



U.S. Range

A WELBILT Company

INSTALLATION AND OPERATION INSTRUCTIONS FOR "PERFORMER II" SERIES RANGES AND OVENS

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.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR LOCAL MAINTENANCE AND REPAIR CENTER, LISTED IN YOUR INFORMATION MANUAL PAMPHLET.

FOR YOUR SAFETY:

Post in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.



Continuous product improvement is a U.S. Range policy, therefore design and specifications are subject to change without notice.

In the event you have questions about the installation, use, care or service of this product, contact our customer service department at:

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The U.S. Range "Performer II" Series of ranges and ovens are free standing, cooking appliances available in widths of three and five feet. A number of range top arrangements can be assembled over one or two ovens. Installation is the same for any range top (other than pilot and pilot/burner adjustment), likewise, installation is the same for all ovens regardless of the top arrangement.

All U.S. Range "Performer II" ranges and ovens are shipped assembled. All units are adjusted, tested and inspected at the factory prior to crating for shipment.

NOTE

After uncrating, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, do not refuse shipment, but contact the shipper and file the appropriate freight claims.

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GENERAL INSTALLATION

1. Installation of equipment should be made by a licensed plumber or gas installation technician. and gas pressure regulator in the gas stream for safety and for ease of future service.
2. A manual gas shutoff valve must be installed to the gas supply (service) line ahead of the appliance
3. A gas pressure regulator must be installed to the appliance prior to connecting the equipment to the gas supply line.

IMPORTANT

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, National Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

RATING PLATE

The rating plate is attached to the inside of the lower kick plate on the right side. Information on this plate includes the model and serial numbers. This data is essential for proper identification when communicating with the factory about a unit or requesting special parts or information. Other information on this plate is the BTU/hr input to the burners, manifold gas pressure in inches WC, and

whether orificed for natural or propane gas. Pilot lighting instructions (ovens only) are also on a label affixed to the kick plate.

WARNING: "Performer II" ranges and ovens must be connected only to the type of gas specified on the rating plate.

CLEARANCES

The appliance area must be kept free and clear of all combustibles. Adequate clearance must be provided for air openings into the combustion chamber and for proper air supply. This unit is design-certified for the following installations:

1. For installation on combustible floors when equipped with six inch legs or casters.
2. If legs or casters are not used, the unit must hang 3" over a noncombustible curb or platform.

3. Zero clearance is required from noncombustible sides or rear.
4. Minimum clearance from combustible material is 6" from sides and rear of the appliance.

Do not push against the edges of the unit in an attempt to adjust its position. lift it slightly and place it where it is to be installed. Although all metal parts are deburred during manufacture, accidents could occur if the unit should move suddenly while being pushed into position by hand.

ASSEMBLY OF OPTIONAL HIGH SHELF

1. Standard stub must be removed.
 2. Mount the high shelf riser to the range with 6 sheet metal screws (pointed tips) in the back.
 3. Mount the high shelf top to the riser with 4 machine screws (flat tips) on each end.
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LEVELING

A carpenter's spirit level should be placed on the oven's center baking rack and/or across the range top and the unit leveled both front-to-back and side-to-side. If it is not level, cakes, casseroles, and any other liquid or semi-liquid batter will not bake evenly, burner combustion may be erratic, and the unit will not function efficiently.

If the floor is level and smooth, level unit with the adjustment in the foot of the leg. Adjust to the high corner and measure to the level. If the floor is uneven or has a decided slope, level the unit with metal shims. If the adjustment required exceeds the 1-1/4" adjustment available. Units with casters must be leveled with shims. A unit will probably not return exactly to the same position after being moved, requiring re-leveling after each move.

STANDARDS

Installation must be planned in accordance with all applicable state and local codes, taking into account the following standards (or latest edition):

GREASE EXTRACTOR	ANSI/NFPA 96-1991
POWER VENTILATORS	ANSI/NFPA 96-1987
FILTER UNIT	ANSI/NFPA 96-1987
SMOKE DETECTORS	ANSI/NFPA 728-1986, CAN/ULC S553-1986
FIRE EXTINGUISHER (CO ₂)	ANSI/NFPA 12-1989

This section is not intended to be complete and other nationally recognized standards may be appropriate.

VENTILATION AND AIR SUPPLY

The area around the appliance must be kept clear to avoid any obstruction to the flow of combustion and ventilation air as well as for ease of maintenance, service, and proper appliance operation. Keep proper clearances for adequate air supply. Adequate clearances must be maintained at all times in front and at the sides of the appliance for servicing and proper operation.

Means must be provided for any commercial cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood; the minimum should be

an exhaust fan mounted above the unit. Filters and drip troughs should be part of any industrial hood, but consult local codes before beginning construction and installation.

Air movement should be checked during installation. Strong exhaust fans in the hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts. These can interfere with pilot or burner performance and can be hard to diagnose. If pilot or burner outage problems persist, make-up air openings or baffles may have to be provided in the room.

GAS CONNECTION

NOTE:

The gas supply (service) line must be the same size or greater than the inlet line of the appliance. "Performer II" Series ranges and ovens use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to LP gas. To convert to propane or natural gas, contact a certified service agency.

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 in excess of 1/2" psig (3.45KPa).

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 or less than 1/2" psig (3.45KPa).

An installer supplied valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and also in a position where it can be reached quickly in the event of an emergency.

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The pressure regulator installed must be listed by a nationally recognized agency. Line service pressure may fluctuate with local demand.

All "Performer II" ranges must be installed with a gas pressure regulator.

Regulators for the "Performer II" units producing less than 250,000 BTU/hr are U.S. Range parts #228052-1 (natural gas) and #228052-2 (LP gas). These regulators have 3/4" inlet/outlet openings and are

adjusted at the factory for 5" WC (natural gas) or 10" WC (LP gas) depending on the customer's ordering instructions.

Regulators can withstand a maximum pressure of 1/2 psig (14 "WC). Prior to connecting the regulator, check the incoming line pressure. If the line pressure is beyond this limit, a step down regulator will be required. Double check the arrow forged into the bottom of the regulator body which shows gas flow direction. It should point downstream towards the appliance. The red air vent cap is also part of the regulator and should not be removed.

Regulators can be adjusted in the field, but it is recommended that they not be tampered with unless the part is known to be out of adjustment or serious pressure fluctuations are found to exist and can be solved no other way. Any adjustments to regulators must be made only by qualified service personnel with the proper test equipment.

If a vent line from the gas appliance pressure regulator is used, it should be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, National Gas Installation Code, CAN/CGA B149.1, or the Propane Installation Code, CAN/CGA, B149.2, as applicable.

Rigid Connections

Double check any installer supplied intake pipes visually to clear any dirt particles, threading chips, or other foreign matter before installing in a service line. These particles will clog orifices when gas pressure is applied.

Flexible Couplings, Connectors, (and Casters)

The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI 221.69 or the Standard for Movable Gas Appliances, CAN/CGA-6.16, and a quick-disconnect device that

complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI 221.41 or the Standard for Quick-Disconnect Devices for Use with Gas Fuel. CAN/CGA-6.9.

When the unit is equipped with casters, locking front casters are provided to limit the movement of the appliance without depending on the connectors or associated piping. A 1/4-20 threaded fitting is provided above the gas inlet piping for attaching a restraining device. If disconnection of the restraining device is necessary for servicing or cleaning, the restraint must be reinstalled and the unit returned to its originally installed position.

WARNING

All joint connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy solution before lighting any pilots.

ELECTRICAL CONNECTION

This section applies to ranges equipped with an optional convection oven.

All electrical controls in this appliance are pre-wired at the factory to a junction box at the rear of the oven; wiring is encased in flexible conduit. Each convection

oven range requires a 115 volt, 1 phase, 15 amp service line which must be grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electric Code, CSA C22.2, as applicable.

DISCONNECT POWER BEFORE SERVICING OR CLEANING

WARNING

(Electrical Grounding Instructions)

This appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded, three prong receptacle. Do not cut or remove the grounding prong from this plug.

GETTING STARTED

Lighting the Pilots

All U.S. Range appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas pressure, differences in altitude, variations in gas characteristics. To correct possible problems caused by rough handling or vibration during shipment, adjustments must be performed only by qualified service personnel. These are the responsibility of the customer and/or dealer and are not covered by U.S. Range warranty.

Check all gas connections for leaks using a soapy solution before lighting any pilots. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.** Putting an open flame besides a new connection is not only dangerous, but will often miss small leaks that a soapy solution would find.

Before lighting any pilots, make sure that burner valves and thermostats are turned "OFF".

WARNING

Keep appliances free and clear from combustibles at all times. When lighting pilots and checking for burner performance, do not keep your face close to the burners. The burner may light with a "pop" and could flash back and cause facial burns.

Oven Pilot(s)

1. Turn oven valve or thermostat to "OFF" position and wait 5 minutes.
2. Remove lower kick plate. Apply lighted match through hole to pilot burner head and push in on red button.
3. Hold red button in until pilot remains lighted when button is released.
4. To operate oven turn oven valve or thermostat dial to desired temperature.
5. If pilot is extinguished, repeat steps above.

NOTE: It may be necessary to re-light the pilot several times until the gas supply lines are purged of trapped air and a constant flow of gas is established.

Convection Oven

With the electrical and gas connections completed and serviced turned on, press the rocker switch to "ON." The light on the switch should come on. You will hear the electronic ignition clicking until gas flows through the pilot and ignites.

Upon installation, this will continue until air in the gas line is purged. If the incoming service is known to be live, but the oven electrical supply is not, circuits will have to be checked to determine the problem. The circuit diagram can be found inside the kick plate (lower front cover).

In the event of a power failure, no attempt should be made to use the convection oven. Be sure there is adequate ventilation if the exhaust fan in the vent hood is not working.

Top Burner Pilots

All top section burners are equipped with constant burning pilots. These are to be manually lit immediately after the gas is turned on and the system is checked for leaks. Open burner pilots are centered on each burner and can be reached down through the top grate. Adjustments can be made with a screwdriver to the pilot valve accessible through the valve cover.

Griddles

Griddle pilots can be ignited through the front of the valve panel using a long match. The pilot flame adjustment valve can be accessed through the front valve panel and adjusted using a flat tipped screwdriver.

Char-broilers

1. Turn the manual shut-off valve on the incoming service line "OFF".
2. Turn all burner valves or thermostats "OFF".
3. Close all pilot adjusting screws (right hand turn all the way in).
4. Wait for any accumulated gas to disperse.
5. Open the manual shut-off valve.
6. Apply a lit match or taper to a pilot burner and open that pilot's adjustment screw gradually until the pilot lights.
7. Adjust the pilot flame for desired characteristics.
8. Turn "ON" the main burner and make sure it lights from the pilot, then turn the burner "OFF".
9. Repeat steps to light all remaining pilots.

If only one pilot has blown out, it is not necessary to follow the entire procedure outlined above. Apply a lit match or taper to the pilot until it lights, then adjust the pilot valve. If the pilot will not light, close the adjustment valve completely, do not use the burner, and call for service.

Shut Down Instructions

1. **Open Top** - Turn gas control valve to "OFF". Do not force.
2. **Hot Top** - Turn gas control valve to "OFF". Do not force.

3. **Broiler/Griddle** - Turn gas control valve to "OFF". Do not force.
4. **Standard Oven** - Turn gas thermostat knob to "OFF". Do not force.
5. **Convection Oven** - Turn gas thermostat knob to "OFF". Turn electric switch to "OFF."

When shutting down for longer than overnight, turn the manual ON/OFF valve on the incoming service line "OFF". Disconnect any 120 volt power cords from the wall sockets.

BEFORE FIRST USE

Top Section

New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, grease, bacteria, remaining from the manufacturing process. Griddle plates are coated with a thin film of nontoxic rust protectant. They should be washed thoroughly with hot, soapy water to remove film residues and any installation dust or debris before being used for food preparation. The top grates should be removed and washed before use. Once removed, it is possible to untie the cords holding the burners in place.

Griddle Seasoning

The first burn of a new griddle should be controlled and should include a gradual seasoning.

1. Clean the griddle surface thoroughly with hot water and detergent to remove the protective oil coating applied at the factory.
2. Rinse with a mixture of 1 ¼ cup vinegar to one quart of water.
3. Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.

4. Turn all burners to "Medium" or thermostats to 350 degrees and wait until the shortening just begins to smoke, then turn the burners "OFF."
5. Rub the now melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
6. Let the griddle cool, then repeat steps c, d, and a.
7. When the griddle is cool, after the second seasoning, wipe it once again with a thin film of shortening or cooking oil.

Ovens

On initial installation, turn the oven to 250 degrees and operate for about an hour, then reset the thermostat to its maximum and operate for another hour. This will drive off any solvents remaining on the unit. At the end of this second hour, turn the thermostat "OFF," open door and let the oven cool. When cool, use a cloth or nylon pad and wash the oven interior with hot, soapy water, and rinse.

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your "Performer II" must be kept clean during the working day and thoroughly cleaned at the end of each day.

WARNING

Disconnect the power supply to the appliance before cleaning

Open Burners

1. Lift off the open burner grates
2. Lift off the burner heads and Venturi tubes by raising the head slightly, sliding to the rear, then removing.
3. Wash all the above items in hot, soapy water, then reassemble.

Griddles

1. Scrape with a nylon griddle screen to remove cooked-on spills. Use a fine grained stone only when absolutely necessary, and then with unsalted shortening or liquid frying compound and with extreme caution.
2. Wipe away any griddle stone dust and food particles with burlap.
3. Wash with hot, soapy water, then rinse with vinegar and water.
4. Rinse again with clear water.
5. Re-oil with shortening or liquid frying compound.
6. **DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER!** This promotes griddle warping and can cause a griddle plate to crack if continued over a period of time.

Char-Broiler

1. Remove the broiler grates. Wire brush them clean of any encrusted materials and wash in hot, soapy water. A common cleaning practice is to turn grates upside-down to burn off encrusted material. **DO NOT DO THIS WITH THE "PERFORMER II" BROILER!** The flame from the burner is shielded by a cast iron radiant, with the result that heat not flame reaches the grate. It is likely that cooked on

material will cook in even deeper rather than burn off.

2. Remove the radiants and wire brush them clean, then wash in hot, soapy water. A rule of thumb is that if the grates are becoming encrusted, so are the radiants.
3. The drip tray must be checked frequently during operation and drained as necessary. Spills should be wiped up as they occur and also at the end of the day. Both pans should be washed in hot, soapy water.

Ovens

1. Remove the baking racks. Wash in hot soapy water, and replace after the rest of the oven is clean.
2. Remove the standard oven bottom by lifting and sliding it out the front.
3. Scrape off any food spills with a nylon griddle screen. Be very careful about scratching, as the oven's interior panels are porcelainized.
4. Wash all the above items in hot, soapy water, then reassemble.
5. Baked-on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad.
6. Do not allow spray type oven cleaners to come in contact with the temperature probe in the oven.

After cleaning the oven, rinse well with a 1/3 cup vinegar to 1 quart water solution to neutralize any caustic residue of cleaning compound. Wipe dry.

CAUTION

Never use ammonia in an oven that is warmer than room temperature and always have direct ventilation

Stainless Steel

1. During the day, all stainless steel body parts should be wiped regularly with hot, soapy water. At the end of each day, a liquid cleaner designed for this material should be used.
2. Do not use steel wool, abrasive cloths, cleansers, or powders. If it is necessary to scrape stainless

steel to remove encrusted material, soak the area with hot cloths to loosen the material, then use a wood or nylon scraper.

3. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

TIPS ON USE

1. For less browning, lower the temperature. For more browning increase the temperature.
2. Level pans will bake more evenly than warped pans.
3. When using frozen entrees, refrigerate or thaw for best results, and cover during heating.
4. Roast meats at low temperatures (250-275°F) to maximize yield and minimum shrinkage.
5. Load and unload food quickly.
6. Close oven doors promptly.
7. Load to capacity when possible.

