



INSTALLATION & OPERATION MANUAL

GAS RANGES

For Models:

IR-4B
IR-10B
IR-6B24G
IR-6B-C



IR-6B
IR-2B24G
IR-6B24RG

This manual contains important information regarding your IRON RANGE unit. Please read the manual thoroughly prior to equipment set-up and operation maintenance. Failure to comply with regular maintenance guidelines outlined in the manual may void the warranty. Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read this manual thoroughly before installing or servicing this equipment.

MUST READ!

IRON RANGE COMPANY
801-A TECHNOLOGY WAY
LIBERTYVILLE, IL 60048
PHONE 800-228-7253

FOR WARRANTY SERVICE PLEASE CALL:
866-359-7378

To ensure proper warranty, record your information here:

Date of Purchase: _____

Dealer Purchase from: _____

Name of Installer: _____ Phone Number: _____

Model Number: _____

Serial Number: _____

**FOR WARRANTY SERVICE PLEASE CALL:
866-359-7378**

Attach a copy of your proof of purchase here.

Congratulations! You have purchased one of the finest pieces of commercial cooking equipment on the market. You will find that your new equipment, like all IRON RANGE COMPANY equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of IRON RANGE equipment is carefully engineered, and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.

Thank you for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations. Should you have any question, please do not hesitate to contact as shown in back cover page of this manual.

For safety purposes and efficient operation, please make this document available to users for reference. Please have them read this manual carefully before they carry out any action on this device, especially when starting it up.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated herein.

The owner's manual should be placed near the device, for convenient reading before operation. We have the full authority to technical changes to the device, in the scope of improving performance, or other characteristic developments.

FIRE HAZARD FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Keep area around appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain those instructions from the local gas supplier.

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 **WARNING** 

- ✓ Any self-modification, wrong installation, adjustment, or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ✓ For your safety's sake, please keep the machine away from any liquid, gas or other object which is flammable or explosive.
- ✓ This appliance should not be operated by those who have physiological, perceptual, or mental disabilities or those who have insufficient experience or knowledge. Only with sufficient supervision for the sake of personal safety, as well as proper instructions & guidance, those mentioned above may operate this device.
- ✓ Keep children away from the appliance.
- ✓ Safely preserve this manual. When passing on/selling the range to a third party, the manuals should be handed over with the range. All users must operate the device in compliance with all the user's manual and related safety guidelines.
- ✓ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material. Otherwise, cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ✓ The appliance should be installed in a well-ventilated area with exhausting facilities, which may ensure that all burnt gases produced during the combustion process are completely exhausted.
- ✓ The appliance is only applicable to low-pressure gas regulating valve. It may lead to loss and casualty if other regulating valves are used.
- ✓ Do not seal the screw on the gas valve with seal welding.
- ✓ **Fire warning:** If you smell the gas, please keep away from fire. Do not light up any device or touch the electronic switch. Do not use any phone in the building either. Close the main gas valve immediately and call professional personnel to maintain it. Improper operation or poor maintenance may lead to gas leakage or deflagration. The manufacturer will not bear any responsibility for fire accidents caused by improper operation or maintenance.

CODES AND STANDARDS

This item must be installed in accordance with:

In the United States: State and local codes, or in the absence of local codes, with:

National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).

NFPA Standard #96 Vapor Removal from Cooking Equipment

In the commonwealth of Massachusetts all gas appliances vented through a ventilation hood or exhaust system with a damper or with a power means of exhaust shall comply with 248 CMR.

In Canada: Local codes

CAN/CSA-B149.1 Natural Gas Installation (latest edition).

CAN/CSA-B149.2 Propane Installation Code

The installer of this unit should be aware of the state, county, and local code for connecting this equipment to determine if an additional external regulator is required.

 **WARNING** 

FIRE, INJURY or DEATH HAZARD

This equipment must be installed by a qualified installer in accordance with all federal, state, and local codes. Failure to install this equipment properly can result in injury or death.

INSTALLATION

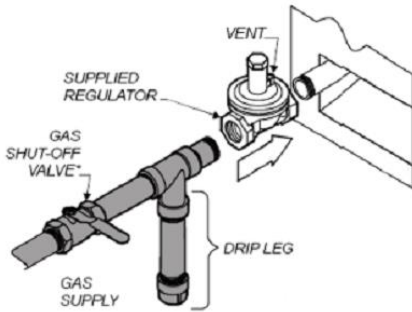
NOTE: it is vital that the purchaser of this equipment posts in a prominent location instructions to be followed if the user smells gas. This information shall be obtained by consulting the local gas supplier.

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative or Iron Range first.
2. Select a location for the range that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks and is in a well-lighted work area away from children and visitors.
3. This equipment must be installed under proper ventilation as required by local code.
***NOTICE: Local codes regarding installation and ventilation vary greatly by area. The National Fire Protection Association states in its NFPA 96 latest edition (see NFPA page at the beginning of this manual) that local codes are “authority having jurisdiction” when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.**
4. Level the range with a spirit level on the oven rack. The height can be adjusted by the adjustable feet. The adjustable feet have an adjustment of one inch. Do not slide unit with legs mounted. Lift if necessary to move unit. Do not sway or tilt during operation.
5. The supplied gas pressure regulator is factory set at 4” Natural Gas W.C. or 10” Propane Gas.
6. THESE UNITS ARE SUITABLE FOR INSTALLATION ON A NON-COMBUSTIBLE SURFACE ONLY. Noncombustible clearances: 0” sides (152 mm), 6” rear (152 mm), 6” floor (102 mm).
7. Do not obstruct the flow of combustion and ventilation air under the unit by the legs/casters or behind the unit by the flue. Do not place objects between the bottom of the unit and the floor.
8. There must be adequate clearance for removal of the front panel. All major parts except the burners are removable through the front if the gas is disconnected.
9. A manual gas valve should be installed upstream of the device where it is easy to reach to shut off the fuel supply in the event of an emergency.
10. It may be necessary to adjust the balance of gas volume and air supply to each burner. This must be done by an authorized service technician.
11. Pipe threading compound must be resistant to the action of liquefied petroleum gas. **DO NOT USE TEFLON TAPE.**

The installation of this appliance must conform to local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than ½ PSI (3.5kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to less than ½ PSI (3.5kPa).

Gas Piping: Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it should be checked to determine if it has adequate capacity. Joint compound (pipe dope) should be used sparingly and only on the male threads of the pipe joints. Such compounds must be resistant to the action of Liquefied Propane (LP) gases.



Connection diagram

Regulator information: ¾" NPT (National Pipe Thread)

inlet and outlet; factory adjusted for four (4") inch Water Column (WC) Natural Gas standard and may be converted by qualified personnel to be used for Propane at ten (10") Water Column pressure. Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step-down regulator before the regulator provided will be required. The arrow forged into the bottom of the regulator body shows gas flow direction and should point downstream to the appliance.

CAUTION: Any loose dirt or metal particles, which are allowed to enter the gas lines on this appliance, will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from any internal contaminants. It is recommended that a "drip leg" be installed in-line before the regulator. See diagram above.

Manual Shut Off Valve: A manual shut off valve should be installed upstream from the manifold, within four (4) feet, (1.2M) of the appliance and in a position where it can be reached in the event of an emergency.

Electrical Connection (Range Base Convection Oven Models Only)

This commercial appliance is equipped with a cord set with a NEMA 5-15P plug. Connection to be made to applicable NEMA 5-15R receptacle. *****DO NOT REMOVE THE GROUND PRONG!** If the ground prong is removed or by-passed it will cause electrical shock and will void the warranty.

Checking For Gas Leaks: Using a gas leak detector or a soapy water solution is recommended for locating gas leaks. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

⚠️ WARNING ⚠️

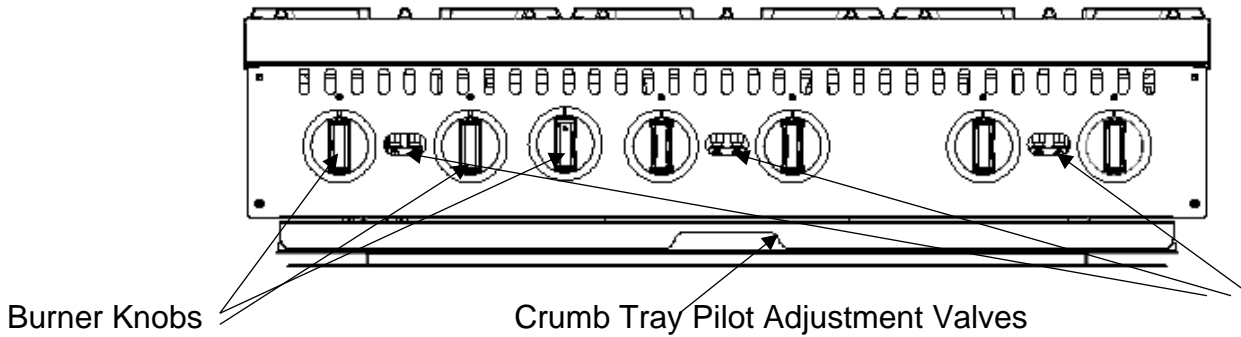
DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating the unit.

Notable Cautions:

- ✓ Installation, operation, and maintenance of this device should be performed by professional personnel or qualified people.
- ✓ Please keep the integrity of the appliance and remove the outer packing. If you have any questions, call the manufacturer, and stop using the appliance. Properly dispose of the packing materials (Plastic bags, nails etc.).
- ✓ Upon first use, the duration of ignition may be a little longer due to air in the new pipe. If the ignition cannot be lit up, turn off the gas valve and wait 3 minutes to allow unused gas to dissipate.
- ✓ Do not use gas that is not applicable for this range. The appliance is only applicable to a low-pressure gas regulating valve. Make sure the gas supplied is the same gas the appliance is set up to use. If not, please stop using it immediately!
- ✓ During operation, do not leave unattended.
- ✓ This product is a commercial appliance that needs to be operated by trained professional personnel. This unit is not applicable for residential use.
- ✓ This device is for commercial foodservice only and not applicable for any other intended use.
- ✓ Do not sway or tilt during operation.
- ✓ Do not dismantle or self-modify the device. Doing so may cause damage to the appliance and **WILL VOID THE WARRANTY.**
- ✓ Use only as intended. Abnormal operation may cause damage and danger.
- ✓ Do not obstruct the exhaust vent, which will cause damage to the appliance and do harm to your health.
- ✓ High surface temperature may cause burns. Do not touch the appliance directly with your hands due to high temperature during or shortly after operation. To avoid burns, use appropriate kitchen gloves and do not move the device if it is still hot.
- ✓ Do not directly spray the device with water. Clean the stainless steel surface regularly to prevent damage caused by surface oxidation and chemical reactions. Always clean with the grain.
- ✓ Do not deface the control panel.
- ✓ If the device is malfunctioning, turn off the gas main valve upstream to the device and contact the manufacturer to repair. For warranty service call 1-866-359-7378.
- ✓ Do not put any flammable objects (e.g. a towel) anywhere on the surface, it may cause a fire.
- ✓ After using, please turn off the gas valve immediately.
- ✓ If any gas leakage is found, please turn off the gas valve and open a window to ventilate. Do not turn the power and switches on or off.

OPERATION

Control Panel:



Top Burners:

1. Connect the gas supply and ignite the pilot flame with a lighter. During the first use, or if the device has not been used for a long time, it is normal that the duration of ignition may take longer (about two or three minutes).
2. Turn the corresponding valve knob of burner counterclockwise, the burner will be ignited. If the knob is aligned with the round dot on the panel, the flame is Max. To set the flame to Min, rotate counterclockwise to the Min flame position.
3. After using, turn off the main burner. To shut down, rotate the knob clockwise to origin position.
4. If not using the device, please turn off all the burner valves.

Off Position



Low Position



High Position



Operating the Griddle – Pilot Lighting Instructions for MANUALLY CONTROLLED GRIDDLES

Before operating Griddle, it should be checked to see that it is sitting level. Adjust the feet to level the Griddle. Be sure the catch tray has been properly placed.

Manual Griddle Knob



The pilot light on the appliance has been set at the factory. Each burner has a pilot light.

1. Make sure all knobs are in the "OFF" position.
2. The main gas valve should be "CLOSED/OFF" for five (5) minutes prior to lighting pilots to clear any existing gas. (Main gas valve is supplied by others.)
3. Turn "ON or OPEN" the main gas valve to the unit.
4. Light and hold an ignition source (match) at the pilots. When the flame is established, remove the ignition source. Repeat this step for each burner as each burner has its own individual pilot. The pilot can be reached through the holes in the front of the unit.
5. Turn each burner knob "ON". If the burners do not ignite promptly, turn the knobs "OFF". From the opening in the front panel, use a screwdriver and turn the pilot valve screw counterclockwise, which will increase the flame height and repeat step 4.

If the pilot flame appears larger than necessary, turn it down and retest the burner ignition. The pilot flame should

be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON". In the holes located in the front panel are pilot valve adjustments. Use a screwdriver to turn the valve to adjust the flame height to your desired level.

CAUTION All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit into service.

Igniting the Burner

To ignite the burner, turn knob to the "ON" position, then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF". On the Thermostat controlled griddle, turn the knob to the desired temperature and allow it to preheat for approximately fifteen (15) minutes. (*Be sure the griddle plate has been properly seasoned before attempting to cook). The space between the legs underneath the bottom admits combustion air. **DO NOT BLOCK THIS SPACE.**

All burners are lit from a constantly burning pilot. Turning the valve to the desired flame height is all that is required to put the unit into service.

Do not permit fans to blow directly at the unit. Whenever possible, avoid open windows next to the unit's sides or back. Avoid wall type fans which create air crosscurrents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for air removed by any ventilation system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilation system for the room or area in which the unit is installed and will leave the unit independent of changing draft conditions.

NOTE: It may be necessary to adjust the balance of gas volume and air supply to each burner. This must be done by an authorized service technician.

SEASONING THE GRIDDLE

Be sure to start with a clean Griddle surface. Pour a small amount of high-quality cooking oil onto the griddle plate (about one ounce (30 cc) per square foot of surface. Spread the oil over the entire griddle surface with a clean cloth to create a thin film. Turn on the griddle to the lowest flame height and allow to heat for approximately 30 minutes. As the griddle is heating it will be necessary to spread the oil over the griddle surface to prevent it from drying. Repeat this process 2 to 3 times, gradually increasing the flame height each time on the burner until the griddle has a slick, mirror-like surface. This process will take 1 ½ to 2 hours.

Note: Each time the griddle is cleaned with SOAP and WATER, the seasoning is removed, and this process must be repeated.

Note: If the process occurs too fast the griddle surface may turn a light bluish tint in color. The tint does not hurt the griddle surface. You should allow the surface to cool and start over.


OPERATING THE GRIDDLE

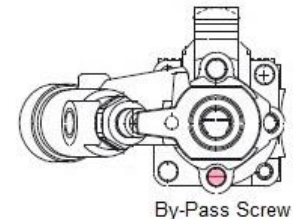
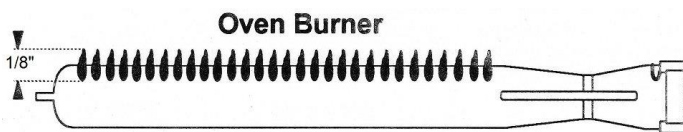
Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height.

NOTE: *This is a Manually Operated Griddle. There is NO TEMPERATURE CONTROL, you the operator must maintain temperature by increasing or decreasing the flame height as required.*

Each valve controls the gas flow to the burner to bring that area of the griddle up to the desired temperature. If different temperature settings are to be used, adjoining areas should be set to progressively higher temperatures using the lowest temperature on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

OPERATING THE STANDARD OVEN (Non-Convection Oven):

1. Before using, please clean the oven and range completely. Remove all the packing materials and film. Before cleaning the stainless steel, please make sure that the detergent used contains no corrosive substance and is suitable for cleaning stainless steel surfaces. When done, dry the range with a clean cloth.
2. For first use, the duration of ignition may be a little longer due to the air existing in the new pipe. It cannot be ignited until all the air is exhausted.
3. Burn Off Period. Upon first use, there may be an unpleasant odor and/or smoke. (Make sure that the smell is not caused by gas leakage.) The odor is produced by overheating of the insulating material and oil residue during the manufacturing process. Set the temperature to 450°F and allow to heat until the smell is gone, and the oven stops smoking. Then use as normal.
4. To ignite the oven pilot, please open the kick plate below the door by lifting up then swing it downward. Press down the knob and rotate it counterclockwise to , and press down. Ignite the pilot flame with lighter via the ignition hole.
5. After the pilot flame is ignited, press the knob and hold for 45 seconds to heat up the thermocouple. If the ignition is out when you loosen the knob, repeat this operation.
6. Oven Thermostat By-Pass Setting: This should be done by a qualified technician upon installation. With the oven cold or at room temperature turn the dial to 300°F and observe the burner flame. Allow to heat for approximately 5 minutes, turn the dial to the lowest setting and observe the burner flame. There should now be a small, but stable flame on the burner, approximately 1/8" high.



If not, turn the by-pass screw located on the oven thermostat at the six o'clock position, to obtain the lowest, stable flame on the burner. NOTE: If not done correctly, poor oven performance will occur.

7. Keep rotating the temperature control knob counterclockwise to ignite the main burner of the oven. Select appropriate temperature according to food requirement. The oven temperature can be controlled between 250°F and 550°F.

Note: If the gas type needs to be changed from NG to LPG, the nozzles of main burner and pilot flame should be replaced, and the oven thermostat by-pass setting will need to be adjusted for a different fuel type.

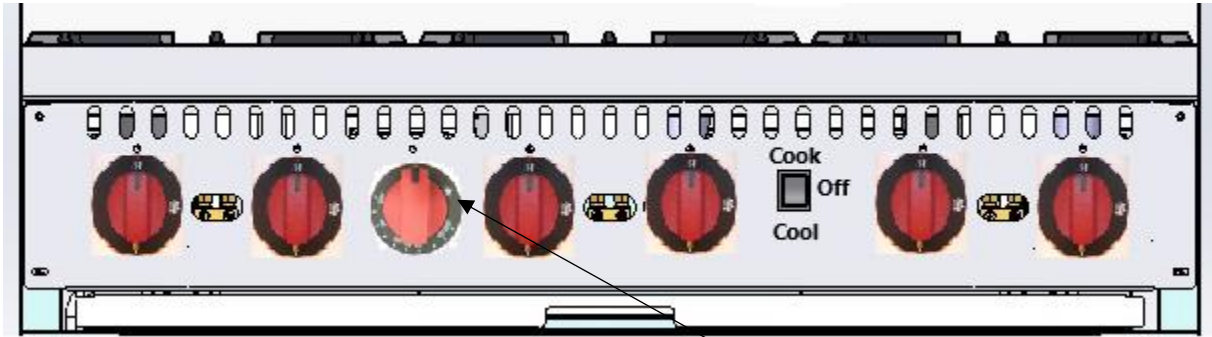
Routine Inspection



It is necessary to inspect the range daily. Checking the range regularly can avoid a serious accident and or expensive repairs. Stop using it if you feel there are some problems in the normal operation of the range. Check the condition of the range before and after each use.

Before using: Is the range tilted? Is the control panel damaged?

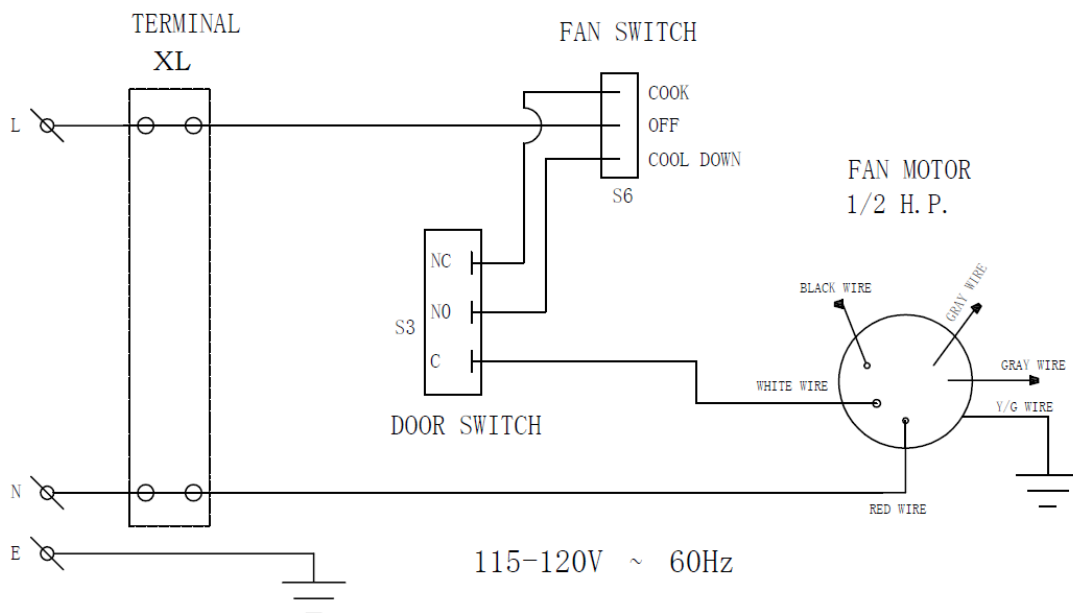
During use: Is there a strange smell or vibration noise? Is the burner flame normal? Any flash back in burner or lifting flames? If so, contact service immediately.

OPERATING THE CONVECTION OVEN



1. Open the kick plate below the main oven door. Locate the access hole to light the oven pilot as in the standard oven.
2. Rotate and press down the temperature dial to the mark with  on the dial. Push knob in and hold.
3. Ignite the pilot flame with ignition source.
4. After achieving pilot flame, continue to hold the control knob for an additional 45 seconds. This will properly heat the thermocouple that operates the safety system. If the flame goes out repeat steps 2 and 3.
5. Push the rocker switch to the “Cook” position. Rotate the temperature dial to the desired setting. Allow ample time to pre-heat the oven to the desired temperature.
6. Cool Down – This cool down function will rapidly cool the oven to a lower temperature for different items. Open the oven door, turn the thermostat dial to the  and push the switch to “Cool” and the oven will operate with the convection oven fan with the door open to cool the interior. *****Do this at the end of every use, this will prolong the life of the convection oven motor.*****

Below is the wire diagram of the convection oven circuit. (This is intended for service technicians only and is included as a guide.)



Cleaning & Maintenance

- ✓ Before cleaning, turn off the range and the gas valve upstream.
- ✓ Clean the burners and tray for crumbs and debris regularly.
- ✓ Clean the stainless steel surface with non-corrosive detergent suitable for stainless steel every day and rinse it completely. (Do not spray the range directly with water, especially when hot; damage may occur.)
- ✓ During cleaning, do not clean the stainless steel surface with abrasive detergent, brush, or scraper etc. The residual iron scale may cause rusting. Scrub with the direction of the grain. Do not clean the surface with chlorine cleanser (bleach, hydrochloric acid etc.) even though these products are diluted.
- ✓ Do not clean the floor where the device is located with a corrosive substance (e.g. KCL).
- ✓ Clean the dirt on the burners and baffle regularly.
- ✓ Do not modify the ventilation volume needed during combustion.
- ✓ Clean the accumulation of substances containing acidic ingredient, e.g. vinegar, lemon juice, spices, salt etc. Don't allow these substances to remain in contact with stainless steel surfaces. Vapor of acid solution will seriously damage the surface of the device.
- ✓ A complete cleaning every day will ensure optimal performance and extend the life of the device. Clean the device with a wet towel containing suds or detergent, rinse it with clear water and dry it with clean cloth. Do not clean the device with steel brush, which may cause rust.
- ✓ Splotch and abrasion of the stainless steel surface: Scrapes and black stains can be removed with a scouring pad such as Scotch Brite. During cleaning, the direction should be the same as the polishing, always rub with the grain on the stainless steel.
- ✓ Rusting on Cast Iron Cooking Grate: To remove the rusting, remove cast iron grate and clean with wire brush. Wash in warm soapy water and immediately dry thoroughly. Lightly coat the cooking grate with food grade cooking oil.
- ✓ To avoid rusting of the device, please make sure that the residual salt inside and outside is cleared away.
After cleaning, to avoid short-time incomplete combustion, the fire holes of the burner should be clean and unblocked.
- ✓ If you're not going to use the device for any length of time, please turn off all gas valves and the gas valve upstream. (Note: the standing pilot will go out.)
- ✓ If you're not going to use the device for a long time, please clean the stainless steel surface with a stainless steel cleanser and soft cloth.
- ✓ 90% of the device is metal (stainless steel, iron, aluminum, galvanized metal sheet) which can be recycled by an appointed treatment plant according to environmental standards.

Recommended Cleaning of the Griddle

⚠ CAUTION

- **DO NOT** use any abrasive or flammable cleaning fluids.
- **DO NOT** hose down, immerse, or pressure wash any part of the Griddle, excluding the catch tray.

NEVER use a scrubber pad (on all exterior surfaces, except the griddle plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia, or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

It takes very little time and effort to keep the Griddle attractive and performing at top efficiency. Wait until the griddle is cool after the unit had been turned off. Please follow the cleaning steps below:

PART	REQUIRED ACTION	FREQUENCY
Body	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the Griddle. Wipe the polished areas with a soft cloth.	Daily
Back and Side Splashes	Thoroughly clean. Wipe with clean warm mild soapy water then re-wipe splashes with a damp cloth.	Daily
Controls	Unit should be turned off when not in use. It is recommended that the unit be disconnected from the gas supply by closing the main gas valve. Use a clean cloth to wipe any grease or debris from the control knobs.	Daily
Griddle Plate	Clean surface with a grill pad or metal spatula, being careful not to scratch the surface. <ul style="list-style-type: none"> • Clean the griddle surface thoroughly. If necessary, use a griddle stone or grill pad. (If a griddle stone is not used correctly, it will damage the Griddle surface). • Rub with the grain of the metal while the griddle is still warm. A mild soap may be used on the plate surface to help clean it. • Remove all soap and debris thoroughly, wipe with a clean, damp cloth. • The plate should then be covered with a thin film of oil to prevent rusting. • Clean stainless surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a nonabrasive cleaner. • After each “weekly” cleaning, the griddle must be seasoned again. If the griddle usage is very high, the “weekly” cleaning procedures may be done more often than once a week. The use of ice on the griddle plate to cool may damage the plate. 	Daily & Weekly
Catch Tray	Once the unit has cooled, remove the catch tray, and discard the waste, grease, debris and crumbs. CAUTION: If the catch tray is permitted to fill too high, grease/debris is likely to accumulate under the unit. This catch tray/drawer is removed by pulling forward. USE CAUTION WHEN REMOVING!	As Needed

Trouble Shooting

Symptoms	Causes	Solutions
The pilot flame cannot be ignited.	<ol style="list-style-type: none"> 1. The gas pressure is not enough. 2. The nozzle is blocked. 3. Connection of the thermocouple is loose. 4. The thermocouple is defective. 5. The gas control valve is malfunctioning. 	<ol style="list-style-type: none"> 1. Adjust the pressure regulator to get a proper pressure. 2. Unblock the nozzle. 3. Tighten the thermocouple. 4. Replace the thermocouple. 5. Please replace the gas control valve.
The pilot flame is on, but the main burner will not ignite	<ol style="list-style-type: none"> 1. The gas pressure is not adequate. 2. The main burner orifice is blocked. 3. The gas control valve is defective. 4. By-Pass setting is incorrect 	<ol style="list-style-type: none"> 1. With the use of a manometer, adjust the pressure regulator to the proper pressure setting on the data tag. 2. Unblock the burner orifice. 3. Replace the gas control valve. 4. Reset By-Pass setting.
It has a "Pop" sound when gas supply is turned off.	<ol style="list-style-type: none"> 1. The burner orifice is not the correct size for the type of gas being supplied to the range. 2. The air shutter is not adjusted properly. 3. The gas pressure is too low. 4. The gas supply connection is not the correct size. 	<ol style="list-style-type: none"> 1. Check the orifice size to be sure it is correct for the gas supply. 2. Adjust the air shutter on the burner. 3. With the use of a manometer, adjust the pressure regulator to the proper pressure setting on the data tag. 4. Verify that the connection type is at least $\frac{3}{4}$" inside diameter and of commercial grade. Check with your installer for correction.
Burners have yellow tips and creating black soot.	<ol style="list-style-type: none"> 1. The burner orifice is not the correct size for the type of gas being supplied to the range. 2. The air shutter is not adjusted properly. 3. The gas pressure is too low. 4. The volume of gas being supplied to too low. 	<ol style="list-style-type: none"> 1. Check the orifice size to be sure it is correct for the gas supply. 2. Adjust the air shutter on the burner. 3. With the use of a manometer, adjust the pressure regulator to the proper pressure setting on the data tag. 4. Verify that the connection type is at least $\frac{3}{4}$" inside diameter and of commercial grade. Check with your installer for correction.

The above trouble shooting guide is for reference only. If any failure occurs, please stop using, and inform the professional technicians to check and repair. Safety first; maintenance should be done only after the power supply and gas supply are shut down.



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GAS RANGES

**IRON RANGE COMPANY
801-A TECHNOLOGY WAY
LIBERTYVILLE, IL 60048
PHONE 800-228-7253**

**FOR WARRANTY SERVICE PLEASE CALL:
866-359-7378**

A product with the IRON RANGE COMPANY name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this unit. When service is needed, contact an IRON RANGE COMPANY Authorized Service Agency, or your dealer. To avoid confusion, always refer to the Model Number, Serial Number, and Fuel Type of your unit.



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4003027

ANS Z83.11 • CSA 1.8-(2016) Food Service Equip
Conforms to ANSI STD Z83.11 Certified to CSA
STD 1.8 Food Service Equip



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NSF/ANSI Std. 4