

AMERICAN RANGE

QUALITY COOKING EQUIPMENT

INSTALLATION AND USE & CARE MANUAL FOR VITESSE DROP-IN COOKTOPS

Model Number: _____ *	Installation Date: _____
Serial Number: _____ *	Installation Company: _____
Gas Type: _____ *	Installation Rep's Name: _____
Electrical Information: _____ *	Installers Address: _____
Purchase Date: _____	Installer's Phone: _____
Dealer: _____	* As specified on Range Nameplate



DESIGN



CLASS



FUNCTION

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

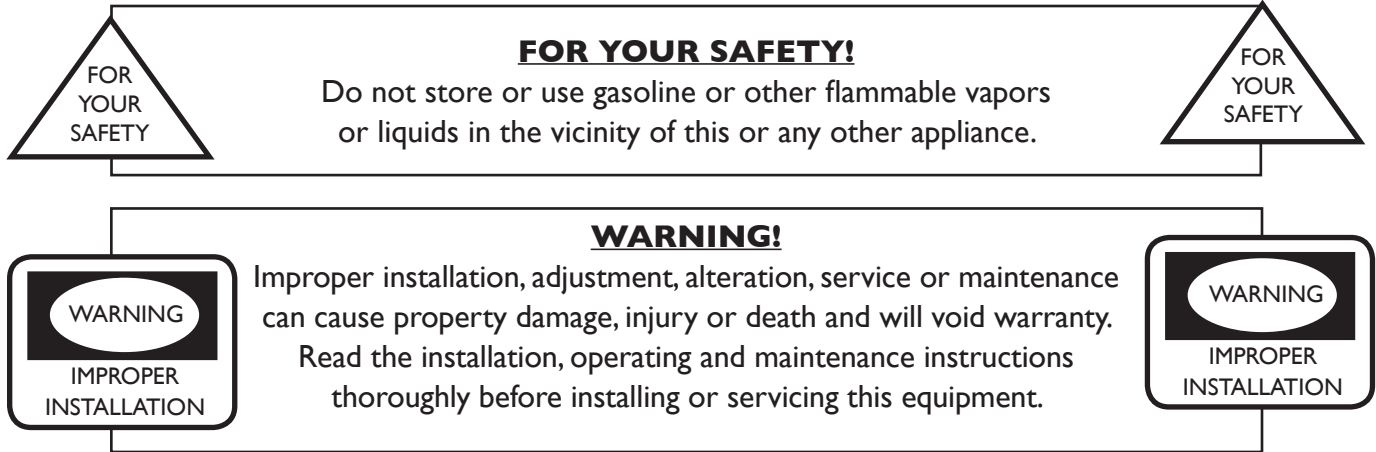
The Use and Care Manual is divided into several sections:

- **The Safety Section** informs you about significant safety precautions when installing and operating your new appliance: THIS IS A MUST READ SECTION OF THE MANUAL.
- **Quick Start and 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".
- **How to Use Your Product** shows you how to get the most from your new cooktop
- **The Care and Maintenance and Troubleshooting and Service Sections** discuss how to keep your product in good operating condition, how to identify what might be going wrong with the unit, and how to communicate your observations with authorized field service technicians.
- **Warranty**

RETAIN THIS MANUAL FOR FUTURE REFERENCE

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

IMPORTANT SAFETY INSTRUCTIONS



IMPORTANT - PLEASE READ AND FOLLOW!

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.

- 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 the 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.

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

CALIFORNIA 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, or 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.



WARNING

This is a vented appliance. The appliance is not to be installed in conjunction with an air curtain, range hood, or ventilation system which operates by blowing air downward toward the appliance. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

IMPORTANT SAFETY INSTRUCTIONS

This equipment is design engineered for household cooking appliance use only.

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 2 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.

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping systems during any pressure testing of that system at test pressures in excess of .5 psig (3.45 KPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than .5 psig (3.45 Kpa).

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 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

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 appliance 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 appliance 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.

IMPORTANT SAFETY INSTRUCTIONS

CAUTION

Purchase a kitchen fire extinguisher for your home and store it in close proximity to your appliance. Should an uncontrolled fire occur, never use water on grease fires. Never pick up a flaming pan. The oven door interior and exterior, especially the glass can get hot during operation. Do not touch the glass – use the door handle to open or close the range door.

The push-to-turn gas valve knobs on the appliance are designed to be child-safe, however, they are not a guarantee of operation. Children must not be left alone or unattended in the kitchen while the appliance is in use. Never leave the appliance unattended during use. Boil-overs may occur, causing spills which may ignite.

Never wear loose fitting or long sleeved apparel while cooking. Never wear garments made of flammable materials. Clothing may ignite or catch utensil handles. DO NOT drape towels or other items on door handles. These items could ignite and cause burns.

If your product is a range or oven ALWAYS place oven racks in the desired position before you start cooking and while the oven is cool. Always use dry and sturdy pot-holders to carefully slide the oven rack out to add or remove food.

If your product is a range or cooktop located near a window, be certain window curtains or other flammable objects do not blow over or near the range burners; the items could catch on fire.

If operating the surface burners, the flame must be adjusted to just cover the bottom of the pan or pot. Excessive high flame settings may cause scorching of the nearby counter-top surface, as well as the outside of the utensil and handles.

ALWAYS turn the appliance off at the end of cooking.

When dehydrating food items, periodically check during the process to ensure that they do not catch on fire.

If you are “flaming” liquor or other spirits under an exhaust, TURN THE FAN OFF. The draft from the fan could cause the flames to spread out of control.

Care must be exercised if your appliance is equipped with a high-shelf. During heavy or continuous use, this shelf may be come hot. Do not place combustible materials or plastic items on the shelf.

Turn the knobs to the OFF position prior to removing them from the valve stems for cleaning.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Do not use the range top or oven as a food or kitchen item storage area.

Never block or cover any slots, holes or passages located anywhere inside or outside the range. These structures are important to safe operation of the appliance and doing so may block airflow through the oven or cooktop possibly causing carbon monoxide poisoning or fire. Routinely keep all slots free of grease and other materials.

This appliance has been tested for safe performance using conventional cookware. DO NOT USE any device or accessory not specifically recommended in this guide. DO NOT USE pan or pan covers on surface units, grills or griddles. These devices can create serious safety hazards including personal injury, create performance problems and may damage the appliance. Do not store or use corrosive chemicals, vapors, flammables or non-food products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning could result in personal injury or damage to the appliance.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of appliance shifting, it must be secured to the countertop with properly installed hold-down brackets.

CAUTION

Purchase a kitchen fire extinguisher for your home and store it in close proximity to your appliance. Should an uncontrolled fire occur, never use water on grease fires. Never pick up a flaming pan.

The push-to-turn gas valve knobs on the appliance are designed to be child-safe, however, they are not a guarantee of operation. Children should not be left alone or unattended in the kitchen while the appliance is in use. Never leave the appliance unattended during use. Boil-overs may occur, causing spills which may ignite.

Never wear loose fitting or long sleeved apparel while cooking. Never wear garments made of flammable materials. Clothing may ignite or catch utensil handles. These items could ignite and cause burns.

If your cooktop is located near a window, be certain window curtains or other flammable objects do not blow over or near the burners; the items could catch on fire.

When operating the surface burners, the flame should be adjusted to just cover the bottom of the pan or pot. Excessive high flame settings may cause scorching of the nearby counter-top surface, as well as the outside of the utensil and handles.

ALWAYS turn the appliance OFF at the end of cooking.

If you are "flaming" liquor or other spirits under an exhaust, TURN THE FAN OFF. The draft from the fan could cause the flames to spread out of control.

Turn the knobs to the OFF position prior to removing them from the valve stems for cleaning.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the appliance. Do not use the cooktop as a food or kitchen item storage area.

Never block or cover any slots, holes or passages located anywhere inside or outside the cooktop. These structures are important to safe operation of the appliance and doing so may block airflow through the cooktop possibly causing carbon monoxide poisoning or fire. Routinely keep all slots free of grease and other materials.

This appliance has been tested for safe performance using conventional cookware. DO NOT USE any device or accessory not specifically recommended in this guide. DO NOT USE pan or pan covers on surface units. These devices can create serious safety hazards including personal injury, create performance problems and may damage the appliance.

Do not store or use corrosive chemicals, vapors, flammables or non-food products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals while heating or cleaning could result in personal injury or damage to the appliance.

INSTALLATION

The location selected for the countertop must meet the following criteria. If any of these criteria are not met, select another location.

COUNTERTOP PREPARATION

- The cooktop is zero-clearance safe against non-combustible surfaces
- The maximum depth of overhead cabinets installed on either side of the hood is 13"
- Any openings in the wall behind the range and in the floor under the range must be sealed

ELECTRICAL CONNECTION

- The cooktop must be electrically grounded in compliance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA70
- This cooktop requires a 120 volt supply to operate the ignition system. The 6 ft 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 COOKTOP

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

GAS CONNECTION

Be certain the appliance being installed is correct for the gas service being provided. Refer to the appliance data plate for the gas supply requirements.

A manual gas shut-off valve must be remotely installed and easily accessible within the cabinet. The regulator inlet is for a 1/2 inch gas line. The appliance ships with a 1/2 inch regulator.

- Use at least a 1/2" 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 cooktop for safety and ease of maintenance.
- All valves must be in the OFF position before connecting to the gas supply line.

PRESSURE REGULATOR

- The regulator packed with the cooktop is adjusted at the factory for 5" WC (natural gas) or 10" WC (L.P.) depending on the customer's request. Regulators must be used in the installation.
- 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 cooktop's gas type.
- Natural gas connection is 1/2" N.P.T. minimum 1/2" 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" diameter flex line.
- LP gas inlet pressure to measure 11" to 14" W.C.
- A step-down regulator in addition to the regulator provided with the LP range is required at the LP (Propane) source to limit pressure to a maximum of 14" W.C.

CHECK THAT ALL GAS CONNECTIONS ARE PROPERLY SEALED WITH A SUITABLE GAS JOINT COMPOUND.

TEST ALL JOINTS 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.

- Do not remove protective packaging until you are ready to perform the installation.
- **Caution - the appliance is heavy. Use extreme care when handling!**
- Any openings in the wall and in the floor behind or under the cooktop 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.
- Confirm 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 on the bottom of the chassis.



WARNING

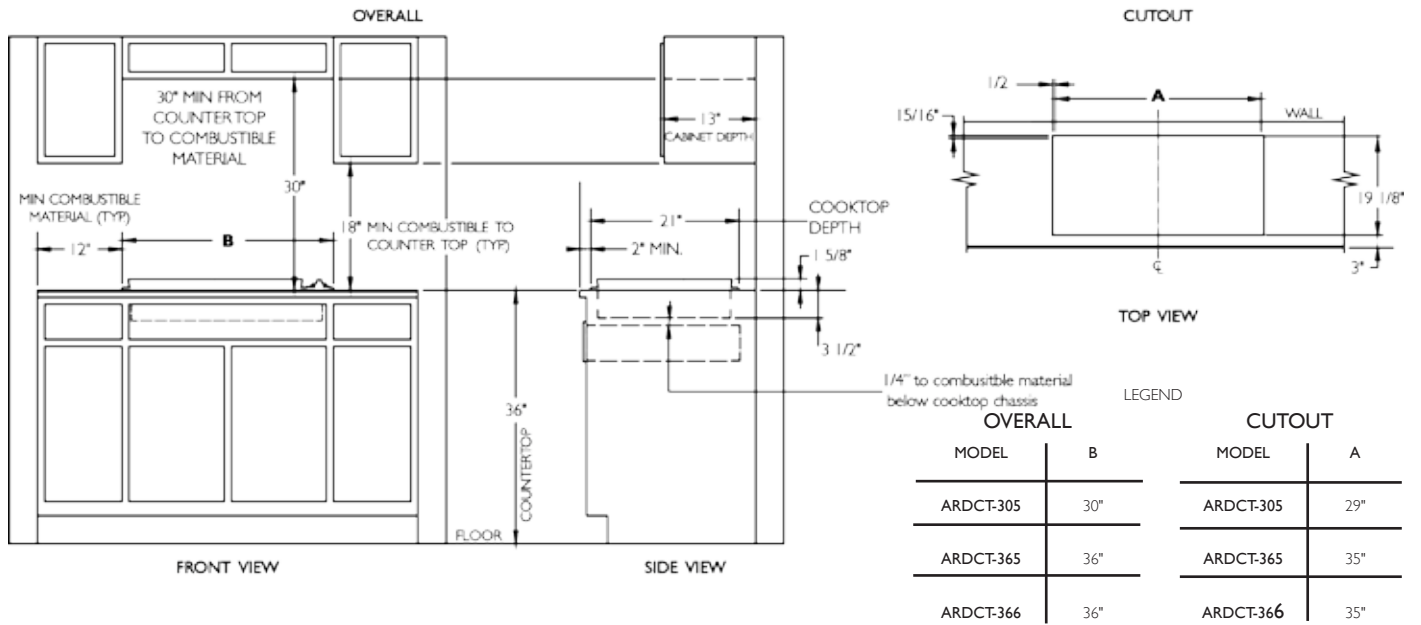
For optimal performance, the cooktop should be installed away from drafts that may be caused by doors, windows, and heating and air conditioning outlets.

INSTALLATION

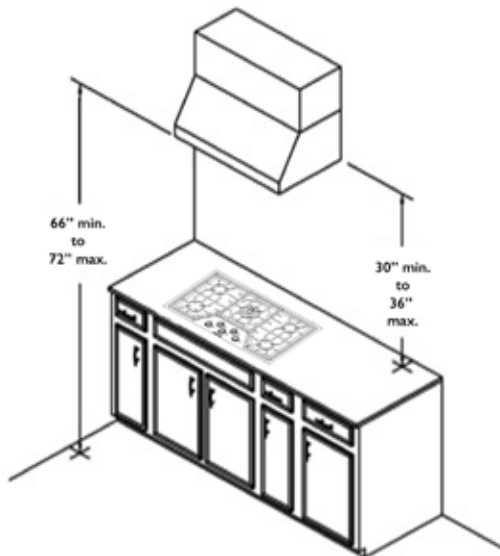
SAMPLE RATING PLATE

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	AMERICAN RANGE QUALITY RESIDENTIAL COOKING EQUIPMENT 13592 DESMOND ST., PACOIMA, CA 91331 www.americanrange.com ANSI Z21.1b-2012/CSA 1.1 (R2006) "HOUSEHOLD COOKING APPLIANCES" "VENTED UNIT" TO BE USED IN CONJUNCTION WITH A SUITABLE VENT. SEE INSTALLATION INSTRUCTIONS			p/n 11038
	GAS TYPE: NAT MANIFOLD PRESSURE INCHES W.C.: 5.0			
MODEL NO: ARDCT365-N		SERIAL NO: XXXXXX-XXX		
LARGE: 21kBTU	MEDIUM: 18kBTU	SMALL: 13kBTU	GRIDDLE:	
VOLT: 120	AMPS: 1	OVEN 1:	BROILER 1:	
HZ: 60	PH: 1	OVEN 2:	BROILER 2:	
NOT TO BE INSTALLED IN CONJUNCTION WITH AIR CURTAIN, RANGE HOOD OR VENTILATION SYSTEMS WHICH OPERATE BY BLOWING AIR DOWNWARD TOWARDS THE APPLIANCE				
MODEL NO: ARDCT365-N				
SERIAL NO: XXXXXX-XXX				
MODEL NO: ARDCT365-N				
SERIAL NO: XXXXXX-XXX				



VENT HOOD CLEARANCE DIMENSIONS



VENT HOOD RECOMMENDATIONS

COOKTOP MODEL	WALL-MOUNT INSTALLATION	ISLAND INSTALLATION
	24" Deep x Unit Width	30" Deep x Unit Width
ARDCT-305	500-800 CFM	500-900 CFM
ARDCT-365	600-800 CFM	600-900 CFM
ARDCT-366	600-900 CFM	600-1000 CFM

⚠ WARNING

This appliance should not be installed with an air curtain or other type of ventilation system that blows air downward toward the cooktop. Such type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

INSTALLATION CHECKLIST

**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

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 Range Nameplate - see page 8 for reference

CHECK ALL THAT APPLY

PRODUCT INSPECTION *(Appearance & Aesthetics)*

- Inspect Packaging & Unit for Shipping Damage
 - Packaging damage? Yes No
 - Unit damage? Yes No
- Inspect Unit for Manufacturing Defects
 - All Packaging Removed? Yes No
 - Rangetop Defects? Yes No
 - Front Section Defects? Yes No
 - Side Panels Defects? Yes No
 - Oven Interior Defects? Yes No
 - Grates Are Level & Do Not Rock? Yes No

INITIAL START-UP

- Rangetop & Oven Burner Ignition
 - Rangetop Burners? *(Sealed or Open)* Yes No
 - Griddle? *(GD models only)* Yes No
 - Grill? *(GR models only)* Yes No
 - Bake Burner? Yes No
 - Infrared Broiler Burner? Yes No
- Air Shutter Adjustment *(if needed)*
 - Open-Burner Adjustment? *(ARROB models)* Yes No
 - Griddle Burner Adjustment? Yes No
 - Grill Burner Adjustment? Yes No

INSTALLATION

- Installation Manual Read? Yes No
- Safety Instructions Read? Yes No
- Specified Clearances *(Including Cabinet-Surfaces Clearances)* were followed? Yes No
- Unit Leveled, Front-to-Back & Side-to-Side? Yes No
- Side-Trim Panels are 3/8" above the countertop? Yes No
- Anti-Tip Bracket Installed? Yes No
- Ventilation Requirements Followed? Yes No
- Electrical Supply Properly Grounded? Yes No
- Proper polarity at receptacle? Yes No
- Electrical Supply Adequate/Specified Input Voltage? Yes No
- Power Cord Free From Damage? Yes No
- No Extension Cord In Use? Yes No
- GFCI Installed to specifications? Yes No
- Gas Supply Line Sized Per Specifications? Yes No
- A Manual Gas Shut-Off Valve is Installed According to Specifications? Yes No
- Gas Supply Matches Unit Requirements? Yes No
 - Natural Gas
 - Liquid Propane
- Gas Supply Pressure Does Not Exceed 14" W.C.? Yes No
- Gas Pressure Verified? Yes No
 - Natural Gas *(7" Water Column)*
 - Liquid Propane *(11" Water Column)*
- Gas Connections Tested & Verified to be Leak-Free? Yes No

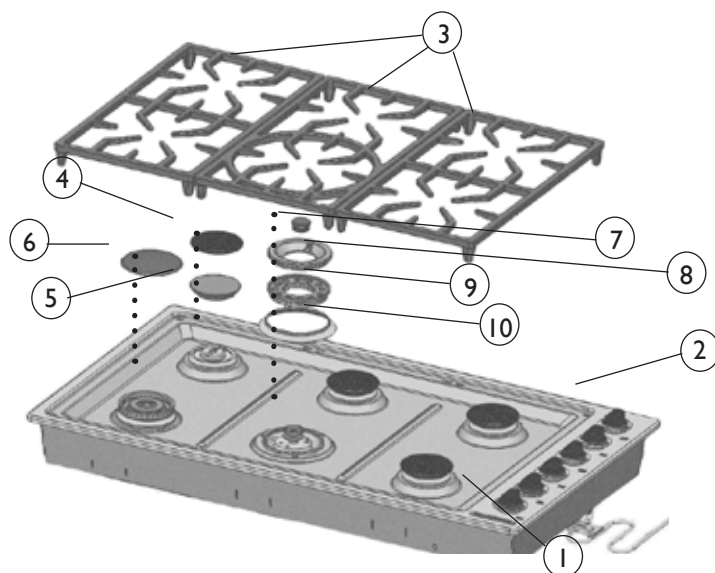
FUNCTIONAL VERIFICATION

- Valve Rotation Functions? Yes No
- All Lights Are Functional? Yes No
- Convection Oven Functioning? Yes No
- Drip Pan *(ARROB models)*? Yes No
- Oven Door(s) Functioning? Yes No
 - Hinge-Swing Motion Confirmed? Yes No
 - Door Alignment Confirmed? Yes No
 - Gasket Seal Confirmed? Yes No
- A Copy of This Manual Has Been Provided To The Owner of The Appliance? Yes No

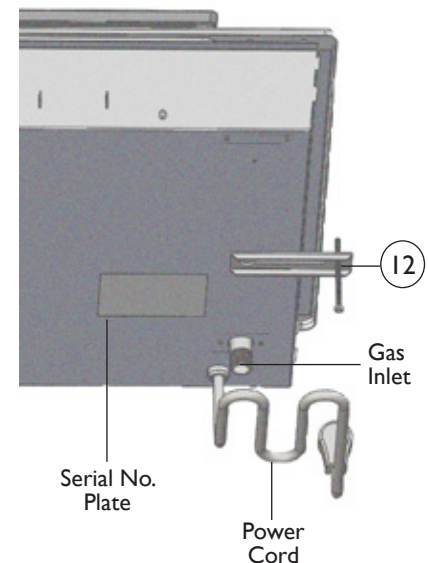
INSPECTION & INSTALLATION NOTES:

MODEL AND PARTS IDENTIFICATION *(Package Contents)*

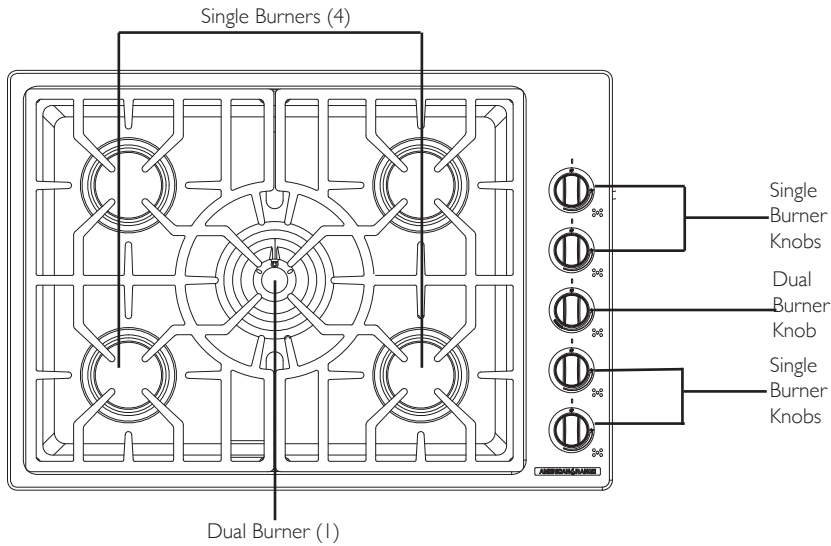
	PART DESCRIPTION	PART NO.	ARDCT-305	ARDCT-365	ARDCT-366
1	Knob, Blk/Chrome Dual	R32090	1		2
2	Knob, Blk/Chrome Sgl	R32091	4		4
	Knob, Blk/Chrome Dual, Front	R32092		2	
	Knob, Blk/Chrome, Sgl, Rear	R32093		1	
	Knob, Blk/Chrome, Sgl, Rear	R32094		2	
	GRATE, ARDCT				
	Grate, Side (not shown)	R17593	2	-	-
	Grate, Left (not shown)	R17596	-	1	-
	Grate, Right (not shown)	R17597	-	1	-
3	Grate, Side	R17594	-	-	2
	Grate, Center (not shown)	R17598	-	1	-
3	Grate, Center	R17595	-	-	1
	SINGLE BURNER				
4	Burner Caps	R16403	4	3	4
5	Burner Head	R16404	4	3	4
	FIXED TOWER BURNER				
6	Burner Caps, Front Left	R16407	-	1	1
	DUAL BURNER				
7	Base, Dual Burner Inner	R16419	1	1	1
8	Head, Dual Burner Outer Black	R16424	1	1	1
9	Base, Dual Burner Cross Ring	R16417	1	1	1
10	Beauty Ring, Dual Burner Black	R16425	1	1	1
	Regulator, NG (not shown)	R80022	1 (NG)	1 (NG)	1 (NG)
	Regulator, LP (not shown)	R80023	1 (LP)	1 (LP)	1 (LP)
12	Bracket, Anchor	9148	2	2	2
	Bracket, Anchor Screw	A42218	2	2	2
	Use & Care Manual (not shown)	R70004	1	1	1
	Registration Card (not shown)	R38006	1	1	1



BOTTOM VIEW

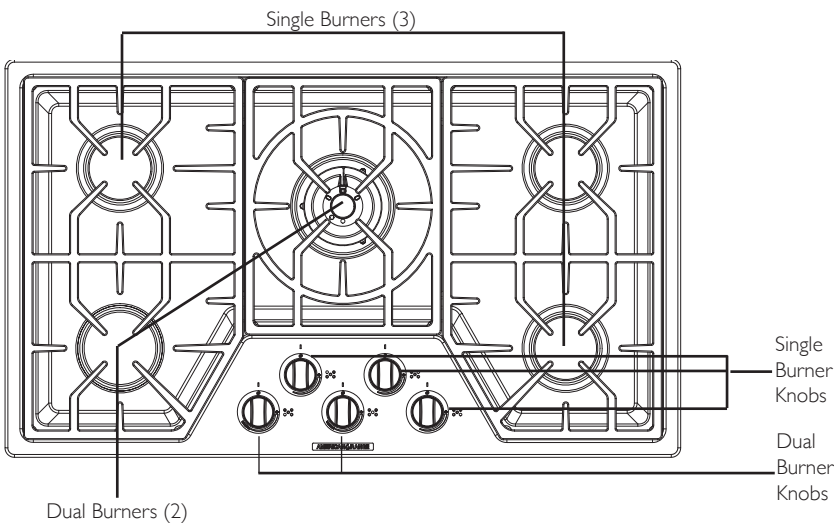


BURNER AND KNOB IDENTIFICATION



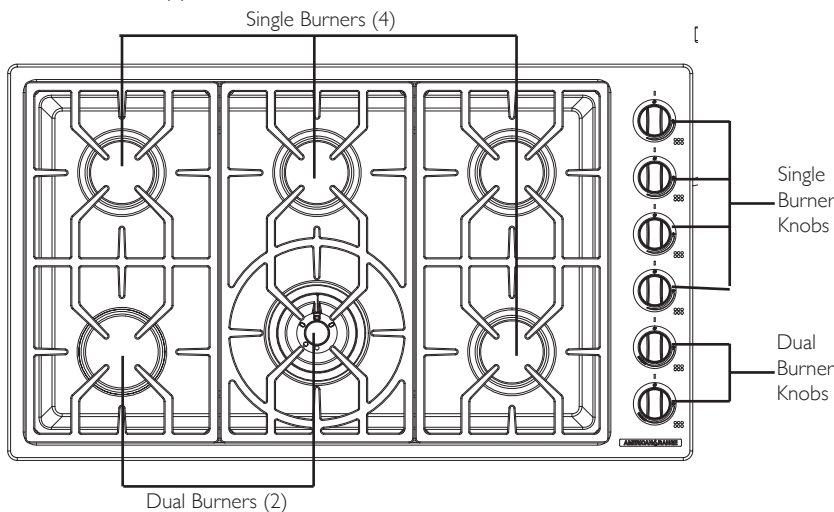
ARDCT-305

1. Dual Burner Knob - with Simmer (1)
2. Single Burner Knobs (4)
3. Grates (2)



ARDCT-365

1. Dual Burner Knobs - with Simmer (2)
2. Single Burner Knobs (3)
3. Grates (3)



ARDCT-366

1. Dual Burner Knobs - with Simmer (2)
2. Single Burner Knobs (4)
3. Grates (3)

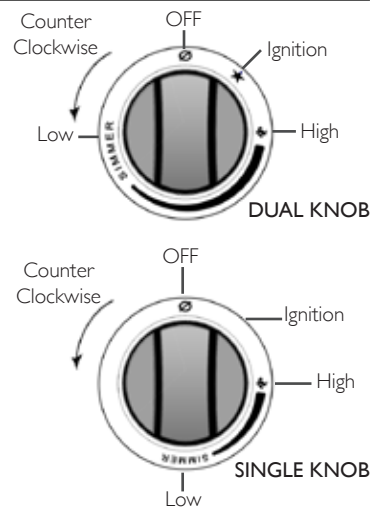
OPERATING YOUR COOKTOP

BEFORE USING YOUR NEW COOKTOP

- Before using the cooktop for the first time, wash the outside area with soap and water to remove any shipping & factory residue.
- The burner grates are designed in sections and are easy to remove and clean. They are made of cast iron with a porcelain coating and will remain hot after the burner is turned-off creating a residual heat for continued cooking. USE CAUTION WHEN HANDLING.
- Your new cooktop is equipped with sealed burners that are very powerful. USE CARE WHILE YOU GET USED TO THE HIGH HEAT.
- The burner heads are designed to ensure even heat distribution for better cooking. They must be in place and properly seated before lighting.
- The cooktop must not be operated without the burner heads.
- There are no continuously burning pilot lights. An electronic spark ignition system is used to light the burner. If the flame should go out from a boil-over or a strong draft, the burner will automatically re-ignite.

OPERATION OF THE BURNERS

- Use the control panel graphic to confirm your burner selection until you become familiar with the cooktop.
- Press in on the knob that corresponds to the burner that you would like to light.
- Turn the knob counter-clockwise to the "HIGH" icon located on the knob – this is the light position of the burner valve.
- The igniter for the selected burner will begin sparking, and gas will flow to the selected burner.
- After the burner lights, the igniter clicking will stop – indicating that the flame sensing and re-ignition system is active on the selected burner.
- Rotate the knob to any flame setting that you desire between HIGH and SIMMER.
- The surface burners are rated at different power levels:



BURNER TYPE	SMALL	MEDIUM	LARGE
Sealed Burners	13,000 BTU/hr.	18,000 BTU/hr.	21,000 BTU/hr.

When you are using the surface burners, select the burner power and location depending on the heating or cooking function you would like to perform. For best efficiency, match the burner diameter to your cookware size.

A normal flame is blue in color and steady. Foreign materials in the kitchen air or the gas line, especially in new construction installations, may cause some orange color bursts during initial operation. This will disappear with continued use. Small yellow tips on the ends of flames are normal when using LP gas.

If the flames look odd, (too small, too large, lazy or drifting, uneven around the burner circle, etc.), check to see that the burner head is seated correctly on the burner base. Do this when the burner is cold by gently rocking the burner head or rotating the head from side to side. If it is correctly seated, it will nest in detents. If this does not correct the problem, turn to the Troubleshooting section of this manual.

OPERATING YOUR COOKTOP

AUTO RE-IGNITION

The surface burners are equipped with a special ignition and re-ignition system that senses the presence of flame and re-ignites the burner should the flame disappear while gas is still flowing to the burner.

Strong drafts, spills and general grime influence the operation of the automatic re-ignition system – **A CLEAN SYSTEM WILL FUNCTION BETTER THAN A DIRTY SYSTEM.** Periodically remove any materials or grime that might build up on the high voltage spark electrode – using a toothbrush or other non-metallic cleaning utensil and rubbing alcohol.

COOKWARE RECOMMENDATIONS

⚠ WARNING TO AVOID THE RISK OF SERIOUS INJURY AND DAMAGE TO THE COOKTOP OR COOKWARE, PLEASE OBSERVE THE FOLLOWING GUIDELINES.

- Bakeware, such as large casserole pans, cookie sheets, etc., should never be used on the cooktop.
- Placement of large stock pots should be staggered when used on the cooktop. Select the base diameter of the pot to match the diameter of the flame. The diameter of the flame and the diameter of the pan bottom should match. Too large or too small pots on a burner will compromise cooking performance.
- Do not place food packaged or wrapped in aluminum foil directly on the burner grate above the burner. Aluminum foil can melt during cooking.
- Be careful to not let plastic, paper or cloth come in contact with a hot burner grate. These materials can catch fire or melt.
- Never let a pan boil dry – and if it occurs remember it can be extremely hot – and very dangerous. If this should occur, turn off the burner immediately. Wait a while, until the pot cools down enough to handle – this could be several minutes, but could save you from burns or other serious injury.
- The pan bottom should be flat, the heavier the better – and well balanced on the cooktop grate – sitting flat without rocking – preferably with tight fitting lids. Try not to slide the pot across the grates – while it is very handy to do so – you may end up scratching the pot or the grate.
- Always be careful when using high flames, as in wok cooking, as they may ignite nearby flammable materials or make the handles of the wok very hot. Use the wok ring (optional) to stabilize the wok.

SUGGESTED BURNER SETTINGS

HEAT SETTINGS	USE
Simmer	Melting small quantities of butter or chocolate, simmering grains, rice, oatmeal,
Low	Poaching eggs, fish, poultry
Low - Medium	Fry eggs, heat milk, cream sauces
Medium	Puddings, custards, gravies
Medium High	Sauté vegetables, braise meats, soups and stews, deep fat frying, boiling water and pasta, blanching vegetables, searing meats
High	Large quantity of water to boil, large quantity frying and cooking

CLEANING THE COOKTOP

The cooktop is constructed from brushed stainless steel with brass burner heads. The burner cap, grates and optional wok ring are steel coated with porcelain.

CAUTION

To help protect your cooktop from scratches, do not use abrasive cleansers, rough towels, steel wool or scrubbers to clean your cooktop. Use stainless steel cleaner only on stainless steel and always rub with the "grain."

STAINLESS STEEL SURFACES, INCLUDING SPILL TRAY

- Wash and clean all stainless steel surfaces using a soft lint-free cloth and stainless steel cleaner, or a solution of warm water and mild dish detergent.
- Rub stubborn spots with a soft lint-free cloth and baking soda or liquid cleaner such as Windex All-Surface Cleaner or 409.

CAUTION

Do not use any cleansers listed in this section to clean the burners, or ignitors. Use of cleansers on burners or ignitors will cause damage and will affect the performance of your cooktop. Do not clean the cooktop grates, burner parts or WOK ring in a dishwasher. They will be damaged.

GRATES, BURNER CAPS AND OPTIONAL WOK RING (Steel coated with porcelain)

- For everyday cleaning, use a solution of warm water and mild dish detergent and a soft lint-free cloth or non-abrasive pad to clean
- Rub stubborn spots using a soft lint-free cloth and baking soda, or liquid cleaner such as Windex All Surface Cleaner or 409.

CAUTION

Do not soak the knobs in water or put them in the dishwasher

KNOBS

- Prior to cleaning, ensure knobs are in the off position.
- Grasp each knob and pull up to remove.
- Wash the knob with soft lint-free cloth or non-abrasive pad and a solution of warm water and mild dish detergent.
- To reinstall the knobs, align the flat of the "D-shaped" opening of each knob with the end of its respective burner and knob valve shaft, and carefully push the knob on until it stops. (Reference burner and knob identification page)

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
NOTHING WORKS	Cooktop may not be connected to electrical power	Check to make sure the power cord is connected to the outlet
	Power to electrical outlet is off	Turn on the power at the circuit breaker or fuse box; check for a tripped breaker or blown fuse
	Power outage	
COOKTOP WILL NOT HEAT	No electrical power to the cooktop	Check the circuit breakers in house
	Gas is turned off	Make sure the gas supply valve is in the "on" position
	Gas supply has been interrupted	Contact the gas company
IGNITORS KEEP CLICKING	Reverse polarity of the electrical supply line	Check the polarity with a hand-held tester
	Poor electrical ground	Be sure the power cord has three prongs and plugs directly into the power receptacle (no adapter)
	Dirty ignitor	Clean ignitors with a brush and rubbing alcohol
IGNITORS DO NOT SPARK	Power not supplied to the unit	See NOTHING WORKS above
	Wet or dirty igniter	Clean and dry the ignitor and burner assembly according to CARE & CLEANING section
NO FLAME	Ignitor not working (no clicking sound)	See IGNITERS DO NOT SPARK above
	Wet or dirty ignitor	Clean and dry according to CARE & CLEANING section
	Gas is turned off	Make sure the gas supply valve is in the "on" position
	Gas supply interrupted	Contact your local gas company
BURNER GOES OUT AT LOW SETTING	Low gas pressure	Contact your local gas company to have the gas pressure tested
FLAME IS DISTORTED (yellow or very large)	Burner parts are dirty or clogged	Clean and dry according to CARE & CLEANING section
	Burner parts are not properly assembled or positioned	Make sure the burner is assembled according to the SETTING UP YOUR COOKTOP section
	Cooktop is set up to use a different type of gas (natural gas or liquid propane), or set up for a different altitude	Have a qualified service technician check to make sure the cooktop is set up for the type of gas and the correct altitude
	Gas regulator is not installed or faulty	Have a qualified service technician check the gas regulator
IGNITOR CONTINUES TO SPARK (click) AFTER FLAME IGNITES	Burner is cold	Burners may continue to spark for up to 60 seconds when cold and set to low. See OPERATING YOUR COOKTOP section for more information on how to minimize
	Flame is distorted by air draft	Minimize any air drafts around the cooktop. Close nearby windows
	Wet or dirty ignitor	Clean and dry according to the CARE & CLEANING section
	Burner parts are wet or dirty	Clean and dry according to the CARE & CLEANING section
	Burner parts are not properly assembled or positioned	Make sure burner is assembled according to the SETTING UP YOUR COOKTOP section
	Power supply polarity is reversed	Have a licensed electrician check the electrical outlet

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this 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.