

GAS RANGE

Commercial Gas Range

Models:

KM-CR24-NG, KM-CR24-LP, KM-CR36-NG, KM-CR36-LP, KM-CRG3660-NG, KM-CRG3660-LP, KM-CRG4860-NG, KM-CRG4860-LP, KM-CR36CO-LP, KM-CR36CO-NG, KM-CR36CO-LP, KM-CR36S2L-NG, KM-CR36S2L-LP, KM-CRG1236-NG, KM-CRG1236-LP, KM-CRG36-NG, KM-CRG36-LP, KM-CRG60-NG, KM-CRG60-LP, KM-CR60-NG, KM-CR60-LP, KM-CRG3636-NG, KM-CRG3636-LP, KM-CRG60-NG, KM-CRG60-LP, KM-CR60-NG, KM-CR60-LP

Contents

1. Functional Introduction.....	2
2. Structural & Functional Features.....	2
3. Precautions & Recommendations.....	3
4. Working Instructions & Operation Flow.....	5
5. Routine Inspection.....	7
6. Cleaning & Maintenance.....	8
7. Failure Analysis & Trouble Shooting.....	9
8. Backsplash Assembly Instruction.....	10
9. Basic Features & Parameters.....	11
10. Wiring Diagram for Convection Oven.....	12

Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.

For any service-related Issues, please contact us:

Phone Number: 718-576-6342

Email address: support@koolmore.com



WARNING

- Any self-modification, incorrect installation, adjustment, or maintenance may result in property loss or injury. Please contact the manufacturer for any adjustments or maintenance, and ensure that the work is done by a trained and qualified person.
- For your safety, keep the machine away from any liquids, gases, or other objects that are flammable or explosive.
- Ensure that the area around the appliance is free from combustible materials.
- Do not obstruct the flow of combustion and ventilation air.
- The installation must comply with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1. 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 psi (3.5 kPa).
- The installation must be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69
- CSA 6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41
- CSA 6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement, and the location(s) where the restraining means may be attached to the appliance shall be specified.
- Ensure adequate clearance for air openings into the combustion chamber.
- Ensure adequate clearances for servicing and proper operation.
- This appliance should not be operated by those with physical, sensory, or mental disabilities, or those with insufficient experience or knowledge (including children). Only those who have been given sufficient supervision and guarantees of personal safety, as well as proper instructions and guidance, may perform specific operations on this device.
- Keep children away from the device.
- Keep this manual safe. When passing on or selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device in compliance with the user manual and related safety guidelines.
- If the appliance is placed near walls, partitions, or kitchen furniture, 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 that ensure all burnt gases produced during the combustion process are completely exhausted.
- The appliance is only suitable for use with low-pressure gas regulating valves. Using other types of regulating valves may result in property loss and injury.
- Do not seal the screw on the gas valve with seal welding.
- Fire warning: If you smell gas, move away from any source of fire. Do not light any device or touch any electronic switches. Do not use any phones inside the building. Close the main gas valve immediately and call a professional to carry out maintenance. Operating or maintaining the appliance by force or improperly may result in large gas leaks or deflagration. The manufacturer will not be held responsible for any fire accidents caused by improper operation or maintenance.

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 the instructions from the local gas supplier

Dear User and Client,

Thank you for purchasing and using our product. This user's manual contains all the necessary information and guidelines that comply with applicable regulations.

We have accumulated knowledge and experience from our long-term involvement in projects and current development situations.

Please note that due to special structures, additional specified items, or new technology changes, the actual usage situation may differ from what is stated in this user manual.

If you have any questions, please do not hesitate to contact the manufacturer via the contact details provided on the back cover page of this manual.

For safety purposes and efficient operation, please make this document available to users for reference. It is important for users to read this manual carefully before carrying out any action on the device, especially when starting. The manufacturer cannot be held responsible in the event that users do not follow the instructions or guidelines stated here.

To ensure convenient access, please place this user's manual close to the device for users' reading before operation. We reserve the right to make further technical changes to the device in the scope of performance improvement and characteristic development.

Thank you again for choosing our product.

1. Functional Introduction

This product has been manufactured by KoolMore, combining the best features from both domestic and international markets. It boasts a novel design, a reasonable structure, easy operation, durability, and convenient maintenance, making it the ideal equipment for the food industry.

Structural & Functional Features

1. The bracket, exterior finish, and adjustable feet are all made of stainless-steel.
2. The control panel features a convenient design with a knob control switch that is angled towards the operator for easy access.
3. The device is equipped with cast-iron burners that feature a safety valve with a thermocouple. If the burner goes out accidentally, the safety valve will shut off immediately.
4. The device is equipped with black cast-iron furnace frameworks and a stainless -steel slag collector.
5. The oven temperature is adjustable from 250F to 550F.
6. The oven features a flame self-stability function. If the burner goes out accidentally, the gas valve will shut off automatically. The burner has a power of 30000btu.
7. The burners, which has a power of 30000btu, is equipped with a pilot flame standby function.
8. The enamel base plate is removable, high-radiant, and heat-resistant.

2. Precautions & Recommendations

2.1 Transportation and Storage

During transportation, the machine should be handled with care and should not be turned upside down to prevent damage to the shell and internal components. The packaged machine should be stored in a well-ventilated warehouse free from corrosive gases. If it needs to be stored in an open-air environment temporarily, measures should be taken to protect it from rain.

2.2 Notice for Installment

1. The installation of this device should only be carried out by professional technicians.
2. This device is suitable for use in areas with an altitude lower than 2000m.
If the altitude is higher than this, please contact the manufacturer for further instructions.
3. The connection of this device should comply with the provisions of gas safety, installation, and usage.
4. The device should be kept at a minimum clearance of 10cm away from non-combustible objects on both sides and 20cm at the back (e.g., walls, windows, etc.).
Do not install it on a flammable floor or other combustible objects.
For ranges with a convection-type oven, a minimum clearance of 10cm must be allowed behind the motor and the rear non-combustible enclosure to provide adequate air circulation to prevent the motor from overheating.
5. Due to the weight of the device, it should be installed on the floor.
6. Level the device using a level gauge, and adjust the height using the adjustable feet.
For griddles, adjust the feet to make the griddle plate horizontal before use.
7. The mounting position should be well-ventilated and have ventilation facilities to ensure that all burnt gases produced during the combustion process are completely exhausted.
8. After installation, ensure that the device is level and stable. It should not sway or tilt during operation.
9. A quick-acting gas valve for switching off should be installed upstream of the device in an easily accessible location before installation.
10. Ensure that the gas supplied to the device is the same as the gas it is designed to use.
If not, please do not use it.
11. Do not use gas that is not appropriate for this device as fuel. Neither high-pressure regulating valves nor medium-pressure regulating valves are suitable.
(This device is only suitable for low-pressure regulating valves.)
12. The pipeline connecting to the device should be connected with proper metal pipes to ensure that there is no leakage.
13. If the pipeline pressure is 10% higher or lower than the rated pressure, install a pressure regulator to adjust the gas pressure to the rated pressure.
14. After connecting the device to the gas system, check for leaks at joints and pipe fittings using soapy water or a specific leak detector (spray). Do not use an open flame for testing.
15. Check the gas supply pressure after installation.

2.3 Special Notice

1. The installation, first use, and maintenance of this device should only be carried out by professional personnel or qualified individuals.
2. Please ensure the integrity of the appliance and remove the outer packaging.
If you have any questions or concerns, please contact a specialist and refrain from using the appliance. If there is any danger, keep the packaging materials away from children, as they may include plastic bags, nails, and other hazardous items.
3. When using the device for the first time, the ignition process may take a little longer due to air existing in the new pipe. If the ignition does not light up, turn off the ignition switch and wait for 3 minutes before trying again to prevent deflagration.
4. Only use gas that is suitable for this device as fuel. High-pressure regulating valves and medium-pressure regulating valves are not suitable. Ensure that the gas supply is the same as the gas that the device is designed to use. If not, stop using the device.
5. Do not leave the device unattended during operation.
When not using the device or when leaving, turn it off to prevent any danger.
6. This product is a commercial machine that is intended to be operated by trained cooks and is not suitable for home use.
7. This device is designed for commercial use only and should not be used for any other purpose.
8. The device should not sway or tilt during operation.
9. Do not dismantle or attempt to modify the device, as this may cause injury.
10. Do not hit or place any heavy objects on the product. Abnormal operation may cause damage or danger.
11. Do not place any objects in the smoke vent, as this may block the flue and pose a health hazard.
12. High temperatures can cause burns. Do not touch the appliance with bare hands during or after operation. If you are burned, do not move the device if it is still hot.
13. Do not spray the device with water directly. Clean the stainless steel surface regularly to prevent damage caused by surface oxidation and chemical reaction.
14. Do not damage the control panel with hard or sharp objects.
15. If the device malfunctions, turn off the gas main valve upstream of the device and contact the manufacturer for repair.
16. The materials used to make the device are recyclable and do not contain any harmful or toxic substances. When disposing of the device and its packaging materials, please follow local environmental regulations and ensure that they are properly classified and sent to specific collection sites.
17. Do not place any flammable objects (e.g. towels) on any part of the surface, as this may cause a fire.
18. After use, turn off the gas valve immediately.
19. If a gas leak is detected, turn off the gas valve and open the window to ventilate the area.
Do not turn the power or switches on or off. Only reuse the device after it has been properly repaired.

2.4 Griddle Seasoning

Caution: Although this griddle plate is made of steel, the surface is relatively soft and can be easily scored or dented by the careless use of a spatula or scraper.

To avoid damaging the plate surface, be careful not to dent, scratch, or gouge it. Do not attempt to knock off any loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

To ensure optimal cooking performance, the griddle surface must be seasoned before its first use. The metal surface of the griddle is porous, and food can get trapped in these pores and stick, so it is important to fill them up with cooking oil before cooking.

Seasoning gives the surface a slick, hard finish that will help the food release easily.



To season the griddle plate, follow these steps:

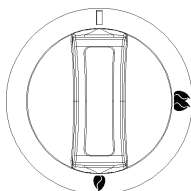
1. Clean the griddle surface with a non-abrasive cleaner and rinse with water.
2. Dry the surface with a clean cloth or paper towel.
3. Apply a thin layer of vegetable oil or shortening to the griddle surface using a clean cloth or paper towel. Make sure to coat the entire surface, including the edges.
4. Turn the griddle on and set the temperature to low burner setting.
5. Allow the griddle to heat for 30 minutes to 1 hour, or until the oil on the surface begins to smoke and the surface turns brown.
6. Turn off the griddle and allow it to cool down completely.
7. Use a scraper to remove any excess oil or food residue from the surface.
8. If necessary, repeat this procedure 2 to 3 times to ensure that the griddle surface is slick.
9. Apply a thin layer of oil to the surface before storing the griddle.

Repeat this seasoning process periodically, depending on the frequency of use, to maintain the griddle's non-stick surface. Avoid using abrasive cleaners or metal utensils on the griddle surface, as they can damage the seasoning and cause food to stick.

3. Working Instructions & Operation Flow

Gas Range:

1. Turn on the gas valve and light up the pilot flame (kindling) with an igniter. If the appliance is idle for a long period of time or used for the first time, duration of ignition may be a little longer (appropriately 2-3 min), that is normal.
2. Press the valve knob for corresponding burner axially and turn it counterclockwise for 90° to light up the burner. To turn the flame to MAX, rotate the knob to align “” on knob with the round dot on panel; to turn it to MIN, rotate the knob counterclockwise to “”.
3. After use, turn off the main burner by rotating the knob clockwise to the round dot position.
4. If the appliance is not going to be used, turn off the quick-acting disconnecting valve.



Hot Top and Griddle Top Burners:

1. Connect the gas supply to the device and use a lighter to ignite the pilot flame.
If the device has not been used for a long time or is being used for the first time, it is normal for the ignition to take a little longer (approximately two or three minutes).

It is recommended to use a long lighter to ignite the griddle pilot through the pilot holes, as shown in the figure below:



2. Press the corresponding valve knob of the burner axially and turn it 90 degrees counterclockwise to ignite the burner. To adjust the flame, align the "Max" or "Min" indicator on the knob with the corresponding mark on the panel and turn it clockwise or counterclockwise.
3. After use, turn off the main burner by rotating the knob clockwise to its original position.
4. If the device will not be used for an extended period, turn off the quick-acting gas valve to ensure safety.

Oven:

1. Before using the device, it is important to clean it thoroughly, especially the oven chamber, and remove all packing materials and films. Use a detergent that does not contain any corrosive substances and is suitable for cleaning stainless steel surfaces. Then, dry the device with a clean cloth.
2. It is normal to experience an unpleasant smell during the first use of the oven. This is caused by the overheating of the insulating material and oil residue during the heating process of the metal. To eliminate the smell, set the temperature to 550F and heat until it disappears. Do not put any food in the chamber during this process.
3. During the first use, the duration of ignition may be longer due to the presence of air in the new pipe. Wait until all the air is exhausted before attempting to ignite.
4. The temperature range of the oven chamber center can be adjusted between 250F and 550F using the oven knob.
5. During ignition, open the lid under the door downward, press down the knob, and rotate it anticlockwise to "★", aligning it with the salient point. Ignite the pilot flame with a lighter through the ignition hole.
6. After the pilot flame is ignited, press the knob for at least 20 seconds to heat up the thermocouple. If the ignition goes out when you loosen the knob, repeat this operation.
7. Continue rotating the temperature control knob anticlockwise to ignite the main burner of the oven. Select the appropriate temperature according to the food's requirements. The oven temperature can be adjusted between 250F and 550F.
8. To turn off the burner, rotate the knob clockwise to the strip mark and align it with the salient point.

4. Routine Inspection

Regular inspection is essential to ensure the safe and efficient operation of the machine. It is recommended to perform routine checks on a regular basis to prevent serious accidents. If the user notices any issues with the circuit or machine, it is important to stop using it immediately and address the problem.

Before Each Use

Before each use of the machine, it is recommended to perform the following checks:

- Check the levelness of the machine to ensure it is not tilted.
- Check that the oven door seals properly and is not damaged.
- Verify that the knobs and switches are functioning correctly and are not loose or broken.
- Inspect the control panel for any signs of damage.
- Ensure that the grease tray is clean and empty to prevent overflow and potential fire hazards.
- Ensure that the ventilation system is not obstructed and is functioning correctly.
- Check that there are no flammable materials or liquids near the oven that could potentially cause a fire hazard.

During Use

During use, it is important to be attentive to the machine's operation and to check for any irregularities such as:

- Unusual smells or vibration noises.
- Irregularities in the burner flame, such as flickering or going out.
- Abnormal power consumption or performance.

It is also recommended to perform the following checks:

- Monitor the oven temperature to ensure it stays within the recommended range.
- Check that the oven light is working correctly, and the interior of the oven is visible.
- Be aware of any unusual noises, such as rattling or humming, which could indicate a problem with the oven.

Regular Checks:

- Clean the interior of the oven, including the burners and trays, to prevent the buildup of grease and debris that could cause a fire hazard.
- Inspect the power cord and plug for any signs of damage or wear and tear.
- Ensure that the ventilation system is not obstructed and is functioning correctly.
- Verify that the oven door seals properly and is not damaged.

Additionally, it is important to regularly empty the grease tray to prevent spills and potential fire hazards. By performing these routine checks, the machine can operate safely and efficiently, providing reliable service for years to come.

5. Cleaning & Maintenance

Regular cleaning and maintenance of the device is essential to ensure its safe and efficient operation. Before beginning any cleaning, make sure to turn off the device and the gas valve upstream of it.

Cleaning:

- Clean the burners and tray regularly to remove any debris that has accumulated.
- Clean the stainless steel surface with warm soapy water every day and rinse it completely. Do not use a water cannon to spray the device directly, as this could damage its components.
- Do not use abrasive detergents, brushes, or scrapers to clean the stainless steel surface during cleaning. Scrub it in the direction of the satin finish to avoid residual iron scale that may cause rusting. Do not use chlorine cleansers like bleach or hydrochloric acid, even when diluted, as these could damage the surface.
- Do not use corrosive substances like KCL to clean the floor where the device is located, as these could cause damage to the floor and potentially the device.
- Do not use conductive substances like KCL to clean motor and electronic devices, as these could damage the components of the device.
- Clean the dirt on the burners and baffle regularly to ensure optimal performance.
- To avoid the accumulation of iron substance, clean difficult-to-clean food swill with a stainless steel scraper or brush that does not contain iron instead of a steel brush.
- Keep substances containing acidic ingredients like vinegar, lemon juice, spices, or salt away from stainless steel accessories for prolonged periods to avoid damaging the surface of the device with the vapor of the acidic solution.
- Scrape and black stains on the stainless steel surface can be removed using an artificial sponge in the same direction as the polishing.
- To remove rusting, contact the industrial detergent manufacturer to find a suitable product. Industrial rust removal products may work. After cleaning, rinse with clear water. If necessary, neutralize any residual acidic chemical compounds with an alkaline detergent.
- To prevent rusting, make sure to clear away any residual salt inside or outside the device.
- After cleaning, ensure that the fire hole of the burner is clean and unblocked to avoid short-time incomplete combustion.

Maintenance:

- Regularly empty the drip pan to avoid overflow and fire risks, particularly for griddle products.
- If the device is not going to be used, turn off the gas valve upstream of the device or the power main switch.
- If the device is not going to be used for an extended period, clean the stainless steel surface with a soft cloth and store it in a well-ventilated warehouse without corrosive gas.
- Have a certified technician perform regular maintenance on the oven to ensure it is functioning correctly and safely.
- Verify that the oven door seals properly and is not damaged.
- Monitor the oven temperature to ensure it stays within the recommended range.
- Check that the oven light is working correctly, and the interior of the oven is visible.
- Inspect the power cord and plug for any signs of damage or wear and tear.
- Ensure that the ventilation system is not obstructed and is functioning correctly.

Remember that 90% of the device is made up of metals like stainless steel, iron, aluminum, and galvanized metal sheets that can be recycled by an appointed treatment plant according to environmental standards in the equipment installation countries. Do not litter!

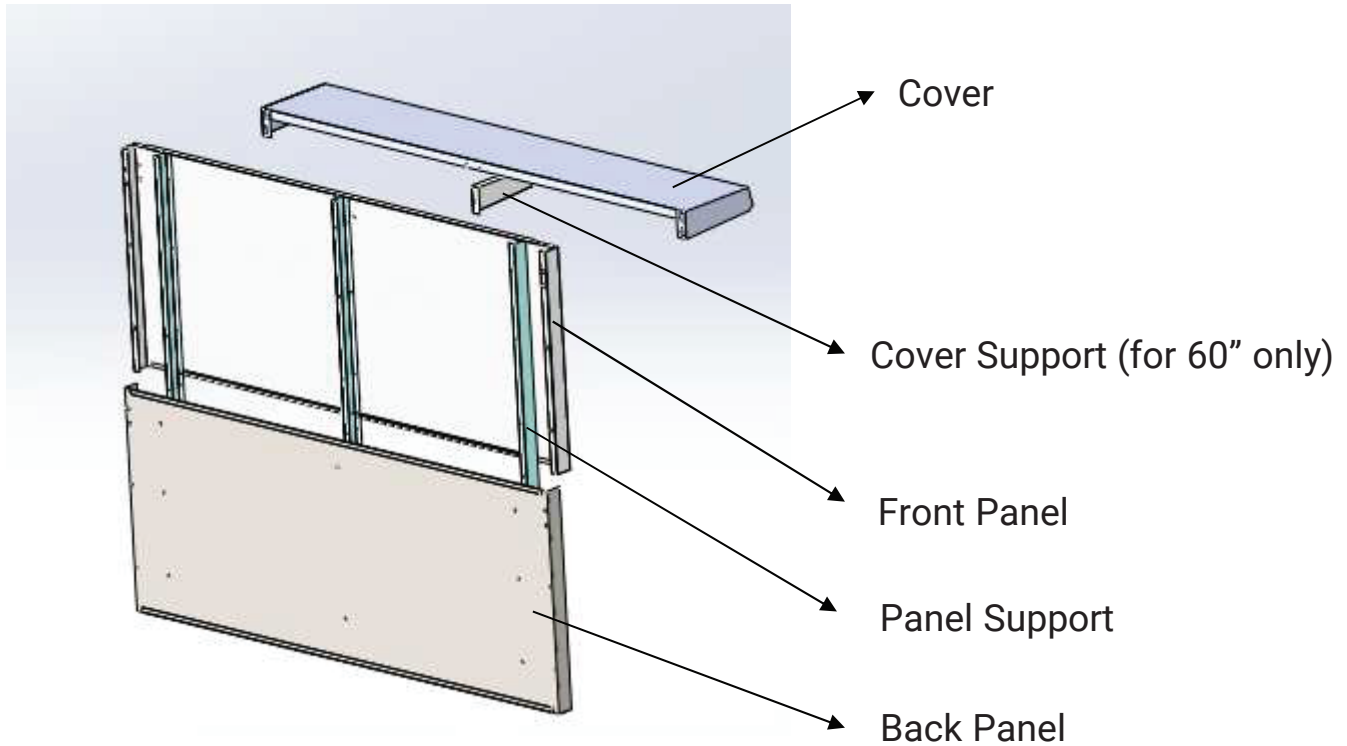
7. Failure Analysis & Trouble Shooting

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 relieve valve to get a proper pressure. 2. Unblock the nozzle. 3. Screw the thermocouple. 4. Replace the thermocouple. 5. Replace the gas control valve.
The pilot flame is on but the main burner cannot be ignited.	<ol style="list-style-type: none"> 1. The gas pressure is not enough. 2. The main burner nozzle is blocked. 3. The gas control valve is defective. 	<ol style="list-style-type: none"> 1. Adjust the relieve valve to get a proper pressure. 2. Unblock the nozzle. 3. Replace the gas control valve.
When the gas supply is shut off, it produces a light-back sound.	<ol style="list-style-type: none"> 1. The diameter of nozzle does not match with the gas supply. 2. The damper is too large. 3. The gas pressure is too low. 4. The flow of the connected pipe is not enough. 	<ol style="list-style-type: none"> 1. Adjust the nozzle diameter. 2. Adjust the damper. 3. Adjust the relieve valve. 4. Increase the permitted flow.
Produces red flame, and it emits black smoke.	<ol style="list-style-type: none"> 1. The diameter of nozzle does not match with the gas supply. 2. The damper is too small. 3. The gas nearly runs out. 4. The gas ingredient reduces the gas flow in gas peak demand. 	<ol style="list-style-type: none"> 1. Adjust the nozzle diameter. 2. Adjust the damper. 3. Replace the gas. 4. Decrease the gas flow and increase it after the peak demand of the gas.

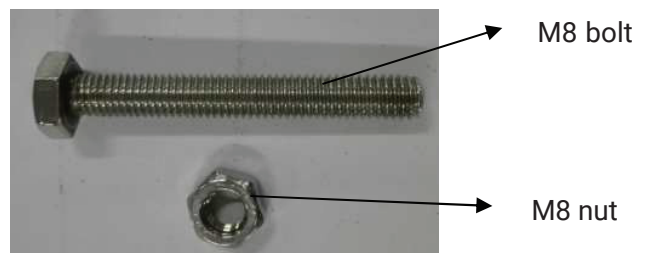
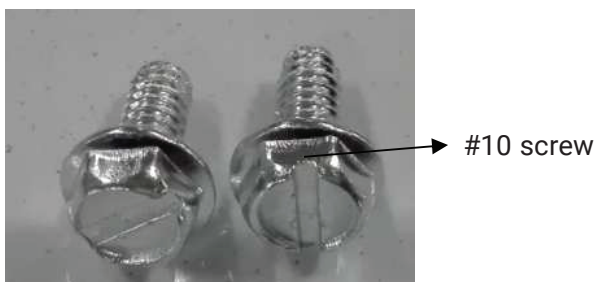
The previously mentioned issues are provided for reference purposes only. If any malfunctions occur, please cease usage immediately and inform professional technicians to inspect and repair the equipment.

Safety should always be the top priority, and maintenance should only be performed after the power and gas supplies have been safely shut down.

8. Backsplash Assembly Instruction:



1. Open the package and remove the backsplash components.
2. Assemble the required components according to the upper figure.
3. Slide the back panel into the front panel from the bottom of the front panel.
4. Align the holes and use four pieces of #10 sheet metal screws to fasten the front and back panels together firmly from the backside.
5. Insert the sliding panel support into the panel from the openings on top of the front panel, align the holes, and use eleven pieces of #10 sheet metal screws to fasten them together firmly from both the back and front.
6. Attach the cover to the front panel using four sets of M8 bolts and nuts, making sure that the M8 nut is at the backside.
7. Assemble the cover support (for 60" only), and use a #10 sheet metal screw to fasten it firmly.

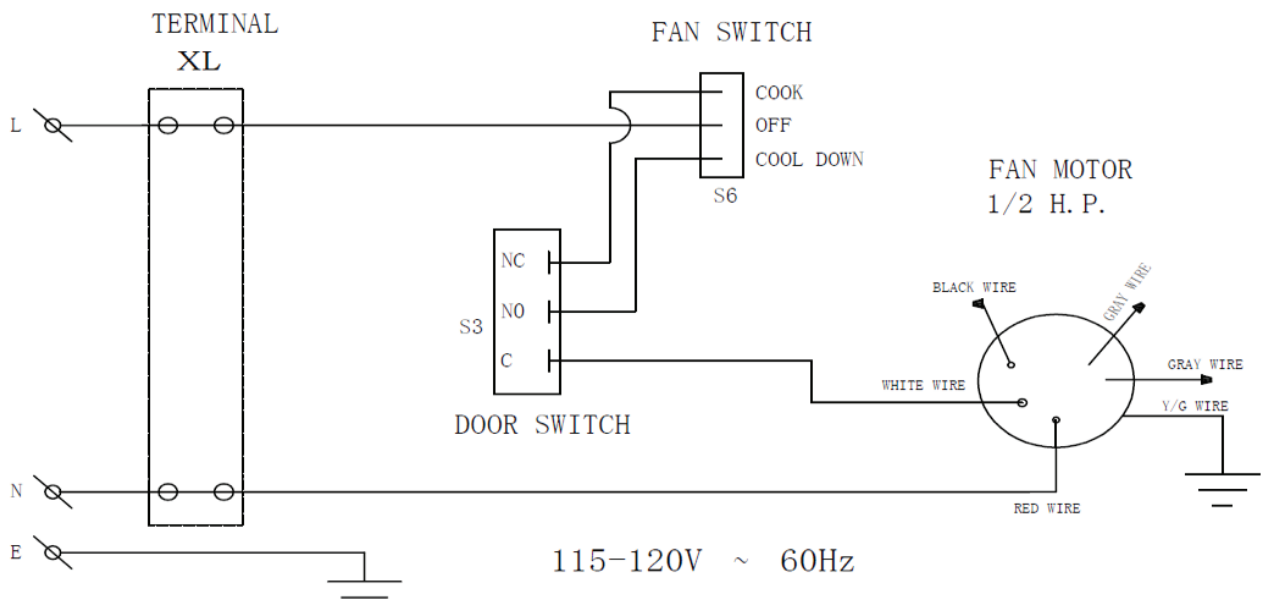


9. Basic Features & Parameters

Model			KM-CR24-LP/NG	KM-CR36-LP/NG	KM-CR36CO-LP/NG	KM-CR60-LP/NG
Dimension (inch)			23.9*32.6*60.3	36*32.6*60.3	36*42.3*61.2	60*32.6*60.3
Oven Size (inch)			20.6*25.8*13.7	26.8*25.8*13.7	26.8*26.1*14	26.8*25.8*13.7
Oven Type			Standard	Standard	Convection	Standard
Temperature (F)			250-550	250-550	250-500	250-550
Power		Oven	30000BTU	30000BTU	32000BTU	2*30000BTU
		Gas Range	4*30000BTU	6*30000BTU	6*30000BTU	10*30000BTU
Gas Type	LP (propane)	Pressure	10" WC	10" WC	10" WC	10" WC
		(kg/h)	3.4	4.75	4.81	8.15
	NG	Pressure	4" WC	4" WC	4" WC	4" WC
		(M ³ /h)	3.94	5.52	5.57	9.46
Orifice Size / MM	LP (propane)	Oven	50#	50#	50#	50#
		Gas Range	51#	51#	51#	51#
	NG	Oven	36#	36#	35#	36#
		Gas Range	36#	36#	36#	36#
Model			KM-CRG1236-LP/NG	KM-CRG36-LP/NG	KM-CRG60-LP/NG	KM-CRGB60-LP/NG
Dimension (inch)			36*32.6*60.3	36*32.6*60.3	60*32.6*60.3	60*32.6*60.3
Oven Size (inch)			26.8*25.8*13.7	26.8*25.8*13.7	26.8*25.8*13.7	26.8*25.8*13.7
Oven Type			Standard	Standard	Standard	Standard
Temperature (F)			250-550	250-550	250-550	250-550
Power		Oven	30000BTU	30000BTU	30000BTU	30000BTU
		Gas Range	4 x 30000BTU	2 x 30000BTU	6 x 30000BTU	6 x 30000BTU
		Griddle	1 x 20000BTU	2 x 20000BTU	2 x 20000BTU	3 x 20000BTU
Gas Type	LP (propane)	Pressure	10" WC	10" WC	10" WC	10" WC
		(kg/h)	3.85	2.94	6.24	6.15
	NG	Pressure	4" WC	4" WC	4" WC	4" WC
		(M ³ /h)	4.47	3.39	7.36	7.15
Orifice Size / MM	LP (propane)	Oven	50#	50#	50#	50#
		Gas Range	51#	51#	51#	51#
		Griddle	54#	54#	54#	59#
	NG	Oven	36#	36#	36#	36#
		Gas Range	36#	36#	36#	36#
		Griddle	44#	44#	44#	51#

Model		KM-CRG3636-LP/NG	KM-CRG3660-LP/NG	KM-CRG4860-LP/NG	KM-CR36S2L-LP/NG
Dimension (inch)		36*32.65*60.3	60*32.64*60.3	60*32.6*60.3	36*32.6*60.3
Oven Size (inch)		26.8*25.8*13.7	26.8*25.8*13.7	26.8*25.8*13.7	26.8*25.8*13.7
Oven Type		Standard	Standard	Standard	Standard
Temperature (F)		250-550	250-550	250-550	250-550
Power		Oven	30000BTU	2 x 30000BTU	2 x 30000BTU
		Gas Range	-	4 x 30000BTU	2 x 30000BTU
		Griddle	3 x 20000BTU	3 x 20000BTU	4 x 20000BTU
Gas Type	LP (propane)	Pressure	10" WC	10" WC	10" WC
		(kg/h)	2.04	5.44	4.54
	NG	Pressure	4" WC	4" WC	4" WC
		(M³/h)	2.36	6.31	5.25
Orifice Size / MM	LP (propane)	Oven	50#	50#	50#
		Gas Range	-	51#	51#
		Griddle	54#	54#	54#
	NG	Oven	36#	36#	36#
		Gas Range	-	36#	36#
		Griddle	44#	44#	44#

10. Wiring Diagram for Convection Oven





Warranty

Limited Service Warranty Valid only in the United States

1 Year Parts and Labor Warranty

Unless otherwise stated, Koolmore Supply Inc. warrants to the original purchaser of new Koolmore product, that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery. Valid only in the Continental United States.

Coverage Limitations

The 1 year parts and labor warranty do not cover:

Failure to install and/or use the equipment within proper operating conditions specified by Koolmore. This includes but is not limited to residential, outdoor, or mobile applications. Any adjustments necessitated by improper operating conditions.

Damage caused by improper electrical connection, power failure, or generators.

Failure to properly maintain the unit including all preventive maintenance and cleaning.

Equipment sold or used outside of United States, equipment purchased second-hand, equipment sold by an unautho-rized reseller, and equipment expressly sold without warranty coverage.

Equipment without a valid serial number and proof of purchase, or other way to verify warranty coverage.

Equipment that has not been used appropriately or was subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, or an act of God.

Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency outside of preventative maintenance and cleaning.

Parts deemed by Koolmore to be normal wear and tear parts, including hoses and select plastic or rubber components.

For Warranty Inquiries or Service:

This warranty is only valid on equipment purchased from an authorized dealer.

- 1. Locate the model number.**
- 2. Call 1-718-576-6342.**

You must have the model number when contacting service technicians.

Failure to contact Koolmore prior to obtaining equipment service may void your warrant.



4 x 3000 BTU