0-88 metal connectors for gas appliances and CAN I-6.9 M79 Quick Disconnect devices for use with gas fuel.

In Massachusetts:

This appliance must be installed with a 36" (3 foot) long flexible gas connector.

VENTILATION

Proper ventilation is required for safe, efficient operation of this appliance. The range/cooktop must be installed under an appropriate canopy ventilation hood. The hood must be at least as wide as the appliance.

Especially in newer homes which are better sealed against the outdoors, a powerful exhaust fan can create a vacuum in the room. To avoid this condition, have a qualified contractor match the appropriate hood to the specific cooktop/range. A balanced ventilation system will factor the size of the range, size of the hood and power of the exhaust fan. It is recommended that the exhaust fan be powerful enough to move a minimum of 300cfm.





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.



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



The appliance is heavy. Use extreme care when handling.

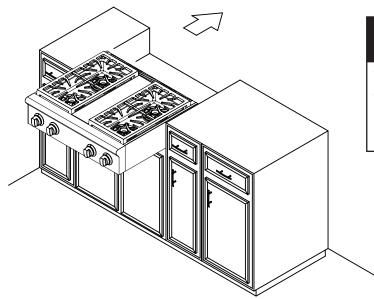
INSTALLATION INSTRUCTIONS

- Installation of this appliance should be performed by qualified, licensed persons.
- Products are anchored to the 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 I of this 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 appliance.



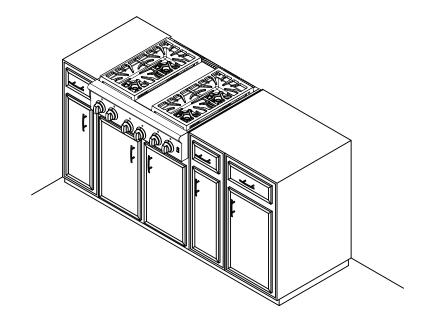


INSTALLATION STEPS



STEP 1

Slide cook top into the cabinet opening. Run power cord from the cook top through the access cut out hole.

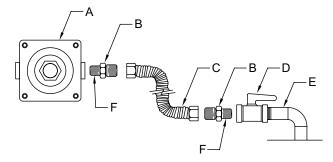




INSTALLATION STEPS

STEP 2

Connect gas and electrical. Before placing appliance in operation, always check for gas leaks. This must be performed by your dealer, a qualified licensed plumber, or gas service company.



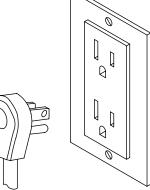
- A. Gas pressure regulator
- B. Adapter (must have 1/2" male pipe thread
- C. Flexible connector
- D. Manual gas shutoff valve.
- E. 3/4" or 1/2" gas supply
- F. Use pipe-joint compound.



To avoid risk of personal injury or death, leak test 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.

Important:

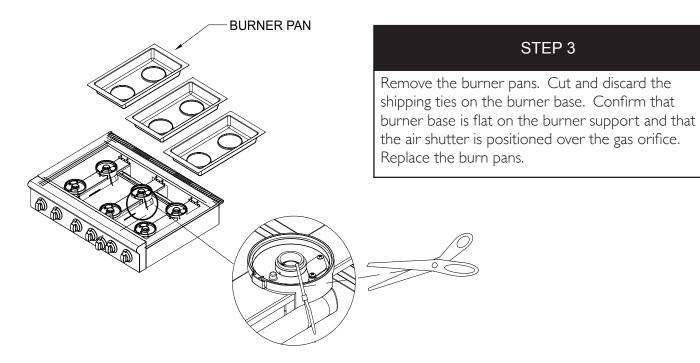
This appliance is equipped with a three-prong grounding plug for the protection against possible electric shock hazard. Plug it only into a dedicated, grounded three-prong electrical outlet. It is the responsibility of the customer to make sure the proper type of outlet is installed. Do not, under any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





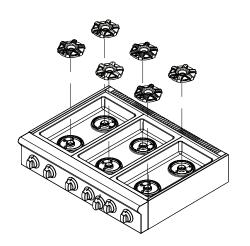
STEP 3

INSTALLATION STEPS





INSTALLATION STEPS



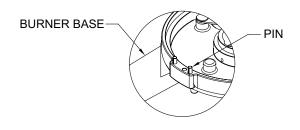
STEP 4

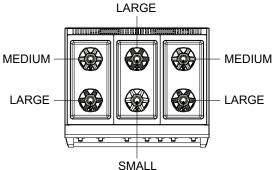
Burner heads are packed in a separate box. Replace burner heads on burner bases. Align holes in top burner with pins on base of burner for proper capacity & operation. For locations of burner heads see diagram below.

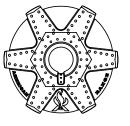
Each burner is different by capacity. Misaligning them could increase carbon monoxide gases to an unsafe level. Misalignment could alter the design performance of the range.

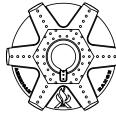
* On LP gas units, the small burner uses a "medium" burnerhead, but is configured to run at "small" BTU levels.

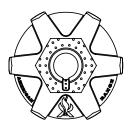












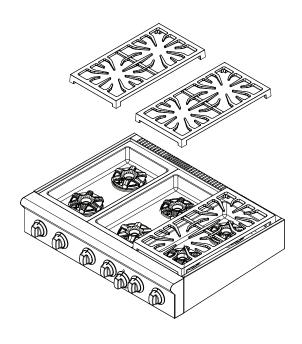
LARGE

MEDIUM

SMALL



INSTALLATION STEPS



STEP 5

Grates are packed in a separate box. Inspect grates for rubber feet. Each grate must have 4 feet. Place grates on top of cooktop.



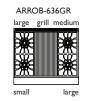


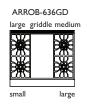


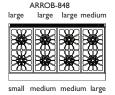


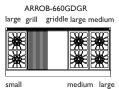


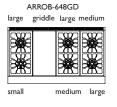


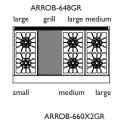


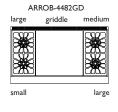


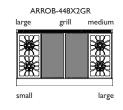


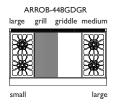


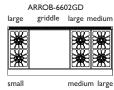


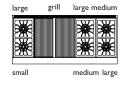














PERFORMANCE CHECKLIST

A qualified installer should carry out the following checks:			
Refer to User Manual to perform the following check points.			
☐ Check operation of Grill (if applicable).			
☐ Check operation of Griddle (if applicable).			
☐ Check operation of Top Burners.			
☐ Check operation of all indicator lights on control panel.			
☐ Check knob rotation function for free and smooth turning.			

FINAL PREPARATION

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.

Notes	AMERICAN TRANGE

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.

