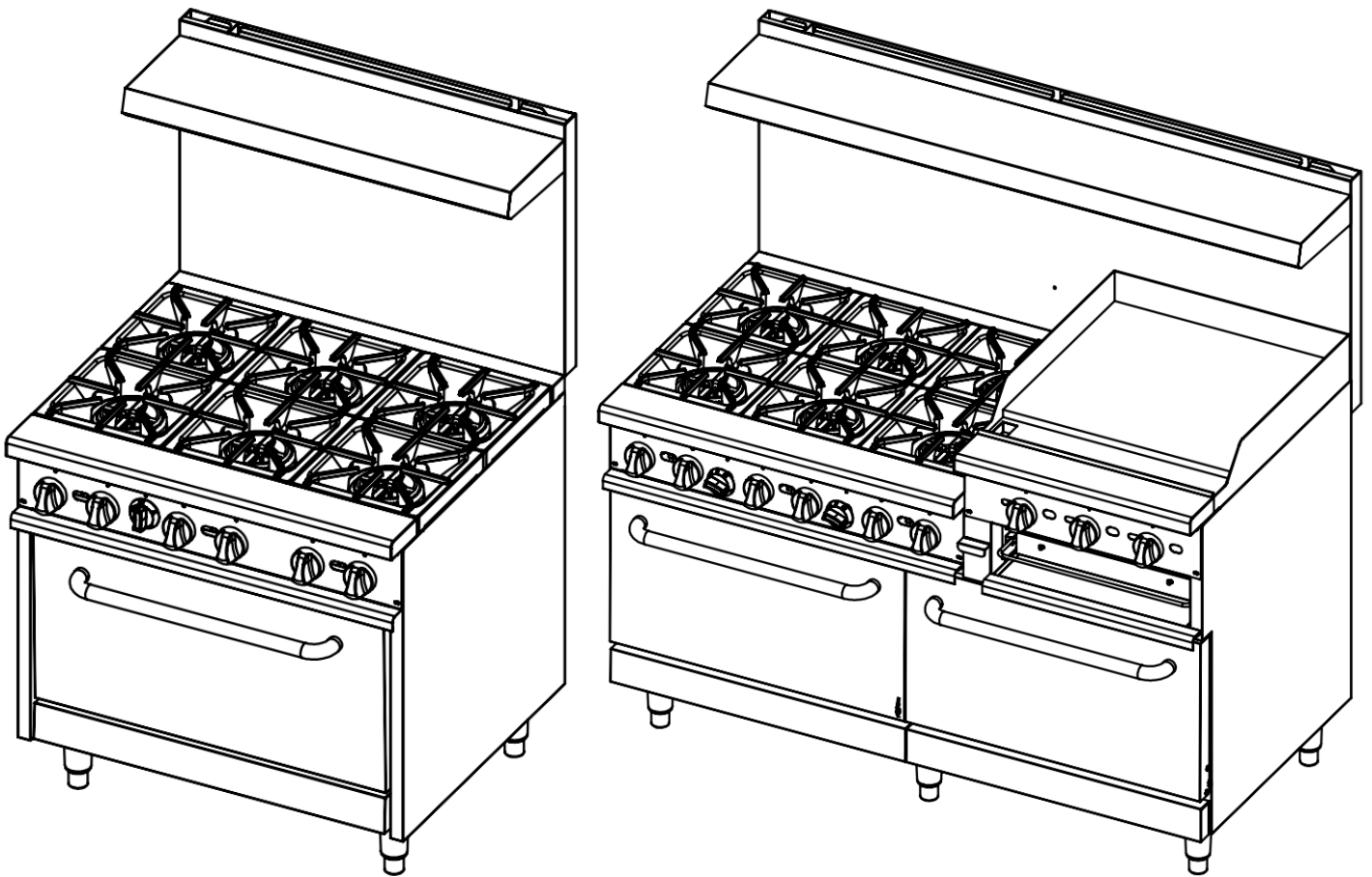


# NORIOTA

## INSTALLATION AND INSTRUCTION MANUAL



### RANGE & NR SERIES GAS RANGE WITH OVEN

# OPERATOR SAFETY AND OPERATING TIPS

## Quick Reference Only - Follow Full User Manual



### NOTICE!

This guide highlights important safety and operating reminders only. It does not replace the full Installation and Instruction Manual. Read and follow the full manual before installing, operating, cleaning, or servicing this unit.



### WARNING!

Improper installation, gas connection, ventilation, or operation can cause fire, explosion, carbon monoxide exposure, serious injury, or death. Only **qualified personnel** should install or service this equipment. Do not operate this unit if unsafe conditions are present.

## Before Each Use

- Confirm the unit is level, stable, and installed under a properly operating ventilation hood.
- Confirm the manual gas shutoff valve is accessible and functioning.
- Check that burners, grates, and surrounding surfaces are clean and free of grease buildup.
- Confirm all control knobs are in the **OFF** position before opening the gas shutoff valve.
- Confirm nothing is blocking airflow at the front, underside, rear, flue area, or hood area.
- Confirm the area around the unit is clear of combustible materials.

*Do not operate if installation, ventilation, gas supply, component, or cleaning conditions are not correct.*

## Critical Safety Reminders



### WARNING!

If gas odor is present, shut down the range if safe to do so by turning all control knobs to **OFF**, close the manual gas shutoff valve, evacuate the area, and follow site gas emergency procedures. Do not attempt to relight or resume operation until the condition is corrected and the area has been declared safe.



### WARNING!

All burners except the oven are not equipped with flame failure safety devices. If a pilot flame goes out, gas will not be automatically shut off to the burner system. Confirm pilots are lit and stable before turning **ON** any burner controls. If any open burner pilot goes out, shut down the range immediately by turning all burner control knobs to **OFF** and closing the manual gas shutoff valve. Do not continue operating the range.

- Never use an open flame to check for gas leaks.
- Never store or use flammable liquids near this equipment.
- Do not leave the range unattended during operation.
- Keep hands, clothing, and tools away from open flames and hot surfaces.

## Cooking, Operating, and Cleaning Tips

- Preheat before loading cookware or food.
- Use appropriately sized cookware that sits securely on the grates.
- Do not leave burners on when not in use.
- Avoid overloading the oven or blocking airflow around food.
- Keep burner openings, grates, and cooking surfaces clean.
- Turn burner controls down or off when not actively cooking to reduce heat buildup and extend equipment life.
- Allow hot surfaces to cool before cleaning.

## Normal Operation

- Standing pilots remaining lit during operation
- Burner flames changing with control settings
- A brief delay in ignition may occur during first lighting or after extended shutdown due to air in the gas line
- Oven temperature cycling during operation
- Temporary temp. drop after loading food
- Light smoke or odor during first use or oven burn-off
- Heat discoloration on cooking surfaces

*These are normal operating characteristics.*

## Need Help

For product support, manuals, or service assistance:



Website  
[www.noriota.ca](http://www.noriota.ca)



Phone  
1-877-NORIOTA



Email  
[support@noriota.ca](mailto:support@noriota.ca)

Please have your model and serial number available when contacting support.

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## INTRODUCTION

This manual provides installation, operation, cleaning, and maintenance instructions for NORIOTA commercial gas ranges. These units are designed for professional use in commercial kitchens, foodservice operations, and similar environments. Proper installation, operation, and maintenance are essential for safe use, consistent cooking performance, and long equipment life.

This manual applies to NORIOTA gas range models RANGE424, RANGE636, RANGE1060, RANGE436G12, RANGE236G24, RANGE660G24, RANGE660G24B, NR24, NR36, NR60, NR36G12, NR36G24, NR60G24, and NR60GB24. Always refer to the unit rating label for exact technical information including gas type, pressure requirements, input rating, certification information, and clearance requirements.

Commercial gas ranges are high-output cooking appliances that use open gas burners, standing pilots, cast iron grates, manual burner controls, oven thermostat controls, and other cooking features on some models.

Open top burners, and griddles and salamander broiler burners where equipped, are controlled by individual manual control knobs. These burners are not equipped with flame failure safety devices. Operators must confirm the applicable pilot flame is lit and stable before turning **ON** any burner control. If any open burner pilot goes out, shut down the range immediately by turning all burner control knobs to **OFF** and closing the manual gas shutoff valve.

The oven section is equipped with a flame failure safety device. The oven safety device is designed to shut off gas flow to the oven burner if the oven pilot flame is not properly established or is extinguished. The oven flame failure device does not protect the open top burners, or burners for griddles or salamander broilers when equipped.

Improper installation or operation can result in gas accumulation, delayed ignition, fire, burns, carbon monoxide exposure, unstable flame, poor cooking performance, equipment damage, or unsafe operating conditions. Particular attention must be given to gas supply, ventilation, clearance, pilot lighting, shutdown procedures, oven operation, cleaning practices, regulator condition, and proper operator training.

### Important Information for Owners and Operators

- Read this manual completely before installing or operating the equipment.
- Installation, gas connection, and servicing must be performed by **qualified personnel** in accordance with applicable local codes and regulations.
- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Improper installation, use, or maintenance may result in personal injury, fire hazard, equipment damage, unsafe operating conditions, or reduced performance.
- Do not operate the unit if pilots do not light properly, burners do not ignite promptly, flame appears unstable, or ventilation is not operating correctly.
- Open top burners do not include automatic flame failure safety shutoff devices. Operators must confirm pilots are lit and stable before opening burner controls.
- If any open burner pilot goes out, shut down the range by turning all burner control knobs **OFF** and closing the manual gas shutoff valve. Do not continue operating the range.
- The oven includes a flame failure safety device, but this device applies only to the oven system.
- Cooking performance, cookware selection, heat management, oven loading, cleaning practices, griddle drip tray condition where equipped, and ventilation directly affect safety, food quality, and equipment life.
- Keep this manual in a readily accessible location for reference by operators and service personnel.

Following these guidelines will help ensure safe operation, consistent performance, and long equipment life. Failure to follow these instructions may result in unsafe conditions, equipment damage, or voiding of warranty.

### Intended Use

NORIOTA commercial gas ranges are designed and manufactured for commercial foodservice environments, including restaurants, cafés, bars, catering operations, institutional kitchens, commissaries, and similar applications. These units are intended for commercial cooking tasks using open gas burners, ovens, and model-specific cooking surfaces or features where equipped.

The equipment is designed for indoor use only and must be installed in a location that meets all requirements for gas supply, ventilation, clearance, combustion air, and safe operation as outlined in this manual. The range

# INTRODUCTION

is intended to be operated by trained personnel familiar with commercial cooking equipment, open gas burners, hot cookware, oven operation, hot surfaces, and basic gas equipment safety practices.

This equipment must not be used for any purpose other than commercial food preparation. It must not be used for space heating, drying materials, heating non-food items, heating sealed containers, processing chemicals, storage, or any application inconsistent with the instructions provided in this manual.

Use outside of the intended application may result in unsafe conditions, equipment damage, fire hazard, poor performance, or affected warranty coverage.

## **Residential Installation Considerations**

NORIOTA commercial gas ranges are designed and manufactured for commercial foodservice use only. They are not intended for residential or household use.

Commercial gas ranges differ materially from residential cooking appliances in heat output, open flame exposure, ventilation requirements, clearance requirements, gas supply requirements, oven heat output, operating environment, duty cycle, and overall safety considerations. These units are designed for installation and operation in commercial kitchens or similar professional environments where appropriate gas supply, commercial ventilation, fire safety measures, trained operators, and code-compliant installation conditions are in place.

Residential or household installation or use is not recommended and may be prohibited by local code, insurance requirements, or authority having jurisdiction. Use of this equipment in a residential or non-commercial setting may create unsafe operating conditions, increase fire risk, result in improper ventilation, and may affect warranty coverage.

This equipment must be installed and operated only in suitable commercial environments and only in accordance with this manual and all applicable local codes and regulations.

## **Manual Scope and Updates**

This manual contains important safety, installation, operation, and maintenance instructions. Following these instructions will help ensure safe operation, consistent performance, and long equipment life.

This manual is intended to provide guidance for normal operation and routine maintenance. Advanced service procedures, gas system adjustments, and internal component repairs must be performed by **qualified service personnel** only.

NORIOTA reserves the right to update product design, specifications, and documentation without notice. While reasonable efforts are made to ensure accuracy, users must always follow applicable local codes and regulations and consult **qualified professionals** when required.

Failure to follow the instructions and guidelines in this manual may result in personal injury, equipment damage, unsafe operating conditions, or reduced performance.

## RECEIVING AND INSPECTING THE EQUIPMENT

Carefully inspect the equipment immediately upon delivery and before signing the carrier's delivery receipt.

Inspect the exterior packaging for visible signs of damage, including dents, punctures, crushed corners, broken components, pallet damage, or other evidence of mishandling in transit. If visible damage is observed, note the damage clearly on the delivery receipt and request that the carrier acknowledge it. Retain a copy of the signed delivery receipt for your records.

After the unit has been delivered and unpacked, inspect the unit itself for concealed damage. Check the exterior panels, oven door, burners, cast iron grates, oven interior, oven racks, flue components, legs or castors, backguard, shelf, crumb trays, drip tray, gas connection, regulator, and visible controls for freight-related damage or missing parts. If concealed damage is discovered, notify the delivering carrier promptly and request an inspection. All freight damage claims must be filed with the carrier, as shipping damage is the responsibility of the carrier and is not covered under warranty.

Do not install, connect gas, or place the range into service until the inspection process is complete. Retain all packaging materials until any freight damage claim has been resolved or carrier inspection has been waived.

### Important Handling Notes

- Keep the unit upright during handling whenever possible. Do not drop, drag, or subject to impact.
- Do not remove from the delivery area or proceed with installation before completing the inspection.
- Do not use the oven door, door handle, control knobs, backguard, shelf, gas manifold area, regulator, or drip tray to lift or move the unit.
- The unit is heavy. Use appropriate material-handling equipment and sufficient personnel to move, lift, or position the unit safely.
- If the carrier is unable or unwilling to allow adequate inspection time, note this clearly on the delivery receipt before signing.
- Retain all packaging materials until the inspection process is complete.

### Reporting Damage

- **Visible damage:** Must be noted on the delivery receipt at the time of delivery.
- **Concealed damage:** Must be reported to the carrier immediately upon discovery.

Failure to follow these procedures may affect the ability to file a freight damage claim.

### Before Installation

Confirm the following before proceeding:

- The rating label is present and legible.
- The model number matches your purchase order.
- The gas type shown on the rating label matches the installation site requirements.
- The unit has not been damaged during transit.
- All shipped accessories and components are present.
- Burners, cast iron grates, oven racks, crumb trays, legs, backguard, shelf, regulator, and other supplied parts are present and undamaged.
- The manual gas shutoff valve and site gas connection requirements have been reviewed by **qualified installation personnel** before installation begins.

### Serial Number Information

The model and serial number are located on the unit rating label. Always have the model number and serial number available when contacting NORIOTA or an authorized service provider for parts, service, or technical support.

### Final Receiving Reminder

Do not proceed with installation until the unit has been fully inspected and any shipping damage, missing parts, or documentation issues have been identified and addressed. Early inspection is the owner's best protection against freight disputes, installation delays, and avoidable service issues.

## SAFETY INFORMATION

This section contains important safety information intended to reduce the risk of personal injury, fire, property damage, or equipment damage. Read and follow all safety instructions before installing, operating, or servicing this equipment.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can injure or kill you and others. All safety messages will follow the Safety Alert Symbol and either the words “DANGER”, “WARNING” or “CAUTION”.



**DANGER!**

This symbol indicates a hazardous situation which will result in death or serious injury.



**WARNING!**

This symbol indicates a hazardous situation or unsafe practice which, if not avoided, could result in death or serious injury.



**CAUTION!**

This symbol indicates a potential hazard or unsafe condition that may result in injury, equipment damage, or property damage.



**NOTICE!**

This symbol indicates important information related to proper use, installation, or maintenance of the equipment that does not involve a personal injury hazard.

All safety messages identify the hazard, explain how to reduce the risk, and describe the possible consequences if instructions are not followed.



**WARNING!**

#### Fire Hazard - For Your Safety

- Keep the area around the unit free and clear of combustible materials.
- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.
- The operator must ensure that instructions to be followed in the event of a gas odor are posted in a prominent location. Obtain these instructions from the local gas supplier.



**WARNING!**

#### Burn Hazard

- Contact with open flames, hot cooking surfaces, oven interiors, grates, cookware, flue components, or metal surfaces can cause severe burns.
- Use caution when operating burners, loading or unloading the oven, removing grates, cleaning cooking surfaces, or handling hot cookware or components.
- Always use appropriate protective equipment when handling hot cookware, oven racks, grates, drip trays, or cooking accessories.
- Do not touch hot surfaces, flue components, oven interiors, grease areas, burner areas, or metal parts during or immediately after operation.



**WARNING!**

#### If Gas Odor Is Detected

- Do not attempt to light the appliance.
- Turn all control knobs to **OFF** if safe to do so.
- Shut off the gas supply at the manual gas shutoff valve.
- Do not operate electrical switches or create ignition sources.
- Do not use a telephone in close proximity to the unit.
- Evacuate the area, follow site emergency procedures, and contact the local gas supplier immediately from a safe location.
- Do not return to the area until it has been declared safe.

## SAFETY INFORMATION

### **WARNING!**

#### General Safety

- Ensure adequate ventilation is provided at all times during operation. Do not operate the unit if the ventilation system is not functioning properly.
- Do not operate if burners do not ignite properly or flame appears unstable, lifting, yellow, or sooty.
- Do not leave burners unattended during operation.
- Do not use the unit as a storage surface.
- Keep the drip tray clean, properly seated, and free from overflow.

### **NOTICE!**

- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Installation, gas connection, and service must be performed by **qualified personnel** in accordance with applicable local codes and regulations.
- Use of non-approved parts, improper installation, or unauthorized service may result in unsafe conditions and may affect warranty coverage.

### General Safety Instructions

- This equipment must be installed, operated, and maintained in accordance with this manual.
- Do not operate the unit if it has been damaged, is malfunctioning, or is not operating properly.
- This equipment is heavy. Use appropriate lifting equipment and sufficient personnel when moving or positioning the unit. Improper handling may result in injury or equipment damage.
- Do not modify, remove, or bypass any safety devices or factory-installed components.

### Gas Safety

#### **WARNING!**

Incorrect gas type, improper connection, gas leaks, missing or improperly installed regulator, or incorrect conversion may result in fire, explosion, carbon monoxide exposure, equipment damage, serious injury, or death. Verify gas type, regulator installation, and leak testing before operation.

#### **WARNING!**

All burners except the oven are not equipped with flame failure safety devices. If a pilot flame goes out, gas will not automatically shut off to the burner system. Confirm pilots are lit and stable before turning **ON** any burner controls. If any pilot goes out except the oven pilot, shut down immediately by turning all burner control knobs to **OFF** and closing the manual gas shutoff valve.

#### **CAUTION!**

Never use an open flame to check for gas leaks. Use approved leak-testing methods only.

- Verify that the gas type supplied matches the gas type indicated on the rating label.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, pilot adjustment, thermostat adjustment, or pressure adjustment unless qualified to do so.
- The supplied gas pressure regulator must be installed correctly before operation. Do not operate if the regulator is missing, bypassed, damaged, incorrectly installed, or suspected of malfunctioning.
- All gas connections must be leak tested before placing the range into operation.
- Use only approved gas supply components and installation practices.
- Ensure the manual gas shutoff valve is accessible at all times.
- Do not operate the unit if gas connections are loose, damaged, or leaking.
- Use a soap-and-water solution or other approved leak-testing method only.
- If a pilot goes out, ignition fails, or any gas control has been turned **OFF**, shut off manual gas shutoff valve and wait at least 5 minutes before attempting to relight to allow unburned gas to dissipate.

### Cooking Fire Hazard

#### **WARNING!**

Open flames, hot cooking surfaces, grease, and food debris can create a fire hazard. Improper response can cause serious injury, death, or extensive property damage.

## SAFETY INFORMATION

If a cooking fire or uncontrolled flare-up occurs:

- Turn off all burner control knobs if safe to do so.
- Turn off the gas supply at the shutoff valve if it is safe to do so.
- Use the fire suppression system or an appropriate fire extinguisher for the type of fire.
- Do not use water on a grease fire.
- Do not attempt to move the unit, remove cookware, remove grates, open the oven, or remove the drip tray during a fire.
- Follow site emergency procedures and contact emergency services if required.

Never attempt to move the unit during a fire.

### Installation Safety



#### WARNING!

Improper installation may result in fire, tipping, gas leakage, poor combustion, carbon monoxide exposure, or unsafe operation. Installation must be performed by **qualified personnel** in accordance with applicable codes and this manual.



#### WARNING!

Do not install or operate the unit without all legs or castors properly installed. Operating the unit without legs or castors may result in unstable conditions, improper clearance, poor combustion air supply, and increased risk of fire or injury.

- Install the unit only on a level, stable surface capable of supporting the equipment and normal cooking load. The unit may be installed on combustible floors when all required clearances are maintained and all legs or approved castors are properly installed.
- The unit must be level front-to-back and side-to-side.
- Legs or castors must be properly installed before operation. If castors are installed, an approved restraint device must be installed and connected before operation.
  - If a restraint device, quick-disconnect, or other mobility-related safety device is disconnected for cleaning, service, or repositioning, it must be properly reconnected before the unit is returned to normal operation.
- Maintain required clearances from combustible and non-combustible materials at all times.
- Install the unit under a properly designed commercial ventilation system.
- Do not block or restrict flue or ventilation openings.
- The unit must not be installed in areas exposed to water, outdoor conditions, or excessive moisture.

### Ventilation and Airflow Safety



#### WARNING!

Inadequate ventilation or blocked airflow can result in overheating, poor combustion, carbon monoxide exposure, or dangerous operating conditions. This unit must be installed under a properly functioning commercial ventilation system.

- Do not connect the flue outlet directly to any duct or exhaust system.
- Maintain proper clearance between the flue outlet and hood filters.
- Ensure adequate airflow to support combustion and heat removal.
- Ensure adequate make-up air is available so the exhaust system does not create strong negative pressure in the kitchen.
- Do not block the front, underside, rear, flue area, combustion air openings, or hood area of the unit.
- Do not place hands, arms, or other body parts directly above the flue outlet while the unit is operating. Hot exhaust can cause burns.
- Avoid conditions that create strong drafts or downdrafts around the unit.

### Cooking Operation Safety



#### CAUTION!

Open flames, hot surfaces, hot cookware, grease, and food spills can cause burns, fire, or unsafe operating conditions.

- Do not leave the unit unattended during operation.
- Keep the area around the unit clear of combustible materials.
- Use cookware that sits securely on the grates and is appropriate for the burner size.
- Do not allow handles, utensils, towels, or loose clothing to extend over open flames.
- Do not overload oven racks or block airflow inside the oven.
- Use caution when opening the oven door, loading food, or removing hot pans.
- Turn burner controls down or **OFF** when not actively cooking.
- Keep cooking areas, drip trays, oven, and surrounding areas clean and free of excessive grease.
- Always confirm pilot flames are lit and stable before opening burner controls. Open burners do not have automatic gas shutoff if the pilot is not present.

# SAFETY INFORMATION

## Open Flame and Cookware Safety



### WARNING!

Open burners and direct flame create hazards when handling cookware or combustible materials.

- Use stable, flat-bottom cookware suitable for commercial gas burners.
- Do not use oversized cookware that blocks airflow, covers pilot areas, traps heat, or extends over control areas.
- Do not place empty cookware on high heat for extended periods.
- Do not place sealed containers on burners, griddles, broilers, or in the oven.
- Keep handles of pots and pans positioned safely to avoid tipping or contact.
- Do not use the unit as a storage surface.
- Do not line the oven bottom, racks, or interior surfaces with aluminum foil. Foil may block airflow, affect heat distribution, damage surfaces, or cause poor cooking results.

## Cleaning and Maintenance Safety



### CAUTION!

Improper cleaning of hot surfaces, burners, pilots, oven interiors, grates, drip trays, or control areas may result in burns, fire risk, equipment damage, gas accumulation, poor combustion, or unsafe operation. Shut the unit down properly and allow all surfaces to cool to a safe temperature before cleaning.

- Shut the unit down in accordance with the Complete Shutdown Procedure before cleaning.
- Turn all burner control knobs to **OFF** and close the manual gas shutoff valve before cleaning, maintenance, or extended non-use.
- Allow burners, grates, oven interiors, flue components, drip trays, griddle surfaces, broiler areas, and exterior surfaces to cool to a safe temperature before cleaning.
- Use only cleaning agents suitable for commercial cooking equipment and the surface being cleaned.
- Do not use corrosive, chlorine-based, or highly abrasive cleaners on stainless steel surfaces.
- Do not use ordinary steel wool, wire brushes, or carbon-steel tools on stainless steel surfaces.
- Do not spray controls, burners, pilots, gas components, regulator, or the outside of the unit with liquids or cleaning agents.
- Do not use hose-down cleaning or immerse any part of the unit in water or any other liquid.
- Ensure all components are dry and correctly installed before returning the unit to operation. Regular cleaning and maintenance are required to ensure safe operation and prevent buildup that may affect performance.

## Service and Repair Safety



### WARNING!

Servicing this equipment without proper training may result in serious injury, death, gas leakage, fire, explosion, carbon monoxide exposure, or equipment damage. All service and repairs must be performed by **qualified personnel only**.

- Close the manual gas shutoff valve before performing any service or maintenance.
- Do not attempt to repair or adjust gas components without proper training.
- Do not attempt to adjust pilots, burners, regulators, gas valves, thermostat, or pressure settings unless qualified to do so.
- Use only approved replacement parts.
- Do not operate the unit with panels removed or safety components bypassed.
- Gas conversion must be performed by **qualified service personnel** only using approved components and procedures.

Unauthorized service or modification may result in unsafe conditions and may affect warranty coverage.

## IMPORTANT SAFEGUARDS

This section outlines critical requirements for safe installation, operation, and long-term use of this equipment. These safeguards supplement the **Safety Information** section and must be followed at all times.

### Gas Connection Requirements



#### WARNING!

Improper gas connection, incorrect gas type, incorrect pressure, or improper gas conversion may result in fire, explosion, carbon monoxide exposure, equipment damage, serious injury, or death.

- Verify that the gas type shown on the rating label matches the gas supply before connection.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pressure adjustment unless qualified to do so.
- All gas connections must be installed and tested by **qualified personnel**.
- Install a manual gas shutoff valve in an accessible location.
- Ensure gas supply pressure meets the requirements specified on the unit rating label.
- All gas connections must be leak tested prior to operation using approved methods only.
- Never use an open flame to check for gas leaks.
- Ensure all connections remain secure and free from damage during operation.
- Follow all gas supply pressure testing and isolation requirements during system testing.

### Ventilation and Fire Code Compliance



#### WARNING!

Improper ventilation may result in fire, overheating, poor combustion, carbon monoxide exposure, or unsafe operating conditions.

- This unit must be installed under a properly designed commercial ventilation system.
- Do not connect the flue outlet directly to any duct or exhaust system.
- Maintain adequate clearance between the flue outlet and hood filters.
- Ensure adequate combustion air is available at all times.
- Do not obstruct airflow or block ventilation openings at the front, rear, underside, or flue area.
- Keep the area around the unit clear of grease buildup, food debris, packaging, towels, paper products, and combustible materials.
- Installation must comply with all applicable local fire and building codes.

### Open Burner, Cookware, and Flame Safety



#### WARNING!

Open flame, standing pilots, hot grates or cookware, and exposed flame can cause burns, fire, gas accumulation, equipment damage, or unsafe operation.

- Do not operate the unit if a pilot is out, unstable, or not clearly visible.  
Do not open any burner control unless the corresponding pilot is lit and stable.
- Confirm the drip tray is installed before operating the unit.
- Confirm cast iron grates are installed and properly seated before operating the unit.
- Empty and clean the drip tray regularly, after the unit has cooled to a safe handling temperature.
- Use only cookware suitable for commercial open-burner gas equipment.
- Do not use unstable, damaged, warped, or oversized cookware.
- Do not place cookware in a way that blocks burner airflow, pilot flame, control areas, or flue discharge.
- Do not place sealed containers, aerosol cans, towels, paper products, packaging, or combustible materials on or near the unit.

### Unit Disposal



#### NOTICE!


Improper disposal of gas equipment may result in environmental harm, unsafe handling, or regulatory non-compliance.

- Ensure the gas supply has been shut off and professionally disconnected before moving or disposing.
- Dispose of this equipment in accordance with applicable local regulations.
- Remove or properly handle any components that may require special disposal procedures.
- Ensure all gas connections are safely disconnected prior to disposal.
- Remove the drip tray and clean grease residue before disposal or storage awaiting disposal.
- Follow applicable guidelines for recycling or disposal of metal and other materials.

## INSTALLATION

Installation must be performed by **qualified personnel** in accordance with this manual and all applicable local codes and regulations. Proper installation is essential for safe operation, correct combustion, consistent performance, and long equipment life.

### Installation Responsibility and Code Compliance

	WARNING!	Improper installation may result in fire, explosion, gas leakage, carbon monoxide exposure, equipment damage, serious injury, or death.
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- Installation, including initial pilot, burner, air shutter, regulator, or pressure adjustment must be performed by **qualified personnel** only.
- Installation must comply with all applicable local codes and regulations.
- Where local codes are not available, installation must conform to:
  - Natural Gas and Propane Installation Code, CSA B149.1 (Canada)
  - National Fuel Gas Code, ANSI Z223.1 (USA)
  - The installer is responsible for verifying gas type, pressure, ventilation, and site conditions before placing the unit into service.


### Pre-Installation Checklist

Before installation, confirm the following:

- The model number and gas type on the rating label match your order and the site requirements.
- The installation location meets all clearance, ventilation, and utility requirements.
- The gas supply is available and sized correctly for the equipment.
- The floor is level, stable, and capable of supporting the equipment and normal cooking load.
- All components and accessories as well as rating label are present.
- The manual gas shutoff valve and site gas connection requirements have been reviewed by qualified installation personnel before installation begins.


Do not proceed with installation if any issues are identified.

### Location Requirements

	WARNING!	Improper placement may result in fire hazard, poor combustion, overheating, or unsafe operating conditions.
---	----------	---

- Install the unit on a stable, level surface capable of supporting the weight of the equipment and normal cooking load.
- The unit must be level front-to-back and side-to-side.
- Do not place objects between the bottom of the unit and the floor.
- Install the unit indoors only, in a well-ventilated commercial kitchen environment.
- Do not install where fans, open windows, supply air outlets, or strong drafts may blow directly across the pilot or burner flames.
- Do not install the unit in areas exposed to water, excessive moisture, or outdoor conditions.
- Do not block access to the gas shutoff valve.

### Clearance Requirements

	WARNING!	Failure to maintain required clearances may result in fire hazard or unsafe operation. Maintain minimum clearances from combustible materials as specified below.
---	----------	---

Minimum clearances:

- **Combustible construction:**

Left: 6 in (15 cm)	Rear: 6 in (15 cm)	Right: 6 in (15 cm)
--------------------	--------------------	---------------------
- **Non-combustible construction:**

Left: 0 in (0 cm)	Rear: 0 in (0 cm)	Right: 0 in (0 cm)
-------------------	-------------------	--------------------
- **Floor:** The unit may be installed on combustible floors when all required clearances are maintained and all factory-supplied legs or approved castors are properly installed. Do not install the unit directly on the floor or without legs or castors. Always follow the unit rating label and applicable local code requirements.

Improper clearances can result in excessive heat buildup, poor combustion, and increased fire risk. Always maintain required clearances and ensure the flue outlet is not obstructed.

# INSTALLATION

## Ventilation and Hood Requirements



### WARNING!

Improper ventilation may result in overheating, poor combustion, carbon monoxide exposure, reduced performance, or unsafe operating conditions.

- This unit must be installed under a properly designed commercial ventilation system.
- Ventilation and fire protection systems must comply with applicable local code requirements and NFPA 96 where adopted.
- Do not connect the flue directly to any duct or exhaust system.
- Maintain proper clearance between the flue outlet and hood filters.
- Ensure adequate airflow for combustion and heat removal.
- Ensure adequate make-up air is available so the exhaust system does not create strong negative pressure in the kitchen.
- Do not block the front, underside, rear flue area, or combustion air openings of the unit.
- Do not allow fans, air-conditioning discharge, open windows, or cross-drafts to blow directly across the pilots or burners.

## Backguard and Shelf Installation



### WARNING!

Improper installation of the backguard and shelf can result in unstable components, poor fit, or unsafe operation. Install the backguard and shelf before placing the unit into operation.

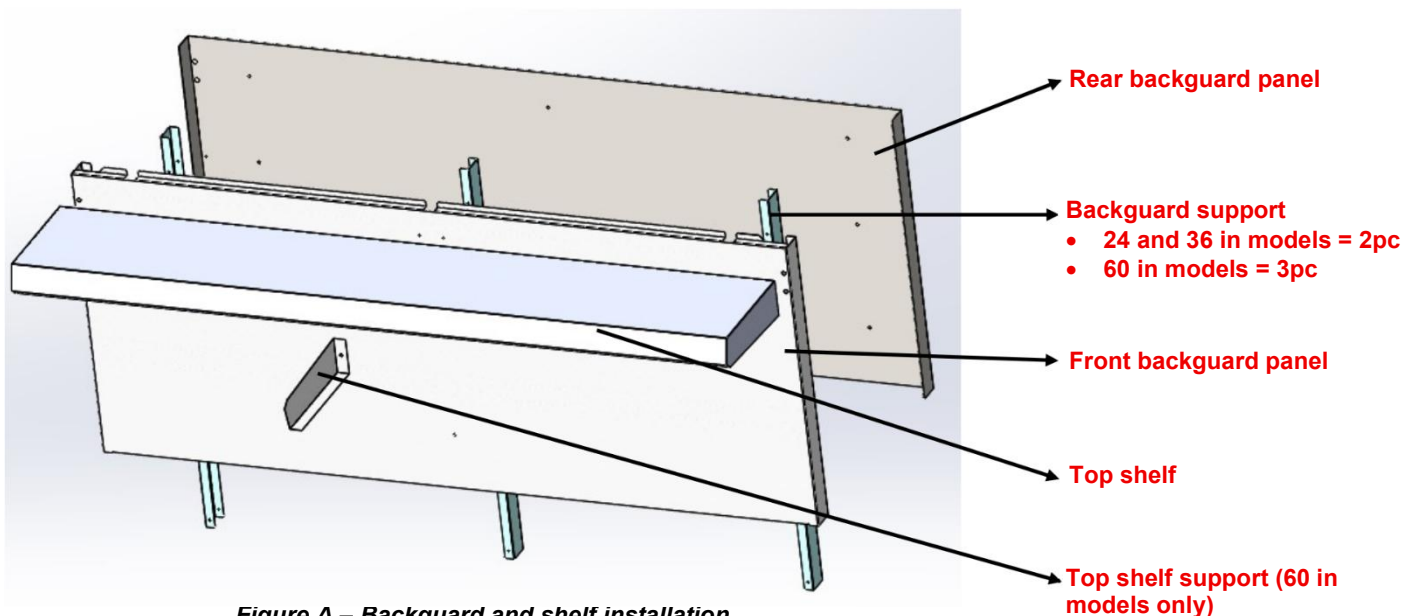


Figure A – Backguard and shelf installation

1. Position the rear backguard panel and front backguard panel together. Ensure the front panel wraps around the rear panel correctly.
2. Secure the front and rear backguard panels together using the included four (4) 10-24 self-tapping screws.
3. Install the backguard supports using the included 10-24 self-tapping screws.
  - i. 24 in and 36 in models use two (2) backguard supports.
  - ii. 60 in models use three (3) backguard supports.
4. For 60 in models only, leave the front top hole of the middle backguard support open. This hole is used to secure the top shelf support.
5. Install the top shelf onto the backguard assembly using the included four (4) M8 x 60 stainless steel bolts and nuts.
  - i. For 60 in models only, install the top shelf support and secure it in place.
6. Verify that all screws, bolts, nuts, panels, supports, and the top shelf are properly aligned and tightened securely.

Do not operate the unit unless the backguard assembly is fully installed and secure.

## Leg Installation, Leveling, and Stability



### WARNING!

Do not install or operate the unit without all legs or castors properly installed. Operating the unit without legs or castors may result in unstable conditions, improper clearance from the floor, and increased risk of fire or injury.

# INSTALLATION



## WARNING!

Heavy equipment can cause injury, tipping, crushing, or equipment damage if handled improperly. Use appropriate lifting equipment and sufficient personnel when raising, moving, or positioning the range. Do not lift or support the unit by the oven door, door handle, control knobs, backguard, shelf, or gas components.

- Install each leg by threading the leg stem into the threaded mounting hole on the base of the unit.
- Tighten each leg securely and confirm all legs are fully seated before placing the unit upright.
- After installation, verify the unit is level front-to-back and side-to-side.
- Adjust the legs as needed to achieve proper leveling.
- After installation, verify the unit is stable, does not rock, and is level front-to-back and side-to-side.
- Do not slide the unit with the legs installed. Lift safely the unit using appropriate equipment or sufficient personnel. Do not lift by legs.

Proper leveling helps maintain stable cookware support, even oven performance, proper grease flow, and correct operation.

## Restraint and Mobility



## WARNING!

Failure to properly secure a mobile unit may result in tipping, gas line damage, gas leakage, or injury.



## WARNING!

When this unit is installed with castors, it must be installed using a commercial gas connector that complies with ANSI Z21.69 or CSA 6.16 and a quick-disconnect device that complies with ANSI Z21.41 or CSA 6.9. A restraining device must also be installed to prevent movement of the appliance and to avoid strain on the gas connection.

- If castors are installed, ensure they are properly secured in place of the legs.
- If the restraint or gas connection is disconnected for cleaning or service, it must be properly reconnected before returning the unit to operation.
- For installations with castors, ensure the floor is level and the range is stable before operation.
- Do not move the range while burners, oven, or cooking surfaces are hot.

## Gas Supply Requirements



## WARNING!

Incorrect gas type, improper pressure, or inadequate gas supply may result in fire, explosion, or improper operation. Verify supply pressure before connecting the unit.

- Verify that the gas type matches the rating label on the unit.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pressure adjustment unless qualified to do so.
- Gas supply pressure must meet the requirements specified on the rating label.
- Manifold pressure must match the rating label and must be verified by **qualified personnel**.
- For new installations, replacement installations, or installations with multiple gas appliances on the same line, the installer should verify that the gas meter and supply piping are adequately sized for the total connected load.
- A manual gas shutoff valve must be installed in an accessible location.
- Installation at elevations above 610 m (2,000 ft) may require verification by **qualified service personnel** to ensure proper combustion and performance.

## Gas Supply Pressure Testing Requirement

- The unit and its individual manual gas shutoff 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 PSI (3.45 kPa).
- The unit must be isolated from the gas supply piping system by closing its individual manual gas shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

## Gas Connection Procedure



## WARNING!

Improper gas connection may result in fire, explosion, gas leakage, carbon monoxide exposure, equipment damage, serious injury, or death.

All gas connections must be installed by **qualified personnel**.

- Connect the unit to the gas supply using approved fittings and piping.
- Ensure gas supply piping is clean and free of dirt, metal particles, debris, and excess joint compound before connection.

## INSTALLATION

- Ensure a manual gas shutoff valve is installed in an accessible location.
- A sediment trap (drip leg) must be installed in the gas supply line upstream of the gas pressure regulator. The sediment trap helps prevent dirt, debris, and moisture from entering the regulator and gas components.
- Ensure the gas pressure regulator is installed correctly, in the proper flow direction, and is not positioned in a way that places stress on the gas connection.
- Ensure all threaded connections are properly sealed using materials approved for the gas type used.
- Do not apply excessive force to gas fittings, valves, regulator, or controls.
- After connection, perform leak testing before placing the unit into operation.

### Gas Pressure Regulator



#### WARNING!

Improper installation, incorrect pressure, or missing regulator may result in fire, explosion, poor combustion, or unsafe operation.

- The supplied gas pressure regulator must be installed before the unit is placed into operation.
- The regulator must be installed in the correct orientation with gas flow arrow pointing toward the unit.
- The regulator vent opening must remain unobstructed. Do not block, plug, cover, or seal the regulator vent opening. Install the regulator so the vent is protected from grease, debris, cleaning liquids, and physical damage.
- The regulator connection size is 3/4" NPT inlet and outlet.
- The regulator is factory set for:
  - Natural Gas: 4 in. W.C. manifold pressure
  - Propane (LP): 10 in. W.C. manifold pressure
    - Maximum allowable inlet pressure to the regulator is 14 in. W.C. (1/2 PSI).
    - If incoming gas pressure exceeds this limit, a step-down regulator must be installed upstream of the unit regulator.
- Installation and any adjustment of regulator must be performed by **qualified service personnel** only.

### Leak Testing Procedure



#### WARNING!

Gas leaks may result in fire, explosion, carbon monoxide exposure, serious injury, or death. All gas connections must be leak tested by **qualified personnel** before operation.

- After gas connection, confirm all control knobs are in the **OFF** position.
- Open the manual gas shutoff valve.
- Apply a soap-and-water solution or approved leak-detection solution to all joints and connections.
- Check for bubbles or other signs indicating a leak.
- If a leak is detected, shut off the gas supply immediately. The connection must be corrected and retested by **qualified personnel** before operation.
- Never use an open flame to check for leaks.

### Pilot and Burner Verification During Installation



#### WARNING!

Open top burners, griddles, and salamander broilers are not equipped with automatic flame failure safety shutoff devices. If a pilot flame goes out, gas will not be automatically shut off to these burner systems. Opening a control without a stable pilot flame may allow unburned gas to accumulate and may result in fire, explosion, serious injury, or death.

Pilot and burner verification must be performed by **qualified installation or service personnel** before the unit is released for operation. See **Lighting the Pilots** section.

- Confirm the ventilation hood is operating before lighting.
- Confirm all control knobs are in the **OFF** position before opening the manual gas shutoff valve.
- Confirm open burner pilots light through the front pilot lighting access openings. Each open burner pilot serves one burner pair.
- Confirm the oven pilot lights through the oven pilot access area under the base of the oven. The oven pilot serves one oven burner.
- Confirm griddle pilots, if equipped, serve one burner each. On models equipped with a salamander broiler, the salamander shares the same burner system as the griddle section.
- Confirm pilots for the griddle / salamander broiler burner system are lit through the front pilot lighting access openings.
- Confirm each pilot flame is stable before opening the corresponding burner control.

## INSTALLATION

- Confirm each burner ignites promptly from its corresponding pilot.
- Confirm burner flames are stable and predominantly blue.
- Confirm burners shut off properly when control knobs are turned **OFF**.
- Confirm all pilots extinguish when the manual gas shutoff valve is closed during complete shutdown.
- Confirm the oven flame failure safety device operates correctly and shuts off gas flow if the oven pilot is extinguished.
- If any pilot will not light, will not remain lit, does not reliably ignite its burner or burner pair, or flame behavior is abnormal, shut down the unit by turning all control knobs **OFF** and closing the manual gas shutoff valve. Do not release the unit for operation until the condition has been corrected by **qualified personnel**.

Do not instruct operators to adjust pilots, burners, air shutters, regulators, valves, or gas components.

### Final Installation Checks

Before opening the gas supply, confirm the following:

- The unit is installed in the correct location and meets all clearance requirements.
- The unit is level front-to-back and side-to-side.
- Legs or castors are properly installed and secured.
  - If installed with castors, the restraint device is properly installed and connected.
- The floor is stable and suitable for the unit and normal cooking load.
- The gas type matches the rating label.
- The gas supply is connected securely and has been leak tested.
- The gas pressure regulator is installed correctly and oriented in the direction of gas flow.
- The regulator vent opening is unobstructed and protected from grease, debris, cleaning liquids, and physical damage.
- The manual gas shutoff valve is accessible to the operator.
- The ventilation system is installed, operational, and unobstructed.
- The flue outlet is not blocked and has proper clearance to hood filters.
- Burners, grates, oven interior, oven racks, crumb trays, backguard, shelf, all required removable components, and cooking surfaces are clean and correctly installed.
- The unit is clean and free of packaging materials or debris.
- All protective films, packaging, and shipping materials have been removed.
- Ensure all control knobs are in the **OFF** position before opening the gas supply.

Do not attempt to light or operate the unit until all installation checks have been completed.

### Installation Responsibility and Warranty Conditions

Installation must be performed in accordance with this manual and all applicable local codes and regulations. Improper installation may result in reduced performance, equipment damage, unsafe operating conditions, fire hazard, carbon monoxide exposure, or affected warranty coverage. The following conditions are not covered under warranty:

- Damage resulting from improper unpacking, handling, or installation.
- Problems caused by installation with the wrong gas type, improper gas conversion, or gas supply pressure not matching the rating label.
- Problems caused by improper gas connection, failure to leak test, use of non-approved gas supply components, failure to install the supplied regulator correctly, or failure to install an accessible manual gas shutoff valve where required.
- Performance or safety issues caused by inadequate ventilation, restricted combustion air, blocked flue discharge, improper hood installation, insufficient make-up air, strong drafts, or failure to maintain required clearances.
- Damage, instability, or performance issues caused by improper leveling, failure to install legs or castors correctly, or failure to use required restraint devices on mobile installations.
- Problems caused by installation in unsuitable environments, including outdoor installation, water exposure, excessive moisture, or other conditions inconsistent with this manual.
- Damage or unsafe conditions resulting from unauthorized modification, non-approved parts, improper service, or unauthorized gas system adjustment.
- Problems caused by missing, misplaced, blocked, damaged, wet, or incorrectly installed grates, burners, pilots, control knobs, regulators, drip trays, or other components.

## OPERATION

This section provides instructions for safe startup, operation, and shutdown of NORIOTA gas ranges. Read and follow all instructions before operating the unit. Only **trained personnel** should operate this equipment.



### WARNING!

Open top burners, griddles, and salamander broilers are not equipped with flame failure safety shutoff devices. If a pilot flame goes out, gas will not be automatically shut off to these burner systems.

- Always confirm pilot flames are lit and stable before turning **ON** any burner control
- If any open burner or griddle / salamander broiler pilot goes out, turn all burner control knobs **OFF** and close the manual gas shutoff valve immediately.
- Do not continue operation until the condition is corrected.

### Control System Overview

The range is equipped with a manual gas control system using standing pilots, manual gas controls for open burners, and oven thermostat controls. The range does not require external electrical power for basic operation.

- Open top burners are controlled by manual gas control knobs.
- Each open burner pilot serves one burner pair.
- Griddle / salamander broiler burners, if equipped, are controlled manually and use one pilot per burner. The same burner system heats the griddle plate above and the salamander broiler area below.
- The oven is controlled by an oven thermostat and uses one pilot for the oven burner.
- The oven includes a flame failure safety device.
- Open top burners and griddle / salamander broiler burners are not equipped with automatic flame failure safety shutoff devices.
- The supplied gas pressure regulator must be installed correctly before operation.

Open top burners, griddles, and salamander broilers rely on stable pilot flames and correct operator control. Operators must confirm the applicable pilot is lit and stable before turning **ON** any burner control.

If any open burner, griddle, or salamander broiler pilot goes out, shut down the unit immediately by turning all burner control knobs to **OFF** and closing the manual gas shutoff valve. Do not continue operation until the condition has been corrected.

Operators may use the external control knobs and perform normal startup, shutdown, cleaning, and visual checks described in this manual. Gas system adjustment, regulator adjustment, burner tuning, pilot adjustment, thermostat calibration, or internal service must be performed by **qualified service personnel** only.

### How the Open Burners Work

Understanding how the top open burners operate will improve performance and reduce operator error.

- Burner output is adjusted manually by the operator.
- Open burner heat is not thermostat-controlled.
- Each burner heats cookware placed on the cast iron grate above it.
- Each independently controlled burner can be used for separate cooking tasks.
- Each burner pair shares one standing pilot positioned between the two burners.
- Once the pilot is lit and stable, each burner in that pair can be turned on using its own control knob.
- Open burners provide direct flame to cookware. Heat transfer depends heavily on flame setting, cookware selection, batch size, ventilation, and cleanliness.
- Food spills, boil-over, grease, and debris may fall through the grates and collect in the drip tray.

Open top burners do not include flame failure safety devices. If an open burner pilot goes out, gas will not be automatically shut off to that burner pair.

If any open burner pilot goes out, shut down unit immediately by turning all burner control knobs to **OFF** and closing the manual gas shutoff valve. Do not continue operation until pilot is safely relit and confirmed stable.

### How the Oven Works

The oven is a gas-heated cooking chamber controlled by an oven thermostat and supported by a standing pilot system.

- The oven uses a single pilot flame located beneath the oven burner.
- The pilot must be lit before the oven burner can operate.

## OPERATION

- When the oven thermostat is turned to a temperature setting, gas flows to the oven burner.
- The burner ignites from the pilot flame.
- The oven thermostat automatically cycles the burner on and off to maintain the selected temperature.
- The oven is equipped with a flame failure safety device.
  - The flame failure device requires the pilot flame to be properly established before gas flow to the burner is maintained.
  - If the oven pilot flame is extinguished, gas flow to the oven burner is automatically shut off.

During normal operation, the pilot flame remains lit, the burner cycles as needed, and oven temperature may rise, stabilize, and cycle. Temporary temperature drop after opening the oven door or loading food is normal. Allow proper preheat and recovery time for best cooking results.

If the oven pilot will not remain lit, the burner does not ignite, or flame behavior appears abnormal, turn the oven control to **OFF**, close the manual gas shutoff valve, and contact **qualified service personnel**.

### Before First Use

Before using the unit for food preparation for the first time:

1. Confirm installation is complete and all installation checks have been performed.
2. Confirm the ventilation hood is operating.
3. Remove all packaging materials, protective film, labels not intended to remain on the unit, and shipping restraints.
4. Clean cast iron grates, oven racks, drip tray, crumb trays, and removable components with warm water and mild detergent, then rinse and dry thoroughly.
5. Confirm the drip tray is installed and properly seated.
6. Confirm cast iron grates, oven racks, crumb trays, and other required components are installed and seated correctly.
7. Confirm burners, pilot areas, control areas, oven cavity, drip tray, and removable components are dry and free of packaging, debris, grease, or cleaning solution.
8. Perform the **initial burn-off procedure** before cooking food.
9. For models equipped with a griddle, clean and season the griddle before cooking food.

Do not cook food on the range until the unit, cast iron grates, oven interior, oven racks, drip tray, and required removable components have been properly cleaned and the initial burn-off has been completed.

### Initial Burn-Off Procedure

During first use, it is normal for some odor or light smoke to occur as manufacturing residue, protective oils, and insulation materials heat for the first time. Confirm the ventilation hood is operating.

1. Confirm all grates, oven racks, crumb trays, and drip tray are installed correctly.
2. Light the pilots according to the **Lighting the Pilots** section.
3. Turn ON burner controls to a medium setting and allow the burners to operate for at least 15 minutes.
4. Light the oven according to the **Oven Startup** section.
5. Set the oven to 288 °C (550 °F).
6. Allow the oven to heat until the initial odor decreases.
7. Turn all burner controls and the oven control **OFF**.
8. Close the manual gas shutoff valve.
9. Allow the unit to cool as needed before wiping or handling components.

Some smoke or odor may occur during first use. This is normal during initial burn-off. If the odor smells like gas, shut the unit down immediately by turning all controls **OFF**, closing the manual gas shutoff valve, and following site gas emergency procedures.

### Cast Iron Grate Care and Seasoning

Cast iron grates may be lightly coated for corrosion protection during shipping. Remove all protective coatings and clean grates before first use.

Seasoning cast iron grates helps reduce rust formation and improves long-term performance.

1. Remove grates and wash with warm water and mild detergent.
2. Rinse thoroughly and dry completely.
3. Apply a light coating of cooking oil to all grate surfaces.
4. Place grates back on the range.
5. Heat burners on low to medium heat to allow the oil to cure onto the surface.
6. Allow grates to cool before normal cooking use.

Repeat seasoning as needed after cleaning or if grates appear dry or prone to rust. Proper drying and light oiling after cleaning will help maintain grate condition and extend service life.

## Griddle First-Use Preparation (If Equipped)



### NOTICE!

The griddle surface can be damaged by aggressive scraping or impact. Use appropriate tools and avoid striking, gouging, or cutting directly on the surface. Do not use carbon-steel wire brushes or abrasive tools that may damage the finish.

The griddle plate is steel and must be cleaned and seasoned before first use to improve cooking performance and help prevent sticking.

Remove all protective coatings and clean the griddle surface before heating.

1. Confirm the drip tray is fully installed and correctly positioned before operating the griddle.
2. Wash the griddle surface with warm water and a mild detergent suitable for the surface.
3. Rinse thoroughly and dry completely.
4. Heat the griddle on low to medium heat.
5. Apply a light, even coating of cooking oil across the entire surface.
6. Allow the oil to heat and bond to the surface, then turn the griddle control **OFF**. When the surface has cooled to a safe handling temperature, wipe away excess oil using a suitable heat-resistant cleaning cloth or griddle towel and appropriate protective equipment.
7. Repeat as needed until the surface develops a smooth, lightly seasoned finish.

During this process, some discoloration of the griddle surface may occur. This is normal and does not affect performance. For continued performance, maintain a light oil film during use and re-season as needed after cleaning or if sticking occurs.

## Lighting the Pilots



### WARNING!

Improper lighting may result in fire, explosion, gas accumulation, burns, or unsafe operation. If ignition does not occur, turn all controls **OFF**, shut off the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated. Do not allow unburned gas to accumulate.

## General Pilot Information

This unit uses standing pilots.

- Open burners use one pilot per burner pair
- The oven uses one pilot and includes a flame failure safety device
- Griddle burners, if equipped, use one pilot per burner
- On models equipped with a salamander broiler, the salamander shares the same burner system as the griddle section
- Open burners, griddle burners, and salamander broiler systems do not include flame failure safety devices

All required pilots must be lit and stable before turning **ON** any burner control.

## Pre-Lighting Procedure (All Models)

1. Confirm the ventilation hood is operating.
2. Confirm all control knobs are in the **OFF** position.
3. Confirm the manual gas shutoff valve is closed.
4. Wait at least 5 minutes to allow any accumulated gas to dissipate.
5. Open the manual gas shutoff valve and immediately proceed with lighting the required pilots below. Do not allow unburned gas to accumulate.

## Lighting Open Burner Pilots

Do not turn **ON** any burner controls until pilots are confirmed stable.

Pilot lighting access hole and pilot flame area

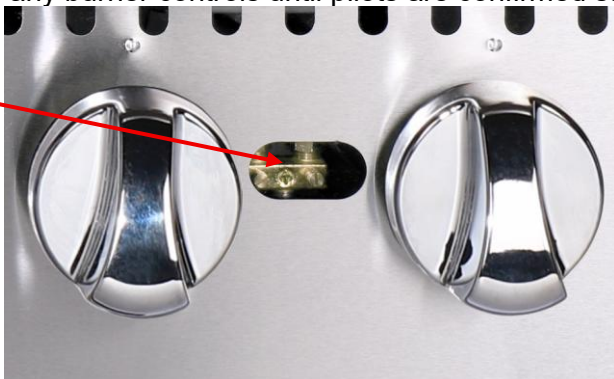


Figure B – Pilot location for top burners, front access

1. Using a suitable long ignition source, light each pilot through the front pilot lighting access opening.
2. Each pilot serves one burner pair.
3. When the pilot flame is established, remove the ignition source.
4. Repeat for each open burner pilot.
5. Verify that each pilot flame is lit and stable.

## Lighting the Oven Pilot

Do not turn ON the oven thermostat until pilots are confirmed stable. The oven pilot is located behind the lower front access panel and is lit through the pilot lighting access port. A long ignition source is required.

Pilot location,  
behind lower  
front panel

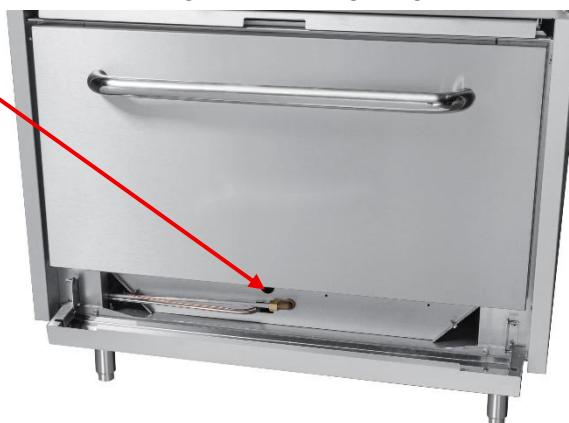


Figure C – Pilot location for oven, below lower front access panel

Pilot symbol



Figure D – Oven thermostat knob in OFF position

1. Open the lower front access panel to expose the pilot lighting access port.
  2. Press and turn the oven thermostat knob to the pilot lighting position indicated by the **pilot symbol**.
  3. Press and hold the oven thermostat knob.
  4. Using a suitable long ignition source, insert the flame through the pilot lighting access port and light the pilot.
  5. Continue holding the knob for approximately 20 seconds to heat the flame failure device, then release.
  6. Verify that the pilot flame remains lit.
  7. Close the lower front access panel.
  8. If the pilot goes out after releasing the oven thermostat knob, turn the oven thermostat knob to **OFF**, wait at least 5 minutes to allow any gas to dissipate, then repeat steps 2 to 6. If the pilot repeatedly goes out, turn all control knobs to **OFF**, close the manual gas shutoff valve, and contact **qualified service personnel**.
- The oven pilot is protected by a flame failure safety device. This protection applies only to the oven and does not apply to open burners, or griddle / salamander broiler burners.

## Lighting Griddle and Salamander Broiler Pilots (If Equipped)

Do not turn ON any griddle control knobs until pilots are confirmed stable.

Pilot lighting  
access hole  
and pilot  
flame area

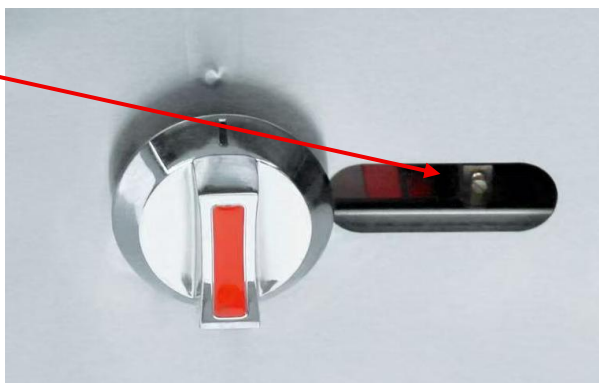


Figure E – Pilot location for griddle and salamander broiler, if equipped, front access

1. Using a suitable long ignition source, light each pilot through the front pilot lighting access opening.
2. Each pilot serves one burner.
3. When the pilot flame is established, remove the ignition source.
4. Repeat for each pilot.
5. Verify that each pilot flame is lit and stable.
6. If the pilot does not ignite or goes out after lighting, turn all control knobs to **OFF**, close the manual gas shutoff valve, wait at least 5 minutes to allow gas to dissipate, then repeat the lighting procedure. If the issue persists, contact **qualified service personnel**.

## Flame Appearance

Burner flames should be steady and predominantly blue. Yellow, orange, lifting, rolling, unstable, noisy, or sooty flames may indicate poor combustion, dirty burners, incorrect gas supply conditions, blocked airflow, improper ventilation, or a service issue.

If abnormal flame conditions are observed, turn all control knobs **OFF**, close the manual gas shutoff valve, refer to the **Troubleshooting Guide**, or contact **qualified service personnel**.

## OPERATION

Pilot adjustment, burner adjustment, air shutter adjustment, mixing ring adjustment, orifice changes, regulator adjustment, and gas component service must be performed by **qualified service personnel** only.

### Startup Procedures



#### **WARNING!**

If the pilot goes out, ignition fails, or the gas control has been turned **OFF**, close the manual gas shutoff valve and wait at least 5 minutes before attempting to relight to allow unburned gas to dissipate.

Before startup, confirm the ventilation system is operating, the manual gas shutoff valve is open, pilots are lit as required, and all control knobs are in the **OFF** position.

### Top Burner Startup



*Figure F – Top burner control knobs in OFF position*

#### **Burner Knob Position**

Indicator Points UP – **OFF**

Indicator Points LEFT – **ON/MAX  
Flame**

Indicator Points DOWN – **MIN** Flame

Before using any open burner, confirm that the applicable pilot flame is lit and stable. Open top burners are not equipped with flame failure safety devices.

1. Confirm the ventilation hood is operating.
2. Confirm the drip tray is installed and properly seated.
3. Confirm the applicable open burner pilot has been lit according to the **Lighting the Pilots** section.
4. Confirm the pilot flame is stable before opening the burner control.
5. Turn the corresponding burner control knob counterclockwise from **OFF** toward **ON/MAX**.
6. Verify that the burner ignites promptly and that the flame is steady and predominantly blue.
7. Adjust the burner flame as needed for cooking by rotating the knob.
8. To turn off the burner, rotate the control knob clockwise to **OFF**.

If the burner does not ignite within a few seconds, turn all burner control knobs **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated. If ignition continues to fail, discontinue use, close manual gas shutoff valve, and contact **qualified service personnel**.

### Oven Startup

1. Confirm the ventilation hood is operating.
2. Confirm the oven pilot has been lit and is stable according to the **Lighting the Pilots** section.
3. Confirm the lower front access panel is closed.
4. Confirm the oven door is closed.
5. Turn the oven thermostat knob from **OFF** to the desired temperature setting.
6. Confirm the oven begins heating. The burner flame is visible through the oven pilot lighting access port, and should appear steady and predominantly blue.
7. Allow the oven to preheat before loading food.
8. To turn off the oven, turn the oven thermostat knob to **OFF**.

During operation, the oven burner will cycle on and off under thermostat control. This is normal.

If the oven does not heat, the oven burner does not ignite, or abnormal flame behavior is suspected, turn the oven thermostat knob to **OFF**, wait at least 5 minutes, and retry only after gas has dissipated. If the issue continues, discontinue oven use, close the manual gas shutoff valve, and contact **qualified service personnel**.

## Griddle and Salamander Broiler Startup (If Equipped)



*Figure G – Griddle and salamander broiler control knob in OFF position*

### Burner Knob Position

Indicator Points UP – **OFF**

Indicator Points LEFT – **ON/MAX Flame**

Indicator Points DOWN – **MIN Flame**

Before operating, confirm the applicable pilots are lit and stable.

1. Confirm the ventilation hood is operating.
2. Confirm the drip tray is installed and properly seated.
3. Confirm the applicable pilot has been lit according to the **Lighting the Pilots** section.
4. Turn the corresponding control knob from **OFF** toward **ON**.
5. Verify that the burner ignites promptly and that the flame is steady and predominantly blue.
6. Adjust the flame as needed for cooking by rotating the knob.
7. Allow the griddle surface or broiler to preheat before use.
8. To turn off the burners, rotate the control knob clockwise to **OFF**.

If the burner does not ignite within a few seconds, turn all burner control knobs **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated. If ignition continues to fail, discontinue use, close manual gas shutoff valve, and contact **qualified service personnel**.

For griddle operation:

- Monitor grease flow and ensure the drip tray does not overflow

For models with salamander broiler:

- Use caution due to high radiant heat
- Monitor food closely to prevent burning

### Griddle Operation Guidance (If Equipped)

The griddle is manually controlled and requires proper preheating, seasoning, and cleaning for best performance.

- Confirm the drip tray is installed before use
- Preheat gradually before loading food
- Maintain a light oil film on the cooking surface
- Do not overheat an empty griddle
- Use appropriate tools without gouging or damaging the surface
- Remove grease and debris regularly during use

Heat discoloration is normal. If sticking or buildup occurs, clean and re-season the surface before continued use.

### Salamander Broiler Operation (If Equipped)

The salamander broiler produces intense overhead heat for finishing, browning, and broiling.

- Confirm ventilation hood is operating
- Keep the area clean and free of grease and combustibles
- Preheat only as needed
- Use cookware suitable for high heat
- Do not leave food unattended
- Use heat-resistant tools and protection
- Turn controls **OFF** when not in use

### Operating Best Practices

Proper operating practices are essential for consistent cooking results, safe operation, and long equipment life.

- Preheat burners, griddle surfaces, and the oven as needed before loading food.
- Use stable cookware that sits securely on the grates and is appropriate for the burner size.
- Do not use oversized cookware that blocks airflow, covers pilot areas, traps excessive heat, or extends beyond the cooking area.

## OPERATION

- Keep handles, towels, utensils, loose clothing, packaging, and combustible materials away from open flames and hot surfaces.
- Do not leave the range unattended during operation.
- Turn burner controls down or **OFF** when not actively cooking.
- Load oven racks evenly and avoid blocking airflow around food.
- Allow recovery time after opening the oven door or loading cold product.
- Keep burners, grates, crumb trays, drip tray, cooking surfaces, flue area, and ventilation openings clean and unobstructed.
- Do not use the range as a storage surface.
- Do not place sealed containers, aerosol cans, flammable materials, or combustible items on or near the range.
- Do not spray water or cleaning chemicals into burners, pilots, controls, regulator, or gas components.
- Monitor flame appearance during use. Flames should be steady and predominantly blue.
- Stop operation if gas odor, unstable flame, delayed ignition, soot, repeated pilot outage, or abnormal burner behavior is observed.

### Abnormal Operating Conditions

Stop using the unit, turn all control knobs to **OFF**, close manual gas shutoff valve, and refer to the **Troubleshooting Guide** or contact **qualified service personnel** if any of the following conditions occur:

- gas odor
- pilot will not light or will not remain lit
- pilot flame goes out during operation or is not stable before burner use
- burner does not ignite within a few seconds
- delayed ignition or popping sound
- yellow, lifting, rolling, unstable, noisy, or sooty flame
- excessive smoke not related to normal cooking or first-use burn-off
- cookware is unstable or unsafe on the grate
- grates are missing, damaged, unstable, or incorrectly installed
- drip tray is missing, full, damaged, or incorrectly installed
- control knob sticks, binds, feels loose, or does not shut off normally
- unusual vibration, noise, or visible damage
- water, cleaning solution, or grease has entered burner, pilot, control, or gas component areas
- the unit has been moved, dropped, damaged, or exposed to excessive water
- ventilation is not operating correctly
- strong drafts affect pilot or burner flame

### Shutdown Procedure



#### WARNING!

Do not begin cleaning, servicing, moving cookware, removing grates, handling the drip tray, or touching burner areas until the unit has been shut down and cooled to a safe temperature. Hot grates, burners, cookware, drip tray contents, and metal surfaces can cause severe burns.

The unit may be shut down in one of two ways depending on how long it will remain out of use:

- **Standby shutdown** - for short idle periods when the unit will remain attended and may be returned to operation shortly
- **Complete shutdown** - for end of day, cleaning, maintenance, extended idle periods, or whenever the unit is not intended to remain ready for immediate use

### Standby Shutdown

Use standby shutdown only for short periods when the unit will remain attended.

1. Turn all burner control knobs to the **OFF** position.
2. Turn the oven control knob to the **OFF** position.
3. Confirm that all burners are off and that only pilots remain lit.
4. Confirm no food, grease buildup, utensils, towels, packaging, or combustible materials are left on or near the cooking surface.

In standby mode, pilots remain lit but burners will not operate until the control knobs are turned on again.

### Complete Shutdown

## OPERATION

Use complete shutdown for end of day, before cleaning, during maintenance, after pilot outage, during abnormal operation, or whenever the unit will not be used for an extended period.

1. Turn all burner control knobs to the **OFF** position.
2. Turn the oven control knob to the **OFF** position.
3. Confirm all burners are off.
4. Shut off the manual gas shutoff valve.
5. Confirm that all burners are off and that pilot flames are extinguished.
6. Allow grates, burners, drip tray, flue area, cookware, and metal surfaces to cool to a safe temperature.
7. Empty and clean the drip tray once it can be handled safely.
8. Clean the unit according to the **Cleaning and Maintenance** section.

### Power Outage Shutdown



#### **WARNING!**

If power loss prevents proper ventilation, turn all controls **OFF**, shut off the manual gas shutoff valve if required by site procedure, and do not resume operation until required ventilation and normal operating conditions have been restored. Do not use the unit during a power outage if the ventilation hood or required building systems are not operating.

### Gas Conversion



#### **WARNING!**

Improper gas conversion may result in fire, explosion, carbon monoxide exposure, poor combustion, equipment damage, serious injury, or death.

This unit may be configured for use with Natural Gas or LP Gas as indicated on the rating label. Gas conversion must be performed only by **qualified service personnel** using approved components and procedures.

- Do not attempt to convert the gas type of this unit.
- Do not attempt to change orifice sizes, adjust regulators, modify burners, adjust pilots, or alter gas components.
- Gas conversion requires specialized knowledge, tools, and verified procedures.
- Incorrect conversion may result in unstable flame, poor combustion, overheating, delayed ignition, gas leakage, or unsafe operation.
- After conversion, gas type, manifold pressure, burner operation, pilot operation, and leak testing must be verified by **qualified service personnel**.

Detailed gas conversion instructions are intentionally not included in this manual. Conversion procedures are provided separately to **qualified service technicians**.

If gas conversion is required, contact NORIOTA or a **qualified service provider** to obtain the correct instructions and components.

## CLEANING AND MAINTENANCE

Regular cleaning and preventive maintenance are essential to maintaining safe operation, consistent cooking performance, food quality, and long equipment life. Accumulation of grease, food debris, carbonized residue, boil-over, or cleaning chemical residue may result in uneven heating, excessive smoke, unstable flame, blocked airflow, corrosion, increased fire risk, or unnecessary service calls.

Only routine cleaning and basic operation should be performed by the operator. All adjustments, repairs, and internal servicing must be performed by **qualified service personnel**.

### Cleaning and Maintenance Safety



#### WARNING!

Improper cleaning of hot surfaces, burners, pilots, controls, or gas components may result in burns, fire risk, equipment damage, gas accumulation, poor combustion, or unsafe operation. Shut the unit down properly and allow all surfaces to cool to a safe temperature before cleaning or maintenance.



#### CAUTION!

Do not use water, hose-down cleaning, pressure washing, excessive moisture, or spray cleaning methods on the exterior, burner area, pilot area, controls, gas components, or ventilation openings. Water intrusion may damage components, affect ignition, create unsafe combustion, or cause service issues.

- Shut the unit down in accordance with the **Complete Shutdown** Procedure before cleaning.
- Allow cast iron grates, burners, oven interiors, oven racks, drip tray, griddle surfaces, broiler areas, flue area, and exterior surfaces to cool to a safe handling temperature.
- Use appropriate protective equipment when handling warm grates, warm drip tray, grease, cookware, or cleaning tools.
- Apply cleaning solution to a cloth, pad, or approved tool. Do not spray directly into control, burner, pilot, or ventilation areas. Keep all gas components dry.
- Confirm all cleaned areas and removable components are dry before returning the unit to operation.
- If water, cleaner, or grease enters burner, pilot, control, or gas component areas, discontinue use until the condition has been corrected by **qualified service personnel**.

### General Maintenance Guidance

Grease, food debris, boil-over, and carbon buildup are major causes of poor performance. They can increase smoke, affect flame stability, reduce heat consistency, interfere with ignition, create odor, attract pests, and shorten the life of grates, burners, and surrounding metal surfaces.

Routine cleaning and preventive maintenance help to reduce fire risk, improve cooking consistency, reduce smoke and odour, protect cast iron grates from heavy carbon buildup, support stable burner ignition and flame appearance, reduce corrosion risk, preserve stainless steel appearance, reduce unnecessary service calls, and extend equipment life.

Do not:

- use corrosive, chlorine-based, sulfate-based, sulfide-based, or harsh cleaners not intended for commercial cooking equipment
- use ordinary steel wool, carbon-steel wire brushes, files, or carbon-steel tools on parts or surfaces
- use tools that gouge, bend, crack, or damage cooking grates, burners, oven components, griddle surfaces, crumb trays, drip trays, or stainless steel surfaces
- strike grates, burners, oven components, control areas, griddle surfaces, or removable trays with utensils or tools
- cover cooking grates, griddle surfaces, or oven areas with foil or other objects to “burn off” debris
- pour water onto hot grates, griddle surfaces, burners, pilots, oven interiors, or grease areas
- spray water, cleaners, or sanitizers into burners, pilots, controls, gas components, or ventilation openings, or immerse the unit in water or any other liquid
- operate the unit with wet burners, wet pilots, wet gas components, missing drip trays, missing crumb trays, or improperly installed removable components
- bypass shutdown, cooling, drying, or reassembly procedures

Cleaning frequency depends on cooking volume, grease load, food type, marinades, sauces, ventilation conditions, and site practices. Heavy-use operations require more frequent cleaning.

## During-Use Cleaning



### WARNING!

Hot surfaces, open flames, grease, and moving cookware can cause burns or fire. Use caution and appropriate protective equipment when performing any cleaning during operation.

Cleaning during operation should be limited to safe, accessible actions that reduce grease, spillover, smoke, and end-of-day buildup.

- Wipe spills from safe, accessible exterior surfaces only when this can be done without burn risk.
- Do not reach into burner, pilot, grate, oven, broiler, or flue areas while the unit is operating.
- Do not remove grates, oven racks, burner parts, or drip trays while the unit is operating or hot.
- Monitor boil-over, grease, smoke, food debris, and drip tray accumulation.
- Reduce heat if boil-over, excessive spillage, smoke, or grease accumulation occurs.
- For griddle surfaces, remove grease and food debris using suitable griddle tools only when this can be done safely from the normal operating position.
- Monitor oven spills and broiler debris during use, but perform removal only after shutdown and cooling unless immediate action can be taken safely without reaching into hot or flame-exposed areas.
- Do not pour water onto hot surfaces, burners, griddle surfaces, broiler areas, oven interiors, or grease accumulations.
- Do not spray cleaners or liquids into burners, pilots, controls, regulator, oven burner, or gas components.
- Keep towels, utensils, packaging, paper products, and combustible materials away from cooking areas.

During-use cleaning is not a substitute for end-of-day cleaning. Thorough cleaning must be performed after shutdown and cooling.

## End-of-Day Cleaning

End-of-day cleaning should remove food debris, grease, boil-over residue, and light carbon buildup before it hardens and becomes difficult to remove.

1. Shut the range down in accordance with the **Shutdown Procedure** section of this manual.
2. Allow hot surfaces to cool to a safe temperature before cleaning.
3. Wipe grease, spills, and food debris from exterior surfaces while residue is still easier to remove.
4. Clean exterior surfaces using a soft cloth with warm water and a mild detergent.
5. Use a non-abrasive scouring pad only where needed for stubborn deposits.
6. Remove crumbs, loose debris, and food particles from accessible interior areas and removable components.
7. Clean grates, crumb trays, oven racks, drip areas, and other removable parts as applicable.
8. Ensure burners, pilots, controls, and gas components remain dry and free of cleaning residue.
9. Clean and sanitize the surrounding area around the range as required by site practice.

Daily cleaning should prevent grease, crumbs, and food debris from accumulating around burners, grates, oven areas, flue areas, and removable trays. Leaving debris in the range can increase carbon formation, reduce burner performance, create odors or smoke, and increase cleaning difficulty.

## Drip Tray, Grease Trough, and Crumb Tray Cleaning



### WARNING!

Hot grease, hot food debris, and hot metal components can cause severe burns. Use extreme care when handling drip trays, grease trough areas, or crumb trays. Do not remove, empty, or clean trays while contents or components are at an unsafe temperature.

Open burners include a drip tray. Griddle models include a griddle grease trough and drip tray. Salamander broiler models include a crumb tray. These components collect grease, food debris, boil-over, crumbs, and liquid. They must be cleaned regularly to reduce fire risk, smoke, odor, sanitation issues, pest risk, and overflow.

During operation:

- Monitor drip tray, grease trough, and crumb tray accumulation.
- Do not allow grease, food debris, crumbs, or liquid residue to overflow.
- Increase monitoring during high-volume cooking, heavy grease load, broiling, or boil-over conditions.
- If excessive accumulation is observed, shut down the affected section and allow components to cool before removing trays.

Daily or more often during heavy use:

1. Confirm the unit has been completely shut down.
2. Confirm the manual gas shutoff valve is closed.
3. Allow grease, debris, trays, and surrounding metal surfaces to cool to a safe handling temperature.
4. Carefully remove the applicable drip tray or crumb tray.
5. Empty grease, food debris, crumbs, and liquid residue per site procedures and applicable regulations.

## CLEANING AND MAINTENANCE

6. Clean the griddle grease trough, where equipped, using appropriate tools and cleaning methods.
7. Wash trays using warm water and mild detergent.
8. Rinse and dry thoroughly.
9. Inspect trays for damage, warping, excessive corrosion, or improper fit.
10. Reinstall all trays fully before returning the unit to operation.

Do not operate the unit unless the drip tray is fully installed and properly seated.

### Exterior and Stainless Steel Cleaning

Exterior cabinet surfaces should be kept clean and free of grease, food residue, and soil accumulation. If routine cleaning is neglected, grease and residue can bake onto hot surfaces and become much harder to remove.



#### CAUTION!

Improper cleaning tools or chemicals may damage stainless steel surfaces and increase future staining or corrosion risk.

#### Cleaning Procedure

- Use warm water and a mild soap or detergent on a soft cloth.
- Rinse with clean water and dry thoroughly.
- Do not allow water, cleaner, or sanitizer to remain on stainless steel surfaces.
- For grease or stubborn residue, use a non-abrasive cleaner suitable for stainless steel.
- Always rub in the direction of the stainless steel grain.
- Dry with a soft cloth after cleaning.

Do not use:

- ordinary steel wool, carbon-steel wire brushes, scrapers, files, or other carbon-steel tools
- abrasive methods that scratch the finish
- circular scrubbing patterns on polished stainless steel surfaces
- chlorine-based, iodide-based, ammonia-based, bromine-based, or corrosive cleaners unless specifically approved for the surface

Darkened heat-tint areas on stainless steel may occur from repeated exposure to heat. This may be normal near hot cooking areas, but these areas should be cleaned using appropriate stainless-safe methods only.

### Open Burner Cleaning

Open burners should be kept clean to support proper ignition, stable flame, and efficient operation. Food spills, grease, and debris can block burner ports and affect the air-to-gas mixture.

- Allow the range and burners to cool before cleaning.
- Remove grates and crumb trays before cleaning burner areas.
- If burner heads are removable, lift them out carefully and clean accessible burner ports with a soft brush or appropriate non-damaging tool.
- Wash removable burner heads with warm water and mild detergent if grease buildup is present.
- Rinse and dry burner heads completely before reinstalling.
- Reinstall burner heads in their correct position and confirm they are fully seated before operation.
- After reinstalling removable burner heads, confirm each burner head is fully seated and correctly aligned before operation. Misaligned burner heads may cause delayed ignition, unstable flame, poor combustion, or unsafe operation.
- After cleaning, verify that burner flames are steady and predominantly blue.

Do not operate the range with wet, loose, misaligned, or improperly seated burner heads. Do not adjust air shutters, pilots, or gas components. If burner flame remains yellow, lifting, unstable, delayed, or sooty after cleaning, **contact qualified service personnel.**

### Cast Iron Grate Maintenance

Proper care of cast iron grates helps maintain performance and reduce the risk of rust.

- Dry grates completely after cleaning.
- Apply a light coating of cooking oil to help prevent rust.
- Re-season grates as needed after cleaning or if surfaces appear dry or prone to sticking.
- Ensure grates are fully seated and properly positioned before operation.

Cast iron may darken or change appearance during normal use. This is expected and does not affect performance.

### Oven Cleaning

Regular oven cleaning helps maintain cooking performance, reduce smoke and odor, and prevent excessive carbon buildup.

- Allow the oven to cool to a safe temperature before cleaning.
- Remove oven racks and clean them separately using warm water and a mild detergent.

## CLEANING AND MAINTENANCE

- Wipe interior surfaces with warm water and a mild detergent suitable for the surface being cleaned.
- Remove grease, food residue, and carbon buildup regularly.
- Avoid excessive water that may enter burner or gas components.
- Do not use corrosive or highly abrasive cleaners inside the oven.
- Dry all surfaces completely before returning the oven to operation.

Heavy buildup may require more frequent cleaning depending on usage conditions.

### Griddle Cleaning (If Equipped)

The griddle requires specific cleaning and maintenance procedures to maintain performance and surface condition.



#### NOTICE!

The griddle surface can be damaged by aggressive scraping, impact, or improper cleaning methods. Use appropriate tools and avoid gouging or striking the surface.

#### During Operation

- Remove food debris regularly using a scraper suitable for griddle surfaces.
- Maintain a light oil film to support cooking performance.

#### Daily Cleaning

1. Turn griddle controls **OFF** and allow the surface to cool to a safe temperature.
2. Remove grease and food debris using a scraper or appropriate tool.
3. Wipe the surface with a cloth or approved method for griddle cleaning.
4. Apply a light coating of cooking oil after cleaning.
5. Remove, empty, clean, rinse, and dry the front drip tray before reinstalling.
6. Confirm the drip tray is fully seated before returning the griddle to operation.

#### Deep Cleaning / Re-Seasoning

If heavy buildup or sticking occurs:

- Clean the surface thoroughly using appropriate griddle cleaning methods.
- Re-season the surface following the **First-Use Preparation** procedure.

Some discoloration of the griddle surface may occur during normal use, which does not affect performance.

### Salamander / Raised Broiler Cleaning (If Equipped)

Clean the salamander / raised broiler regularly to reduce grease buildup, smoke, odor, and fire risk.

- Shut the section **OFF** and allow all surfaces to cool before cleaning.
- Remove loose crumbs, grease, and food debris from accessible cooking, drip, and surrounding areas.
- Clean accessible stainless steel surfaces with warm water, mild detergent, and a soft cloth.
- Clean removable trays, racks, or drip components where equipped.
- Dry all cleaned surfaces and removable parts completely before returning the section to operation.
- Do not spray water or cleaning chemicals into burners, pilots, gas components, or control areas.
- Do not use the raised section or shelf area for storage.

If heavy grease buildup, abnormal flame, delayed ignition, soot, smoke, or unusual odor persists after cleaning, discontinue use and contact **qualified service personnel**.

### Flue and Ventilation Area Inspection

The flue area should be inspected regularly for obstruction, grease buildup, debris, corrosion, or abnormal heat exposure. Blocked flue discharge or restricted airflow can affect safety, combustion, and performance.

- Inspect only when the unit is **OFF**, cool, and the manual gas shutoff valve is closed.
- Check flue area for obstruction, grease buildup, debris, corrosion, or signs of abnormal heat exposure.
- Do not place objects on, over, behind, or around the flue outlet.
- Do not block the front, underside, rear, flue area, or combustion air openings of the unit.
- Do not operate the unit if the flue area is blocked or airflow is restricted.
- Verify the ventilation hood is clean, operating, and unobstructed according to site procedures.

If flame behavior changes when ventilation system operates, the issue may be related to kitchen airflow, make-up air, or strong drafts. Contact **qualified service personnel** or a **ventilation professional** if condition persists.

### Reassembly and Drying

After cleaning or maintenance:

- Confirm all cleaned components are completely dry before reassembly.
- Confirm burners, cast iron grates, oven racks, crumb trays, drip trays, and removable parts are correctly installed and properly seated.
- Confirm burner ports, pilot areas, control areas, drip tray areas, and surrounding surfaces are clean,

dry, and unobstructed.

- Do not operate the range with wet components, loose burners, misaligned grates, missing trays, or residual cleaning solution present.
- Confirm all control knobs are in the **OFF** position before opening the manual gas shutoff valve.

Operating the unit with wet, blocked, misaligned, missing, or improperly installed components may result in poor ignition, unstable flame, grease overflow, equipment damage, or unsafe operation.

### Area Around and Beneath the Unit

Grease, food debris, and combustible clutter around the range can increase sanitation problems, pest risk, cleaning difficulty, and fire risk.

- Clean around the range daily.
- Clean behind and beneath the range on a schedule appropriate to the operation.
- Keep the surrounding area free of grease accumulation, food debris, packaging, towels, paper products, and combustible materials.
- Do not store items on, behind, beneath, or against the range.
- Do not block airflow around the front, underside, rear, flue area, or ventilation openings.
- If the range is installed with castors, return it to its correct position after cleaning or repositioning.
- Reconnect any restraint device before returning the range to operation.

### Temperature Verification and Calibration Check

Regular temperature verification helps confirm that the oven is heating, cycling, and recovering correctly under normal operating conditions.

#### Operator-Level Temperature Verification

- Verify oven temperature periodically using a calibrated oven thermometer or temperature measuring device suitable for commercial cooking equipment.
- Place the thermometer in a representative location inside the oven, away from direct contact with oven walls, oven racks, pans, or burner areas.
- Allow the oven to preheat fully before evaluating temperature.
- Compare observed temperature behavior to the thermostat setting over several heating cycles.
- Evaluate temperature only under normal loading and ventilation conditions.

If the oven consistently overheats, undershoots significantly, fails to cycle normally, or produces unstable results under normal loading, refer to the Troubleshooting Guide or contact **qualified service personnel**.

#### Calibration and Adjustment Boundary

Thermostat calibration, thermostat adjustment, burner adjustment, gas pressure adjustment, and regulator adjustment must be performed by **qualified service personnel** only.

### Preventive Maintenance and Service Boundary

Preventive maintenance is a documented program of routine checks and cleaning intended to support safe, sanitary, and efficient equipment operation.

Operators may perform:

- daily exterior cleaning and debris removal
- cleaning of grates, oven racks, crumb trays, and removable parts
- griddle cleaning and seasoning, if equipped
- basic visual inspection of flue, burners, cooking surfaces, and removable parts
- basic oven temperature verification

**Qualified service personnel** should perform:

- thermostat calibration or adjustment
- burner tuning or pressure adjustment
- gas valve or regulator adjustment or replacement
- pilot diagnosis or adjustment
- burner orifice cleaning beyond routine external access
- inspection or testing of safety devices
- repair of stripped, leaking, damaged, or unstable components
- gas conversion between Natural Gas and LP Gas


Improper servicing may result in unsafe operation, reduced performance, or warranty issues.




## TROUBLESHOOTING GUIDE

If the unit does not appear to be operating correctly, review the **Operation**, **Shutdown Procedure**, and **Cleaning and Maintenance** sections first. Many issues are caused by startup sequence, gas supply, ventilation, loading practices, burner cleanliness, or cleaning needs and can often be corrected without service.

Use the guide below to identify common symptoms, likely causes, and recommended corrective actions. If the issue persists after completing the recommended steps, discontinue use and contact **qualified service personnel**.

	WARNING!	If the issue involves gas odor, visible leakage, unstable flame, delayed ignition, excessive flare-ups, uncontrolled flames, overheating, or any other unsafe condition, turn all control knobs <b>OFF</b> , close the manual gas shutoff valve, and do not resume operation until the problem has been corrected.
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	WARNING!	Shut the unit down by turning all control knobs <b>OFF</b> and closing the manual gas shutoff valve. Allow the unit to cool before inspection, cleaning, or maintenance. Do not attempt to adjust, repair, disassemble, or modify gas, burner, pilot, regulator, or control components unless qualified to do so.
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### Before Calling for Service

Before troubleshooting specific issues, confirm the following:

- The gas supply is turned on.
- The manual gas shutoff valve is open during operation and accessible for emergency shutdown.
- The gas type matches the rating label.
- The gas pressure regulator is installed and oriented correctly.
- All control knobs are in the correct position.
- Burner and pilot areas are dry and have not been exposed to water, cleaner, or grease.
- Burner heads, grates, oven racks, drip and crumb trays, and removable parts are correctly installed.
- Burner ports and accessible burner areas are clean and unobstructed.
- The oven thermostat is set correctly.
- The ventilation system is operating and unobstructed.
- The unit is level and properly positioned.
- Each pilot is lit and stable before the corresponding burner control is opened.
- The cooking area is free of excessive grease, food debris, carbon buildup, and packaging materials.
- Cookware is stable, properly sized, and not blocking burner airflow.
- If other gas appliances connected to the same gas supply are also not operating correctly, the issue may be related to the building gas supply rather than the range.

Many apparent equipment problems are resolved by correcting one of the above conditions.

Symptom	Possible Cause	Corrective Action
<b>Power, Gas, and Ignition</b>		
Pilot will not light	Gas supply is turned off	Verify the gas supply is available and the manual gas shutoff valve is open.
	Manual gas shutoff valve is closed	Open the manual gas shutoff valve if safe to do so.
	Control knob is not in the correct lighting position	Follow the Startup Procedure exactly as written.
	Air in gas line during first startup or after extended shutdown	Wait at least 5 minutes, then repeat the Startup Procedure. Initial lighting may take longer.
	Ignition source is not reaching the pilot	Reapply ignition source correctly during the pilot-lighting procedure.
	Blocked, dirty, or misaligned pilot assembly	Turn all burner control knobs OFF and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
Pilot lights but will not stay lit (oven)	Control knob was not held in long enough	Hold the knob in for the required time stated in the Startup Procedure.
	Flame failure device was not heated properly during lighting	Repeat the <b>Oven Startup Procedure</b> and confirm the oven pilot flame is established before releasing the control knob.
	Pilot flame is weak or unstable	Repeat the <b>Startup Procedure</b> . If the problem continues, contact <b>qualified service personnel</b> .

## TROUBLESHOOTING GUIDE

Symptom	Possible Cause	Corrective Action
	Draft or ventilation issue affecting pilot flame	Verify hood operation and eliminate strong drafts where possible.
	Gas supply interruption or unstable gas supply	Verify gas supply is available and stable. If the issue continues, contact <b>qualified service personnel</b> .
Open burner pilot is out	Open burner pilot extinguished due to draft, cleaning, or gas interruption	Turn all burner control knobs <b>OFF</b> . Close the manual gas shutoff valve immediately. Wait at least 5 minutes. Relight the pilot following the <b>Lighting the Pilots</b> procedure only after gas has dissipated.
	Pilot flame is weak or unstable	Do not operate the affected burner section until the pilot flame is stable. If the problem continues, contact <b>qualified service personnel</b> .
	Burner control opened without pilot flame present	Turn all burner control knobs <b>OFF</b> immediately. Close the manual gas shutoff valve. Wait at least 5 minutes. Relight the pilot before attempting operation.
Top burner does not ignite	Pilot is not lit	Relight pilot following the <b>Startup Procedure</b> .
	Corresponding burner control is <b>OFF</b> or not fully opened	Turn the correct burner control knob according to the Startup Procedure.
	Burner head is wet, loose, misaligned, or not seated correctly	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve and allow to cool. Dry and reinstall burner head correctly before retrying.
	Burner ports are blocked by grease, food debris, or residue	Clean accessible burner ports according to the <b>Cleaning and Maintenance</b> section.
	Gas supply issue or internal gas component issue	If normal checks do not correct the issue, contact <b>qualified service personnel</b> .
Oven burner does not ignite	Oven pilot is not lit	Light the oven pilot following the <b>Startup Procedure</b> .
	Oven control knob is not set correctly	Follow the oven Startup Procedure and set the desired temperature.
	Oven pilot did not remain established	Repeat the oven <b>Startup Procedure</b> . If the pilot will not remain lit, turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Contact <b>qualified service personnel</b> .
	Oven safety system has not been properly heated during lighting	Hold the oven control knob in for the required time during pilot lighting.
	Oven control or gas system fault	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
Repeated ignition failure	Startup sequence not followed correctly	Repeat the full <b>Startup Procedure</b> exactly as written.
	Burner, pilot, or oven component is dirty, wet, or improperly installed	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve, allow to cool, clean and dry accessible components, and reinstall correctly.
	Ventilation, draft, or gas supply issue	Verify hood operation, make-up air, and gas supply conditions.
	Internal gas system fault	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
Gas odor is present	Leak or unsafe gas condition	Turn all burner control knobs <b>OFF</b> , close the manual gas shutoff valve, shut off gas supply if safe to do so, do not attempt to relight, and follow site gas-odor emergency procedures. Contact the gas provider or <b>qualified service personnel</b> as appropriate.
<b>Open Burner and Flame Performance</b>		
Burner flame is yellow, orange, or sooty	Dirty burner ports or grease buildup	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve and allow to cool. Clean accessible burner areas and burner ports.
	Incorrect gas type or pressure condition	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
	Poor ventilation or restricted combustion air	Verify hood operation, make-up air, and unobstructed airflow around the range.
	Blocked flue discharge	Remove obstruction if accessible and safe. If condition continues, turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .

## TROUBLESHOOTING GUIDE

Symptom	Possible Cause	Corrective Action
	Burner adjustment or gas system issue	Do not adjust burners or gas components. Contact <b>qualified service personnel</b> .
Flame lifts, rolls, floats, or appears unstable	Draft condition or excessive air movement	Eliminate strong drafts where possible and verify ventilation system is operating correctly.
	Restricted exhaust or blocked flue area	Check that rear flue outlet and hood area are unobstructed.
	Burner head not seated correctly	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve and allow to cool. Reinstall burner head correctly.
	Incorrect gas pressure, air mixture, or internal gas issue	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
Flame is low on all burners	Gas supply valve not fully open	Verify manual gas shutoff valve is fully open.
	Gas supply volume is insufficient	Contact <b>qualified service personnel</b> or gas supplier to verify supply capacity.
	Incorrect gas pressure or regulator issue	Do not adjust regulator. Contact <b>qualified service personnel</b> .
	Incorrect gas type	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and confirm rating label and gas supply.
Flame is low on one burner	Burner ports are blocked	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve and allow to cool. Clean accessible burner ports.
	Burner head is not seated correctly	Reinstall burner head correctly.
	Control valve, orifice, or internal component issue	Contact <b>qualified service personnel</b> .
Delayed ignition or popping sound	Air in gas line during startup	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Wait at least 5 minutes and repeat <b>Startup Procedure</b> .
	Burner ports dirty or partially blocked	Clean accessible burner areas and ports.
	Burner head misaligned or not seated	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve, allow to cool, and reinstall correctly.
	Gas pressure, pilot, or burner adjustment issue	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
Excessive carbon deposits on burners or cookware	Poor combustion	Stop use of affected section and verify ventilation and burner cleanliness.
	Incorrect gas type or pressure	Contact <b>qualified service personnel</b> .
	Blocked burner ports or dirty burner assembly	Clean accessible burner areas. If condition continues, contact <b>qualified service personnel</b> .
	Improper cookware trapping heat or restricting airflow	Use properly sized cookware that does not block airflow.
<b>Cookware / Load-Related Issues</b>		
Cookware causes poor performance or unstable flame	Oversized cookware blocking airflow	Use cookware sized appropriately for the burner and avoid covering surrounding burner area.
	Uneven or warped cookware base	Use flat-bottom cookware that sits securely on the grate.
	Excessive boil-over or spillage	Reduce fill level and monitor cooking to prevent overflow.
	Cookware trapping excessive heat	Use appropriate cookware size and avoid enclosing burner flame.
<b>Oven Heating and Cooking Performance</b>		
Oven does not heat	Oven pilot is out	Light oven pilot following <b>Startup Procedure</b> .
	Oven control is <b>OFF</b> or set too low	Set oven control to the desired temperature.
	Gas supply issue	Verify gas supply and manual gas shutoff valve.
	Oven safety or control issue	Contact <b>qualified service personnel</b> .
Oven heats slowly	Cold startup condition	Allow sufficient preheat time before loading food.
	Oven overloaded	Reduce load and allow recovery time.
	Frequent door opening	Avoid unnecessary door opening during cooking.
	Ventilation or flue restriction	Verify hood operation and clear flue obstruction if accessible.
	Gas pressure or burner issue	Contact <b>qualified service personnel</b> .

## TROUBLESHOOTING GUIDE

Symptom	Possible Cause	Corrective Action
Oven does not reach set temperature	Insufficient preheat time	Allow oven to fully preheat before evaluating performance.
	Heavy or cold food load	Reduce load size and allow recovery time.
	Pan placement blocks heat circulation	Reposition pans and leave space for airflow.
	Oven door not closing properly	Check that racks and pans do not prevent door closure.
	Thermostat calibration or gas system issue	Verify temperature using the procedure in this manual. If issue continues, turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use and contact <b>qualified service personnel</b> .
Oven overheats	Thermostat set too high	Reduce thermostat setting.
	Thermostat calibration or control issue	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue oven use and contact <b>qualified service personnel</b> .
	Frequent door opening or inconsistent loading	Reduce door openings and use consistent loading practices.
	Oven overloaded or airflow blocked	Reduce load and leave space around pans.
	Thermostat or control issue	If instability continues under normal loading, contact <b>qualified service personnel</b> .
Food cooks unevenly	Oven not preheated	Preheat oven before loading food.
	Racks overloaded or pans crowded	Load evenly and leave space for heat circulation.
	Range is not level	Re-level range front-to-back and side-to-side.
	Door opened too often	Reduce door openings during cooking.
	Incorrect rack position or pan type	Adjust rack position and use appropriate cookware.
	Persistent oven performance issue	Contact <b>qualified service personnel</b> .
Excessive smoke or odor from oven	Food debris, grease, or carbon buildup	Clean oven interior according to <b>Cleaning and Maintenance</b> section.
	First-use burn-off not completed	Perform <b>Oven First-Use Burn-Off</b> procedure.
	Spillover or product residue	Shut down when safe and clean after cooling.
	Gas odor	Turn all burner control knobs <b>OFF</b> , close the manual gas shutoff valve, shut off gas supply if safe to do so, do not attempt to relight, and follow site gas-odor emergency procedures. Contact the gas provider or <b>qualified service personnel</b> as appropriate.
<b>Griddle Performance, If Equipped</b>		
Griddle food sticks or surface is difficult to clean	Griddle not seasoned or seasoning has worn off	Clean and re-season griddle according to <b>First-Use Preparation</b> .
	Surface is dry	Maintain a light oil film during operation.
	Carbon buildup on surface	Clean surface thoroughly and re-season if needed.
	Insufficient preheat	Allow griddle to preheat before loading food.
Griddle heats unevenly	Normal manual-control heat zoning	Use appropriate cooking zones and allow proper preheat.
	Surface overloaded	Reduce load and avoid crowding.
	Grease or carbon buildup affecting heat transfer	Clean griddle surface.
	Range not level	Re-level unit.
	Burner or gas issue	If uneven heating is severe or persistent, contact <b>qualified service personnel</b> .
Griddle surface discolors	Normal heat exposure	Heat discoloration is normal and does not affect performance.
	Residue burned onto surface	Clean using appropriate griddle cleaning methods.
Griddle rust appears	Surface left wet after cleaning	Dry thoroughly after cleaning.
	Insufficient oil film	Apply light coating of cooking oil after cleaning.
	Improper storage or long idle period	Clean, dry, and lightly oil before extended non-use.
Grease does not flow correctly	Range is not level	Re-level range according to Installation section.
	Grease path or tray obstructed	Clean grease path and removable collection areas after shutdown and cooling.
Grease does not collect properly	Front drip tray missing, full, or not seated correctly	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve and allow to cool. Empty, clean, dry, and reinstall the front drip tray before operation.
	Excess grease or food debris buildup	Clean griddle and grease collection areas.

## TROUBLESHOOTING GUIDE

Symptom	Possible Cause	Corrective Action
Grease, smoke, or flare-up at griddle	Griddle left unattended under high heat	Reduce heat and monitor operation.
	Improper cleaning frequency	Increase cleaning frequency.
<b>Raised Griddle and Salamander Broiler Performance, If Equipped</b>		
Food burns quickly	Section produces intense heat	Reduce exposure time and monitor food continuously.
	Food placed too close to heat source	Reposition food or use appropriate cookware.
	Unit left unattended	Do not leave food unattended under high heat.
Excessive smoke	Grease or food debris buildup	Clean affected area after shutdown and cooling.
	Product too close to heat source	Adjust food position and cooking time.
	Improper use as storage shelf	Do not use raised section or shelf area for storage.
Poor browning or finishing	Insufficient preheat	Allow adequate preheat time.
	Food too far from heat source	Adjust food position.
	Burner or flame issue	Verify flame appearance. If abnormal, turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve contact and <b>qualified service personnel</b> .
<b>Ventilation, Flue, and Installation-Related Issues</b>		
Burner flame becomes unstable when hood operates	Strong draft or make-up air imbalance	Verify hood and make-up air operation. Eliminate strong drafts where possible.
	Poor kitchen air balance	Contact <b>qualified ventilation professional</b> if condition continues.
Poor recovery or overheating	Flue outlet obstructed	Clear obstruction if accessible and safe. Verify hood clearance.
	Restricted ventilation or insufficient make-up air	Verify hood operation and make-up air.
	Heavy cooking load	Reduce load and allow recovery time.
Range operates poorly after being moved	Restraint or gas connection not re-established correctly	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve and verify the unit is correctly positioned and restraint is connected.
	Castors not locked or range not stable	Stabilize range before use.
	Gas connector under strain	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve, Discontinue use and contact <b>qualified personnel</b> .
Range seems unstable	Legs or castors not properly installed	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve. Discontinue use until installation is corrected.
	Floor uneven or range not leveled	Re-level range.
	Restraint not connected on mobile installation	Reconnect restraint before operation.
Installation appears unsafe	Clearances not maintained, ventilation inadequate, or gas connection questionable	Do not operate until installation has been inspected and corrected by <b>qualified personnel</b> .
Excessive heat around nearby surfaces	Improper clearance or blocked ventilation	Verify required clearances and ventilation.
	Use of oversized cookware trapping heat	Use properly sized cookware.
	Flue or hood issue	Verify flue outlet is unobstructed and hood is operating.
<b>Cleaning and Maintenance Related Issues</b>		
Burner ports clog repeatedly	Frequent spills or debris buildup	Increase cleaning frequency and wipe spills promptly.
	Cookware or operation causing spillover	Use proper cookware size and reduce boil-over.
	Burner components not dried after cleaning	Dry thoroughly before reinstallation.
Burner flame abnormal after cleaning	Burner head wet, loose, or misaligned	Turn all burner control knobs <b>OFF</b> and close the manual gas shutoff valve, cool, dry, and reinstall burner head correctly.
	Residue remains in burner ports	Clean accessible ports again using approved method.
	Internal gas or adjustment issue	If abnormal flame continues, contact <b>qualified service personnel</b> .
Ignition problems after cleaning	Water or cleaning solution entered pilot, burner, or control area	Allow components to dry fully. Do not operate if unsafe condition exists.
	Burner or pilot area not reassembled correctly	Verify accessible parts are installed and seated correctly.

## TROUBLESHOOTING GUIDE

Symptom	Possible Cause	Corrective Action
	Gas component affected by moisture or residue	Contact <b>qualified service personnel</b> .
Heavy carbon buildup	Infrequent cleaning or excessive grease/debris	Increase cleaning frequency and remove buildup.
	Flame or combustion issue	If buildup returns quickly, verify flame appearance and contact <b>qualified service personnel</b> .
Excessive grease buildup on exterior	Inadequate routine cleaning	Clean exterior surfaces daily using approved methods.
Burned-on stains on stainless steel	Grease allowed to bake onto hot surfaces	Clean with non-abrasive stainless-safe methods.
Rust or staining on grates	Grates left wet or unoiled after cleaning	Dry completely and apply light oil coating.
	Routine seasoning not maintained	Re-season as needed.
Persistent odor during operation	Grease, food debris, or carbon buildup	Clean oven, burner areas, griddle, flue area, and removable parts.
	First-use burn-off not completed	Complete <b>Oven First-Use Burn-Off</b> procedure.
	Gas odor	Turn all burner control knobs <b>OFF</b> , close the manual gas shutoff valve, shut off gas supply if safe to do so, do not attempt to relight, and follow site gas-odor emergency procedures. Contact the gas provider or <b>qualified service personnel</b> as appropriate.
Range does not operate correctly after cleaning	Components not fully dry	Allow all components to dry completely before operation.
	Burner heads not reinstalled correctly	Reinstall burner heads and grates properly before operation.
	Water or cleaning solution entered burner or pilot area	Allow components to dry completely. If condition persists, contact <b>qualified service personnel</b> .
	Residue or debris left in burner ports	Clean accessible burner ports again using approved methods.

### When to Stop and Call for Service

Stop using the unit, turn all control knobs **OFF**, close the manual gas shutoff valve, and contact **qualified service personnel** if any of the following occur:

- gas odor is present
- pilot repeatedly will not light or will not stay lit
- burner does not ignite after normal startup checks
- delayed ignition, popping, soot, or repeated unstable flame occurs
- yellow, lifting, rolling, noisy, or sooty flame continues after cleaning and airflow checks
- control knob sticks, binds, feels loose, or will not shut off normally
- burner remains on when the knob is **OFF**
- visible gas line damage, loose fitting, or suspected leak is present
- unit has been damaged, dropped, moved improperly, or exposed to excessive water
- gas conversion, pressure adjustment, regulator service, pilot adjustment, burner tuning, or internal gas-system work is needed

If troubleshooting points to gas system adjustment, pilot adjustment, burner tuning, regulator service, internal component repair, or any condition involving panel removal or internal disassembly, turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact **qualified service personnel**.

## WARRANTY

For full warranty terms, conditions, limitations, and exclusions, please visit:

<https://noriota.ca/pages/warranty-policy>

To register your product online, visit:

<https://noriota.ca/pages/warranty-registration>

Please have your model number and serial number available when registering your product or requesting warranty support.

Scan to register your product online:



### SPARE PARTS AND SERVICE INFORMATION

#### Spare Parts Identification

Replacement parts diagrams and component lists for NORIOTA equipment are available online to support service, maintenance, and parts ordering.

These diagrams are provided for reference and identification purposes only and are intended for use by **qualified service personnel** and authorized dealers when identifying replacement components.

#### Accessing Spare Parts Diagrams

Current spare parts diagrams and part identification resources can be found at:

[www.noriota.ca](http://www.noriota.ca)

Search by model number to locate the appropriate parts documentation. Ensure you are referencing the correct model and revision before selecting parts.

#### Important Notes Regarding Spare Parts

Spare parts diagrams illustrate component locations and assemblies but do not replace professional service training.

Parts availability may vary by model, production run, or revision.

Always verify the model number and serial number before ordering replacement parts.

Use of non-genuine replacement parts may affect performance, safety, and warranty coverage.

#### Service and Parts Ordering Guidance

For parts ordering, warranty inquiries, or service assistance, contact your authorized NORIOTA dealer, email [support@noriota.ca](mailto:support@noriota.ca), or visit [www.noriota.ca](http://www.noriota.ca).

Only **qualified service personnel** should install replacement components, especially gas system, burner, pilot, oven control, regulator, or safety-related parts. Improper installation may result in equipment damage, unsafe operation, gas leakage, poor combustion, or affected warranty coverage.

#### Rating Label Information

The rating label contains important technical and identification information for the unit, including:

- model number
- serial number
- gas type
- input rating
- manifold pressure requirements
- clearance requirements
- certification information, including applicable safety and sanitation standards

Always verify that the gas type, input rating, manifold pressure, clearance requirements, and installation requirements shown on the rating label match the installation site and utility supply before placing the range into service.

#### Rating Label Location

The rating label is located on the unit in a visible service-access location. The exact location may vary by model.

Do not remove, cover, deface, or paint over the rating label. The rating label must remain legible for the life of the equipment.

**COMMISSIONING RECORD**

Record the information below at the time of installation. This record helps confirm proper installation conditions, supports future service, and may assist in warranty evaluation. Retain this page for your records.

**UNIT AND PURCHASE INFORMATION**

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Purchased From (Dealer / Supplier): \_\_\_\_\_

Dealer Contact (if available): \_\_\_\_\_

**INSTALLATION DETAILS**

Installation Date: \_\_\_\_\_

Installation Location (Site / Address): \_\_\_\_\_

Installed By (Company / Technician Name): \_\_\_\_\_

Installer Contact (if available): \_\_\_\_\_

<p><b>GAS SUPPLY VERIFICATION</b></p> <p>Gas Type (Natural Gas/LP Gas): _____</p> <p>Supply Pressure (measured): _____  <input type="checkbox"/> Verified matches range on rating label or manual</p> <p>Manifold Pressure (measured): _____  <input type="checkbox"/> Verified matches rating label specification</p> <p>Gas Pressure Regulator Installed Correctly:  <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Gas Connection Leak Checked: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Manual Shutoff Valve Accessible: <input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p><b>UNIT SETUP AND CONDITIONS</b></p> <p>Unit Level Confirmed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Legs or Castors Installed Properly: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If castors installed, restraint device connected:  <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Clearances Verified: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Ventilation / Hood Operation Verified: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Flue Area Unobstructed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Packaging, Protective Film, and Shipping Materials Removed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p>
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<b>INITIAL OPERATION CHECK</b>	
<p>Oven Chamber Clean and Empty Before First Use:  <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Pilots Light and Remain Stable: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Burners Ignite and Operate Correctly: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Oven Thermostat Cycles Normally: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Burner Flames Stable and Predominantly Blue:  <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Gas Odor Present: <input type="checkbox"/> Yes <input type="checkbox"/> No - if yes, do not operate</p>	<p>Cast Iron Grates Cleaned and Seasoned Before First Use: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Oven First-Use Burn-Off Completed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Griddle Cleaned and Seasoned Before First Use, if equipped: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Ambient Temperature at Installation: _____</p> <p>Abnormal Noise or Vibration: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Oven Flame Safety Device Verified (gas shuts off if pilot extinguished): <input type="checkbox"/> Yes <input type="checkbox"/> No</p>

**NOTES / OBSERVATIONS**

\_\_\_\_\_  
 \_\_\_\_\_

**INSTALLER CONFIRMATION**

Installer Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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**support@noriota.ca**  
**www.noriota.ca**

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