



PROFESSIONAL QUALITY COOKING EQUIPMENT

## USE AND CARE MANUAL FOR **VILLA WARMING DRAWERS**

MODEL NUMBERS: ARR-27WD, ARR-30WD, ARR-36WD,  
ARR-27IRWD, ARR-30IRWD, ARR-36IRWD



ARR-27IRWD



ARR-27IRWD



ARR-30IRWD



ARR-30IRWD



ARR-36IRWD



ARR-36IRWD

DESIGN



CLASS

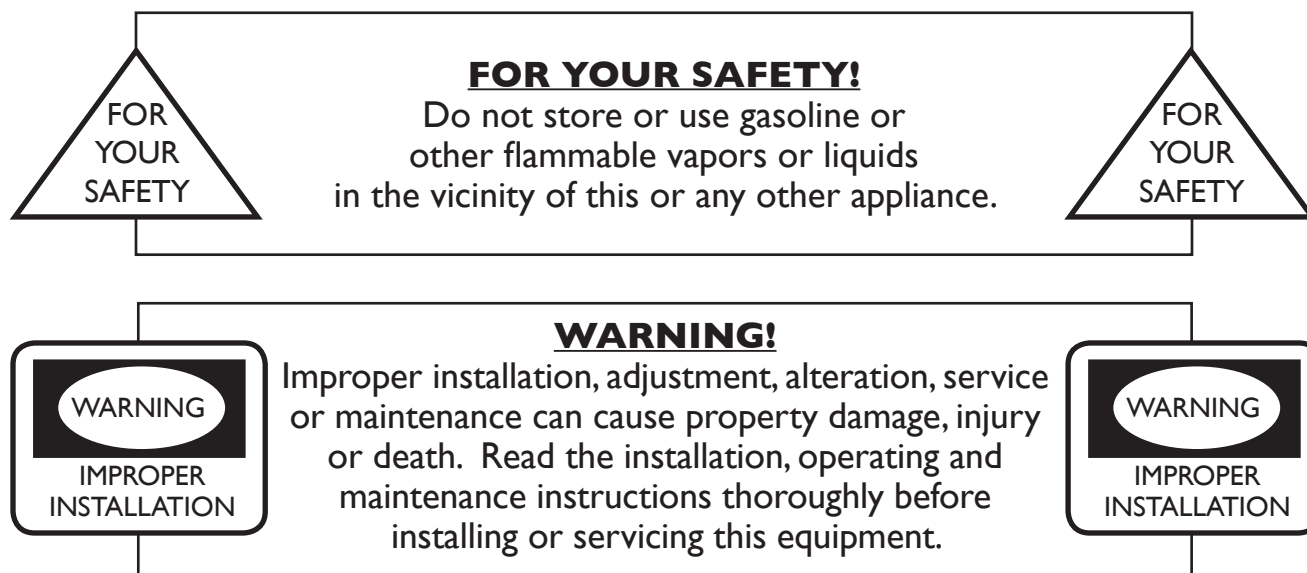


FUNCTION

RETAIN THIS MANUAL FOR FUTURE REFERENCE







Instruction to be followed in the event the user smells gas appears on Page 1 of this manual and should be posted in a prominent location. This information should be obtained by consulting the local gas supplier.

## RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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

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

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

Installed By: \_\_\_\_\_ Install Date: \_\_\_\_\_

Gas Type: \_\_\_\_\_

Electrical Information: \_\_\_\_\_





## PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day and special holiday use.

If you should encounter any sort of problem, turn to the section of the manual entitled, "Troubleshooting" – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your home. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service at [www.americanrange.com](http://www.americanrange.com) or 818.897.0808.

Sincerely,

*Shane Demirjian*

President, American Range Corporation



## Table of Contents

<b>SAFETY INFORMATION .....</b>	<b>1-5</b>
<b>INSTALLATION INSTRUCTIONS.....</b>	<b>6-9, 17-19</b>
Appliance Dimensions.....	6
Cut Out Dimensions.....	6
Packing Materials.....	7
Old Appliances.....	7
Installing Warming Drawer into a Cabinet or Island .....	8-9
Rating Plate.....	8
Integrated Installations .....	17-18
Wiring Diagram - All Models.....	19
<b>WARMING DRAWER KEY PAD.....</b>	<b>10-12</b>
Keypad .....	10-11
Continuous and Sabbath Mode .....	12
Electronic Control Factory Presets .....	12
<b>HOW TO LOAD THE WARMING DRAWER.....</b>	<b>13-14</b>
Operating Tips.....	13
Warming Food.....	13
Warming Dishes.....	14
<b>CLEANUP.....</b>	<b>14</b>
Cleaning Appliance Front and Control Panel.....	14
Cleaning the Glass Shield.....	14
Cleaning the Stainless Steel Surfaces.....	14
<b>WARMING DRAWER CARE.....</b>	<b>15-16</b>
Removing the Drawer .....	15
Installing the Drawer.....	15
Troubleshooting.....	16
<b>WARRANTY .....</b>	<b>20-21</b>



## WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing damage, personal injury or death.

- INSTALLATION AND SERVICE MUST BE PERFORMED BY A CERTIFIED / LICENSED INSTALLER, SERVICE AGENCY OR THE GAS SUPPLIER
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation.

- Please observe all local and national codes and ordinances.
- Do not remove any permanent warning labels or plates from this product.
- Please ensure that this product is electrically grounded.
- Consumers should retain these instructions for local inspectors and for future use.



## ABOUT THIS MANUAL

The Use and Care Manual is divided into several sections:

**The Safety Section** informs you about significant safety precautions when installing and operating your new warming drawer. This is a must read section of the manual.

**Quick Start and Installation Section** describes how to unpack the unit, what to save and what to discard, installation dimensions, electrical connections and how to identify the primary parts of the product so you can better understand what's going on "under the hood".

**How to Use Your Product** shows how to operate the warming drawer.

**The Care and Maintenance and Troubleshooting and Service Sections** discuss how to keep your product in good operating condition, how to identify what might be going wrong with the unit, and how to communicate your observations with authorized field service technicians.

**Before using your appliance, please read this manual paying special attention to the important safety instructions located in the next several pages.**



This is the SAFETY ALERT SYMBOL. This symbol alerts you to hazards which will result in severe injury or death.



### DANGER

Hazards or unsafe practices which will result in severe personal injury or death.



### WARNING

Hazards or unsafe practices which may result in severe personal injury or death.



### CAUTION

Hazards or unsafe practices which may result in minor personal injury or property damage.



## PRECAUTIONS

### WARNING - SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory.

The transportation company assumes full responsibility for safe delivery of this equipment after it leaves our factory.

If you receive a damaged product, immediately contact your delivery company, your dealer, your builder or installer. Do not install or attempt to operate a damaged appliance.

What to do if shipment arrives damaged:

- Visible loss or damage: Make note on the freight bill or express delivery and have it signed by the delivery person. File a claim for damages immediately regardless of the extent of the damages.
- Concealed loss or damage: If damage is noticed after unpacking, notify the transportation company immediately and file a "Concealed Damage" claim with the transportation company. This should be done within fifteen (15) days of the delivery to you.
- Retain container for inspection.

### CAUTION

For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. If only a two-prong outlet is available, it is the customer's responsibility to have it replaced with a dedicated, grounded, three-prong electrical outlet by a licensed technician.

- Do not cut or remove the third (ground) prong from the power cord
- Do not use an adapter plug
- Do not use an extension cord
- Do not use a power cord that is frayed or damaged

### DANGER

To avoid the possibility of explosion or fire, do not store or use combustible, flammable or explosive liquids (such as gasoline) or vapors inside or in the vicinity of this or any other appliance. Keep items that could explode, such as aerosol cans, away from the product. Do not store explosive or flammable materials in nearby cabinets or areas. When operating the warming drawer, do not touch the surfaces the walls of the oven or the inside surfaces of the oven door - interior surfaces become hot enough to cause burns.

### DANGER

Do not store items of interest to children above or near the appliance. Children, as well as adults, should never be allowed to sit, stand or climb on any part of the appliance. Serious personal injury may occur.

### WARNING

Always disconnect the electrical plug from the wall outlet before servicing the unit. It is recommended that a dedicated electrical circuit be used for this appliance.



## PRECAUTIONS

### CAUTION

Act quickly to prevent the fire from getting out of control.

If a fire occurs inside an oven, close the oven door and keep it closed – and turn off the oven. The lack of oxygen will help suffocate the flames.

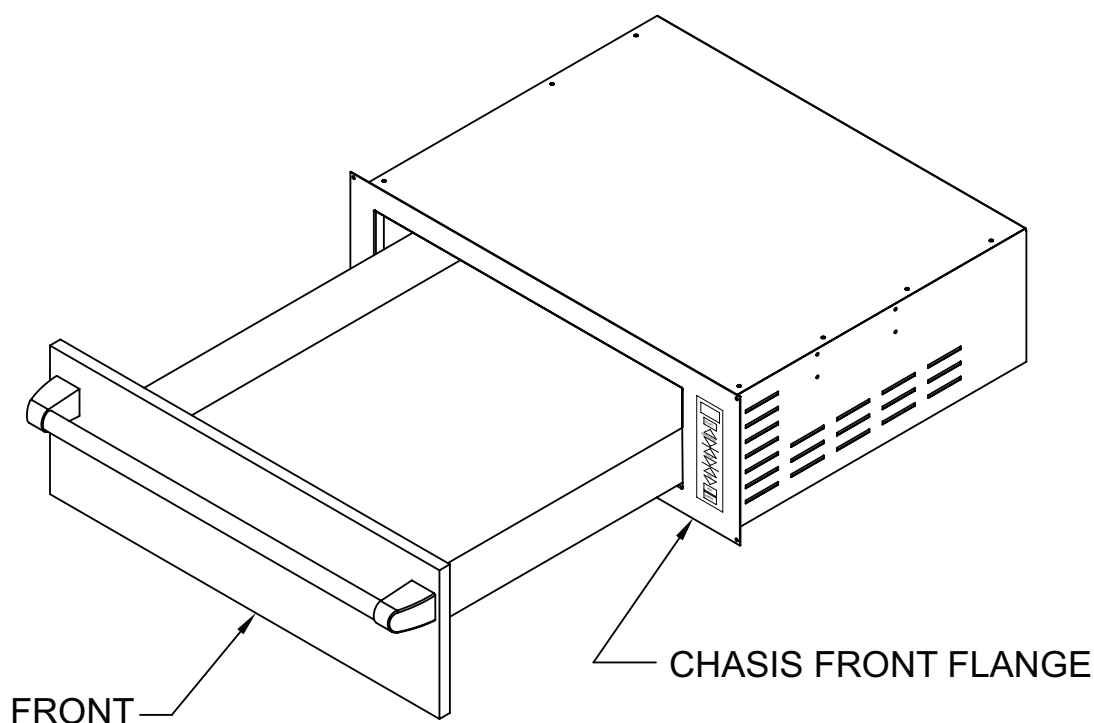
If the oven continues to smoke as if a fire were in process – call the fire department.

If there is a fire in a pan on a cooktop, turn off the burner and cover the pan with a tight fitting lid using a potholder or oven glove. If you can't find a lid, or the flame size appears dangerous, use your kitchen fire extinguisher – aiming at the base of the flames to put out the fire.

Do not use water on grease fires – turn off the burner, and if you can't cover the flaming pot with a lid, throw lots of baking soda or salt on it. Never use a kitchen towel or potholder to snuff out flames! Never throw flour on a fire – as it may explode!



## INSTALLATION INSTRUCTIONS



## Appliance Dimensions:

ARR-36WD - drawer front 35-7/8" wide by 9-7/8" chassis front flange; 35-7/8" by 9" high by 23-7/8" deep chassis

ARR-30WD - drawer front 29-7/8" wide by 9-7/8" chassis front flange; 29-7/8" by 9" high by 23-7/8" deep chassis

ARR-27WD - drawer front 26-7/8" wide by 9-7/8" chassis front flange; 26-7/8" by 9" high by 23-7/8" deep chassis

ARR-36IRWD - drawer front panel; 35-1/2" wide by 9-7/8" chassis front flange; 35-1/2" by 9" high by 23-7/8" deep chassis

ARR-30IRWD - drawer front panel; 29-1/2" wide by 9-7/8" chassis front flange; 29-1/2" by 9" high by 23-7/8" deep chassis

ARR-27IRWD - drawer front panel; 26-1/2" wide by 9-7/8" chassis front flange; 26-1/2" by 9" high by 23-7/8" deep chassis

## Cut-out Dimensions:

ARR-36WD – 34-5/8" wide by 9" high

ARR-30WD – 28-5/8" wide by 9" high

ARR-27WD – 25-5/8" wide by 9" high

ARR-36IRWD – 34-5/8" wide by 9" high

ARR-30IRWD – 28-5/8" wide by 9" high

ARR-27IRWD – 25-5/8" wide by 9" high

## IMPORTANT

Please verify by measuring actual appliance from box.

...measure twice, cut once...



## INSTALLATION INSTRUCTIONS

### Packing Materials

The packing materials that protect the appliance during shipping have been designed to be biodegradable and recyclable. Please be sure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of children.

### Old Appliances

This appliance contains materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials. Please be sure that the appliance presents no danger to children while being stored for disposal. Before discarding an old appliance, unplug it from the outlet and cut off its power cord. Remove any drawers to prevent trapping hazards.

## IMPORTANT SAFETY INSTRUCTIONS

### CAUTION

Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually “tripping” the circuit breaker. Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous and the manufacturer will not be held responsible.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating plate correspond with the household electrical supply. Consult an electrician if in doubt. Only operate the Warming Drawer after it has been installed.

**INSTALLER:** Please leave these instructions with the consumer.

### Electrical Connection

This appliance is equipped with a five ft. long power cord with a three-prong grounding plug ready for connection to a standard 120 VAC, 60 Hz, 15 AMP power source.

### Installation Tips

- The Warming Drawer should be located in the cabinet at a convenient height for easy access.
- The drawer should be installed clear of drafts caused by open doors and windows.
- Proper clearance must be allowed for the Warming Drawer to open without interference.
- The Warming Drawer must be secured to cabinetry to prevent the drawer from tipping when loading or unloading.
- The Warming Drawer should be level to prevent the drawer sliding open or closed on its own. The drawer cannot be leveled after it has been installed. If necessary install a shelf inside the cabinetry to support the drawer.





## INSTALLATION INSTRUCTIONS

### INSTALLING THE WARMING DRAWER INTO A CABINET OR ISLAND

- Remove the drawer from the appliance before installing the appliance in the cabinetry.
- Pull the drawer completely out and release the center lock, located underneath the drawer, and push the slide into the drawer cavity as far as it will go.
- Reaching around to the left and right side, release the side slide locks.
- Carefully pull the drawer straight out.
- Set the drawer down on a flat, stable surface.
- Install spacer blocks and anti-tip blocks as shown in the installation on page 6.
- Leave 1/2" nominal spacing around the entire surface area of the unit if possible for coolest cabinet operation.
- Plug the power cord of the unit into a power receptacle with electrical rating as specified on the appliance label.
- Push the Warming Drawer cabinet into the cabinetry or island.
- Drive five screws around the perimeter, securing the front face flange to the cabinet.
- To reinstall the drawer, set the drawer so the slide members align with the cavity slides.
- Carefully push the drawer all the way into the cavity.
- Pull the drawer out carefully to test successful realignment and reinstallation of the drawer.

**RATING PLATE** - The information on the rating plate defines the model, serial number and electrical ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.

			
Intertek 3013256		American Range 13592 DESMOND ST., PACOIMA, CA 91331 (www.americanrange.com)	
<b>WARMING DRAWER MODEL NUMBER</b>			
ARR-27WD	<input type="checkbox"/>	ARR-30WD	<input checked="" type="checkbox"/>
ARR-27IRWD	<input type="checkbox"/>	ARR-30IRWD	<input type="checkbox"/>
ARR-36WD		<input type="checkbox"/>	
ARR-36IRWD		<input type="checkbox"/>	
SERIAL NO. XXXXXX-XXX			
<small>FOR INDOOR AND OUTDOOR BUILT-IN USE ONLY PROTECTED BY U.S. PATENT 7,166,821 REPLACEMENT LAMP RATING: 120VAC, 200WATT ELECTRICAL RATING: 60Hz, 9AMP</small>			
<b>CAUTION</b>			
<small>TO ENSURE CONTINUED PROTECTION AGAINST ELECTRICAL SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY. TO REDUCE RISK OF FIRE, DO NOT PLACE ANY HEATING OR COOKING APPLIANCE BENEATH THIS UNIT. TO REDUCE THE RISK OF ELECTRICAL SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND. UL 1026 2007/01/31 HOUSEHOLD COOKING APPLIANCES</small>			

*Rating Plate*

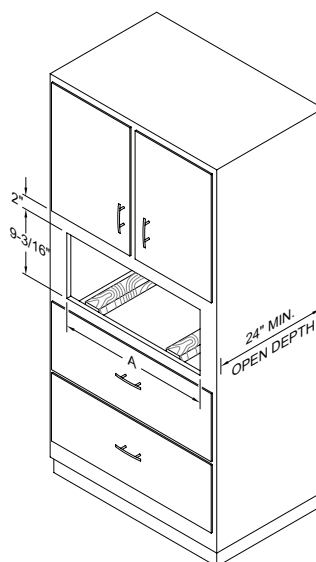


# INSTALLATION INSTRUCTIONS

27", 30" and 36" Radiant Convection Warming Drawers

ARR-27WD, ARR-30WD, ARR-36WD, ARR-27IRWD, ARR-30IRWD, ARR-36IRWD

WD WIDTH	"A" DIMENSION
26-7/8"	25-5/8"
29-7/8"	28-5/8"
35-7/8"	34-5/8"



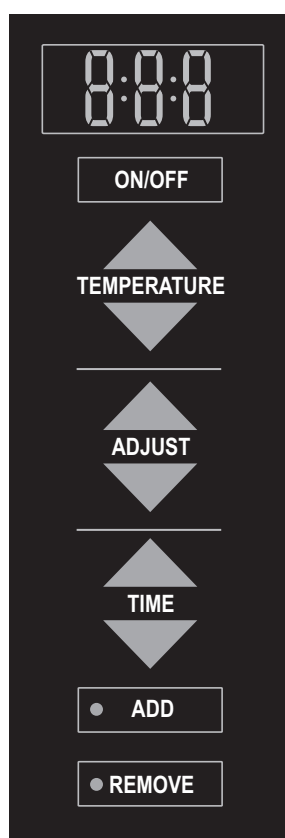
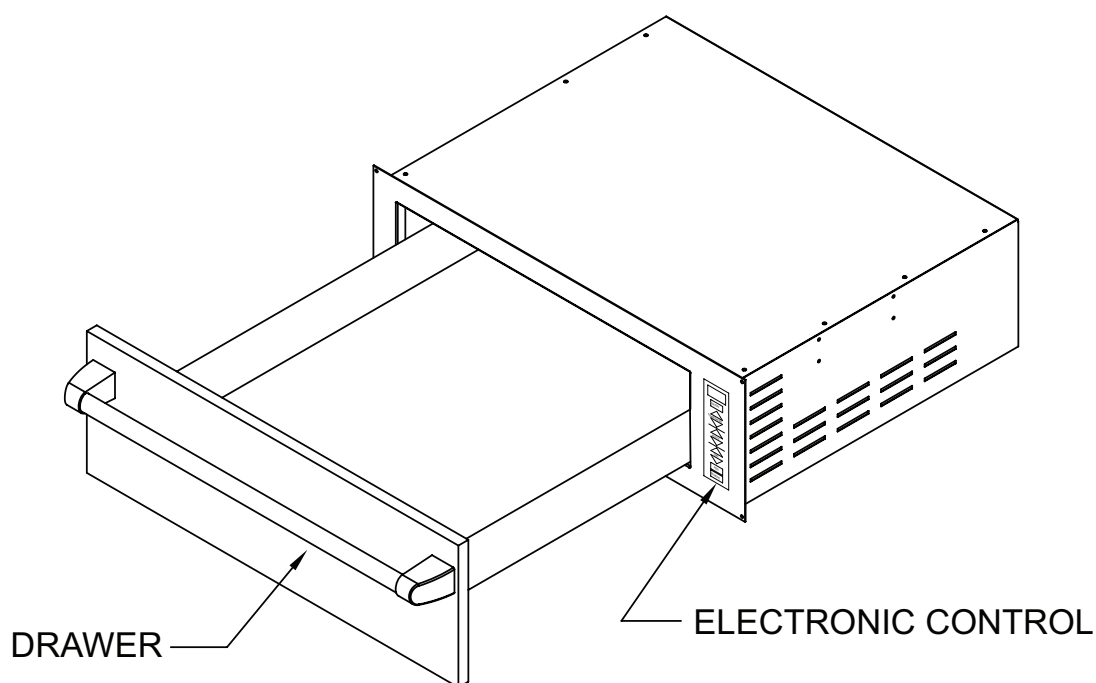
Five foot cord and plug connects from lower right rear side to 120 VAC service.

All installations must be performed in accordance with local codes.

SIZE	"A" DIMENSION
27"	25-5/8"
30"	28-5/8"
36"	24-5/8"



## WARMING DRAWER KEYPAD



- ◀ Temperature and Time Display
- ◀ ON/OFF Key
- ◀ Move Up Preset Temperature List
- ◀ Move Down Preset Temperature List
- ◀ Increase Temperature or Time
- ◀ Decrease Temperature or Time
- ◀ Move Up Preset Time List
- ◀ Move Down Preset Time List
- ◀ Add To List Stored In Memory
- ◀ Remove From List Stored In Memory



## WARMING DRAWER KEYPAD

The radiant convection Warming Drawer is operated by electronic controls that are only visible when the Warming Drawer is open. Once the Warming Drawer is turned on, you will feel radiant heat immediately.

Two convection fans inside the unit will activate to evenly distribute warm air throughout the drawer.

When the selected temperature is reached, the power level of the radiant heaters is automatically decreased to maintain the drawer at the selected temperature for the time period selected. The convection fans will continue to operate. If the temperature drops below the selected temperature, such as when you open the drawer to remove or add items, the electronic control automatically powers the radiant heaters to recover.

On first press of the ON/OFF key, the unit powers up to a preset temperature setting of 140°F for an initial preset time duration of thirty minutes.

If a different temperature is desired, you may press the Temperature UP Arrow key or Temperature DOWN Arrow key and scroll through a preset list. When the desired temperature is shown in the display, the unit will heat to the displayed temperature.

If a special temperature entry is required, use the ADJUST UP or DOWN keys to scroll to the desired entry. When the entry is satisfactory, the unit will heat to the displayed temperature.

To add the special entry to the preset list, press the ADD key. To remove any preset value from the preset list, press the REMOVE key. The ADD and REMOVE key indicator lights let you know if you can add or remove the new settings from the preset time or temperature list. When the ADD light is ON, you can add a displayed value to the list, when the REMOVE light is ON, you can remove the displayed value from the list.

On-Time of the unit can be recalled from the preset list, adjusted longer or shorter; or added and removed from the preset list in a similar fashion.

To lock out the unit for child safety, or prohibit operation for any reason, press and hold the Power ON/OFF key for ten seconds. To unlock the keyboard, press and hold the POWER ON/OFF key for ten seconds.



## WARMING DRAWER KEYPAD

### CONTINUOUS AND SABBATH MODE

To set the Warming Drawer for Continuous or Sabbath Operation, turn on the unit using the power ON/OFF key. Locate the TEMP UP and DOWN arrow keys. Each press of the TEMP UP key displays contents of a list of standard preset operating temperatures present in the warming drawer computer memory. Select the one you would like to use – or adjust a selection using the ADJUST keys to be even more specific.

Now, locate the TIME UP and DOWN arrow keys. Pressing the TIME UP or TIME DOWN key displays the contents of an operating time list – just like the operating temperature list discussed above. After the preset times have been visited using the TIME UP key, the next press shows the letters "con" in the display – short for continuous operation. When "con" has been selected, the warming drawer will run day and night – safe, but potentially expensive with regard to energy use (continuous at 90°F setting being much less expensive than continuous operation at 195°F). The letters can remain in the display indicating the unit will never go off. You may recall, in standard operation of the warming drawer, operating temperatures show for a few seconds in the display – replaced by the run timer (hours and minutes to shutoff).

The next "ADJUST" key press after "con" displays the letters "Sab" – this is a continuous 84 hour operation timer – handy for long weekend holidays. Similar to continuous operation, the letters "Sab" remain in the display during operation of the warming drawer. And, remember, no matter what temperature or time program you create or remove, you can always return to the factory presets by pressing REMOVE and ON/OFF at the same time!

### NOTE

The "Continuous" setting requires close supervision to prevent fires. Forgotten food will dry out and could potentially ignite.

### ELECTRONIC CONTROL FACTORY PRESETS

#### Preset Temperatures:

80°F  
100°F  
120°F  
140°F  
160°F  
180°F

#### Preset Times:

30 minutes  
45 minutes  
1:00 hour  
2:00 hours  
4:00 hours  
Sabbath (84 hours)  
Continuous (must be turned off manually)

The drawer load capacity will depend on the type and size of your food and dishes. The maximum weight that the drawer will hold is thirty-five lbs. Do not put or rest heavy items on the drawer.



## HOW TO LOAD THE WARMING DRAWER

### Operating Tips

- This is not a cooking device. Place already cooked and hot food into drawer to keep it at serving temperature.
- For larger quantities of food, it may be necessary to use a higher temperature.
- Heating food in heat resistant glass and ceramic containers may require higher temperatures or longer times than heating food in metal dishes because glass does not conduct heat as well as metal does.
- Allow extra time for the temperature to recover after adding or checking on food or dishes.
- Do not block the vents on the bottom and top at the right inside of the drawer. This will prevent food and dishes from warming evenly.

### NOTE

Be careful not to place food too close to the side located radiant heating elements. Increased temperature at that side and proximity to the radiant heaters may cause a fire!

### Warming Food

- Open the drawer and place food on the floor of the drawer.
- Press the ON/OFF keypad - temperature of 140°F will be displayed (with thirty minutes operating time).
- If necessary, press the Temperature UP or DOWN keys to select other desired temperature settings. Press the Adjust UP or DOWN key to fine tune your setting if required. Add the new setting to the preset list by pressing the ADD key, remove the setting from the preset list by pressing the REMOVE key.
- Press the Time UP or DOWN keys to change the desired time setting. Once again, press the Adjust UP or DOWN key to fine tune your setting if required. Add the new setting to the preset list by pressing the ADD key, remove the setting from the preset list by pressing the REMOVE key.
- Close the drawer.
- The warming drawer can be turned off at any time by pressing the ON/OFF key.
- Take care when opening and closing the loaded drawer to prevent spills
- Keep the drawer closed while in use to prevent food from drying out. Remember, food may continue to cook while being warmed in the drawer.
- When warming is complete keep the drawer open for a few minutes to allow the humidity to evaporate.



## HOW TO LOAD THE WARMING DRAWER

### Warming Dishes

- The Warming Drawer can also be used to warm glass, pyrex or ceramic heat resistant dishes.
- Open the drawer.
- Place the dishes in the drawer, arranging them in the drawer for best results.
- Set the temperature to 140°F.
- Set the time to fifteen minutes.
- Close the drawer.
- After fifteen minutes the Warming Drawer will shut off.

### CAUTION

Dishes may be very hot!

- Carefully remove dishes using oven mitts.
- Food and dishes can also be warmed simultaneously.
- Keep in mind that the temperature setting to keep food warm may be higher than the temperature required to warm dishes.

## CLEAN UP

### CAUTION

Before servicing, disconnect the power supply by either removing the fuse, shutting off the power main or manually "tripping" the circuit breaker. Do not clean or remove the Warming Drawer until it has cooled.

### Cleaning the Appliance Front and Electronic Control Panel

Clean the control panel with a soft, lightly dampened cloth sprayed with a mild glass cleaner (i.e.; Simple Green). Dry the control panel completely with a soft lint-free cloth. All external surfaces and controls can be cleaned with warm water and liquid dish soap applied with a sponge. Wipe the surfaces dry using a soft cloth.

### Cleaning the Glass Shield

The surface of the glass shield can be cleaned with a glass cleaner.

### Cleaning Stainless Steel Surfaces

Stainless Steel surfaces can be cleaned using a non-abrasive Stainless Steel cleaner.

Avoid the following on all surfaces:

- Abrasive cleaning agents, such as powder or cream cleansers
- Abrasive sponges, pot scourers or sponges that were used with abrasive cleaning agents
- Oven sprays



## WARMING DRAWER CARE

### Removing the Drawer

- The drawer can be removed for easier cleaning.
- Pull the drawer completely out and release the center lock, located underneath the drawer, and push the slide into the drawer cavity as far as it will go.
- Reaching around to the left and right side, release both side slide locks and pull the drawer straight out.

### **BE CAREFUL WHEN REMOVING THE HEAVY DRAWER.**

- Clean all surfaces of the drawer with a solution of warm water and liquid dish soap.
- Wipe drawer surfaces dry with a soft cloth.

### Installing the Drawer

- Push all slides into the drawer cavity.
- Slip all inner ball races forward, keeping the slides in the cavity.
- Align the drawer with the inner ball races and carefully push the drawer into the cavity. You should feel the drawer traveling on the slide system.
- Push the drawer all the way into the cavity, then carefully pull the drawer forward to be sure the slide locks are engaged.

### Warming Drawer Repair

Repairs should only be carried out by a qualified and trained person in accordance with local and national safety regulations. Unauthorized repairs could cause an injury or machine damage. Some minor problems can be fixed without a service call. Contact factory for repairs, American Range Customer Service at [www.americanrange.com](http://www.americanrange.com) or 818.897.0808.



## WARMING DRAWER CARE

TROUBLESHOOTING		
PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Drawer does not heat.	There is no power to the warming drawer or the circuit breaker has been tripped.	Plug the appliance into the outlet or reset the circuit breaker.
Food is not warm.	Adjust the temperature setting.	Check that the convection fan vents have not been blocked by large plates or dishes.
Dishes are not warm.	The wrong temperature was selected or the dishes need more time to warm.	Check the temperature setting or increase the heater timer setting.
Food or dishes are too hot.	Temperature setting is incorrect.	Check the temperature setting and make sure food is not too close to the heating element.
Appliance is noisy.		This is not a problem. The circulation fans which distribute heated air make a sound when they operate.

### Questions?

In the event of a fault which you cannot easily fix yourself, please contact American Range. When contacting Technical Service please quote the Serial Number and Model Number of the Radiant Convection Warming Drawer. This information is visible on the silver data plate located beneath the drawer.



## INSTALLATION INSTRUCTIONS

### INTEGRATED DOOR INSTALLATION INSTRUCTIONS

- Custom made front panels can be installed with models ARR-27IRWD, ARR-30IRWD and ARR-36IRWD.
- The custom panel must be at least 3/8" (10 mm) thick and made of heat resistant material rated for 140°F (60°C) service.

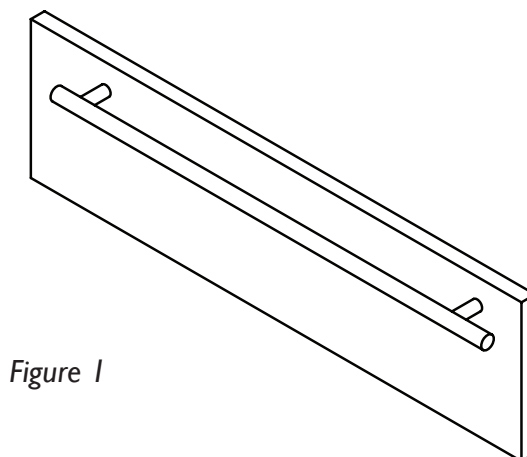


Figure 1

- As shown in **Figure 1**, a handle may be attached to the custom front panel if desired. Remember to countersink the handle screws, so the back surface is flush for attachment to the metal drawer front.

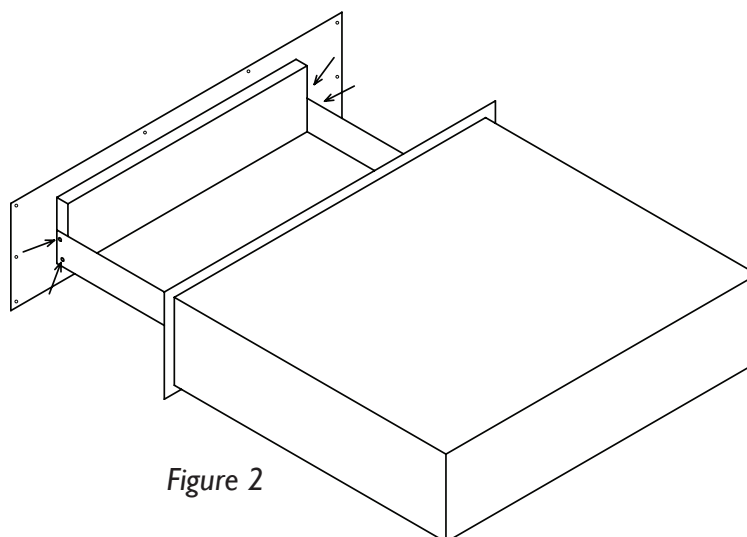


Figure 2

- Loosen the two screws on the inner left and right side of the drawer, as shown in **Figure 2**, and remove the panel from the appliance drawer.



## INSTALLATION INSTRUCTIONS

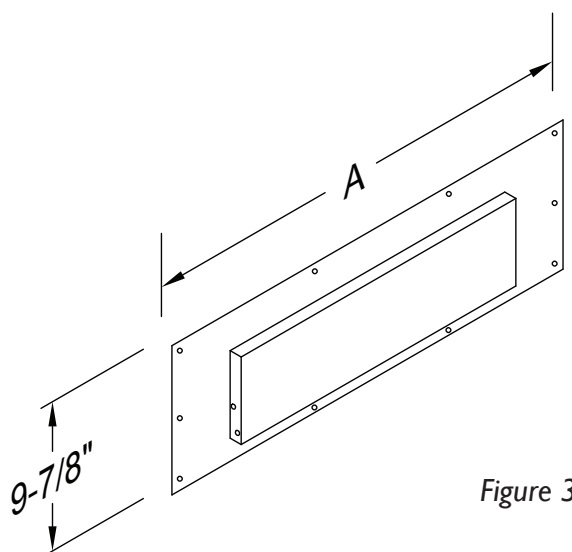


Figure 3

- The panel, shown in **Figure 3**, can be used as the drilling template for attachment to the custom panel.
- To assist in attachment, you may apply double-sided adhesive tape to the appliance drawer front plate and position the plate over the custom panel using the tape to help hold it in place.
- Screw the custom panel tightly onto the removed panel with eight screws.
- Using the two screws on the inner left and right side of the drawer, reattach the panel and custom front panel assembly to the appliance drawer as shown in **Figure 4**.

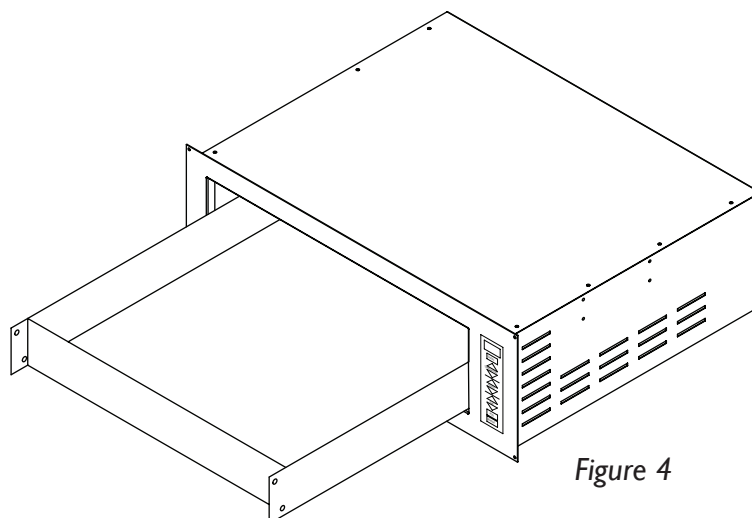
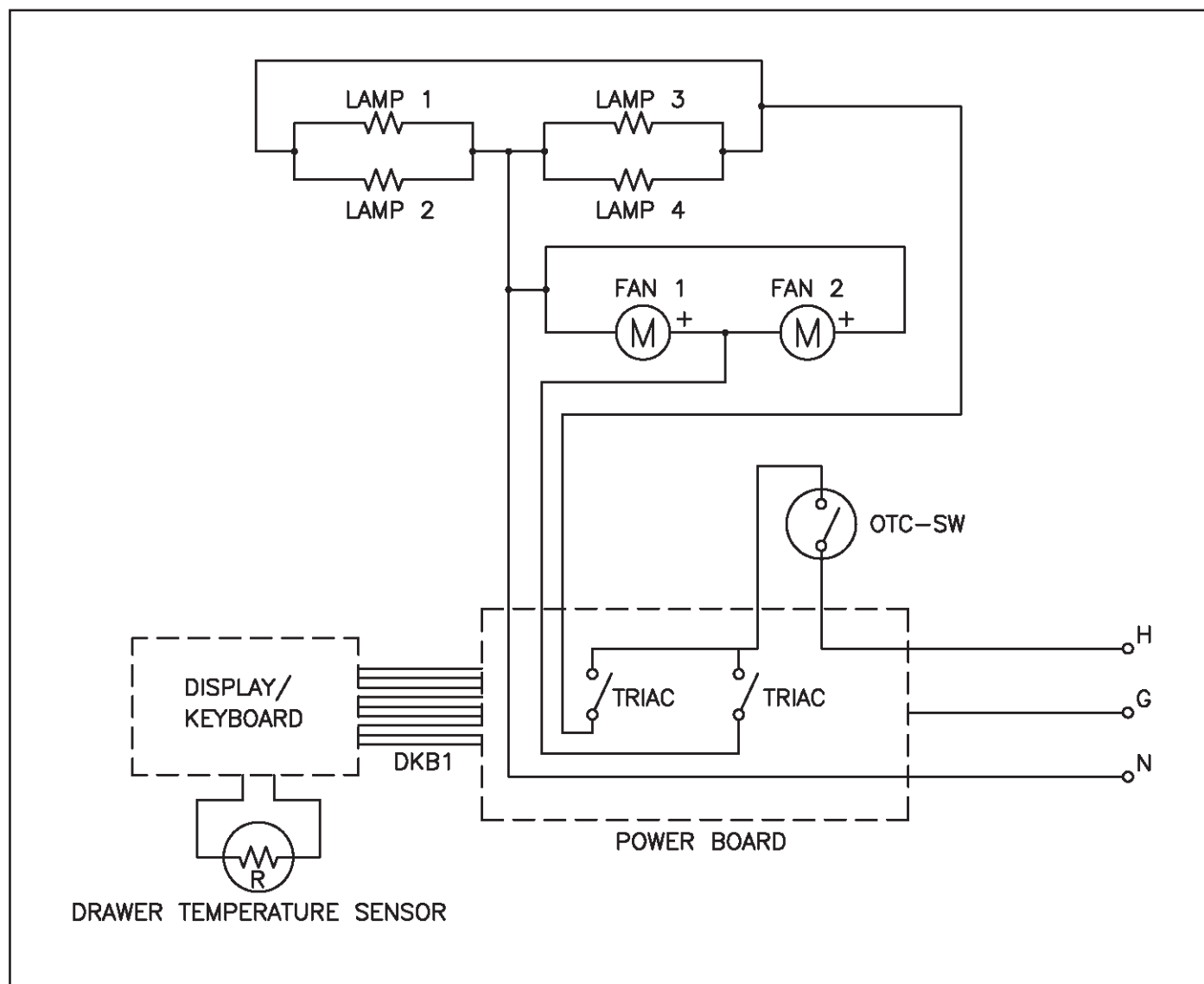


Figure 4

- Leave 1/2" nominal spacing around the entire surface area of the unit if possible for coolest cabinet operation.
- Pull the drawer out carefully to test successful realignment and operation of the drawer.



## WARMING DRAWER WIRING DIAGRAM





## WARRANTY

American Range (hereafter AMR) hereby provides the following warranty to the original residential user ("Owner") for its new RESIDENTIAL Product(s) to be free from defects in material and workmanship in normal household use for the Warranty period(s) set forth below, beginning from the date that power and/or gas is turned on with proof of installation. Without proof of installation, the beginning is from time of purchase under the terms and conditions as follows: Proof of original purchase date is required to obtain service under this limited warranty.

**This Warranty is applicable only on new AMR residential Products and is non-transferrable.**

This Warranty is not applicable to AMR commercial Products. This Warranty is strictly limited to Products sold to the original Owner in the United States or Canada, and said Owner shall not be entitled to transfer this Warranty to third parties. This Warranty is also not applicable on AMR residential Products that are used for commercial purposes, including without limitation, vacation rentals, fire stations, clubs, government facilities, non-profit groups, bed and breakfast facilities, and board & care facilities.

**Warranty Period:**

In the event that Owner fails to promptly register the Product(s) with AMR within ninety (90) days of the date of purchase, the Warranty period shall be strictly limited to a period of one-year for parts and labor; from the date of purchase. Proof of purchase is required for all claims under this Warranty.

However, for all Products properly registered with AMR, with proof of purchase and within ninety days from the date of purchase, a limited five-year warranty is in effect subject to the terms and conditions herein.

**FIVE YEAR LIMITED WARRANTY ON BURNERS**

Any surface gas bake burner, gas infrared broiler, electric broil element, electric bake element or electric convection element which fails due to defective materials or workmanship (does not include cosmetic failures) during normal household use during the second through fifth year from the date of original retail purchase will be supplied to a qualified service technician, free of charge for the part, with the owner paying all other costs, including labor. This does not include igniters or burner bases.

**LIMITED LIFETIME WARRANTY**

In addition, for all Products properly registered with AMR, as set forth within this Warranty, the following parts only shall have a limited lifetime warranty, subject to the terms and conditions herein, for the life of the Product(s).

Knobs, Chrome Racks, Cast Iron Grates, aeration drip pan for Performer Series only (ARROB), Grease Can for use with grill and griddles, Sealed and Open burner heads only, and Laser Etched Control Panel Graphics.

Owner shall be responsible to pay \$25.00 per each Knob (\$69.00 USD per each Knob for claims in Hawaii and Puerto Rico. \$35.00 USD for claims from Canada), and \$35.00 per each Rack, Grate, Drip Pan, Grease Can, Burner Head, and Laser-Etched graphic (\$69.00 USD per each such item for claims in Hawaii and Puerto Rico. \$45.00 USD per each such item for claims from Canada) for shipping and handling of each such ordered part (per item) to be replaced under this Warranty.

After the one year Warranty period, Owner shall be responsible for all labor costs under the limited lifetime warranty.

**Exceptions to the Warranty:**

Rubber seals, light bulbs, and gaskets are covered for a period of ninety (90) days only. Oven glass, porcelain, and Products that are not defective, but that require adjustments for normal wear and tear are expressly excluded from this Warranty.

**Warranty Claims:**

In the event of a claim for repair of the Product(s), and to obtain warranty service, Owner must contact either (i) the dealer from whom the product was purchased; (ii) an authorized AMR service agent; or (iii) AMR Residential service support at 1-888-753-9898. You will be asked to provide a model and serial number; and date of original purchase.

AMR shall provide all new replacement parts and all repair labor under the Warranty.

Under the terms of this Warranty, service must be performed by a factory authorized AMR service agent/representative, and approved in advance by AMR. AMR shall not be responsible for labor costs that have not been pre-approved, with written confirmation by AMR. Note that service providers are independent entities and not affiliated with AMR. Travel expenses from the factory authorized service agent to the product location are limited to 25 miles each way. For greater distances, either have the product delivered to the servicer or make separate



## WARRANTY

travel arrangements. All repair services shall be provided during normal business hours. AMR will not be responsible for premium time or overtime charges for labor covered under this warranty or for repairs made without AMR authorization. Such charges shall be the responsibility of the Owner.

### Limitation of Warranty:

AMR shall have no obligation under this Warranty as to any Product(s) which have been misapplied, mishandled, abused, misused, modified, altered, subject to improper cleaning methods, subject to harsh chemical action, modified by unauthorized service personnel, damaged by accidents, flood, fire, smoke, public unrest, earthquake, tornado, hurricane, other acts of God, Owner negligence, reasons beyond the control of AMR, failures due to improper installation, insufficient gas or electrical supply, problems due to improper ventilation, or removed/altered serial numbers. Any damage due to water, chemical, or direct contact to infrared burners will also not be covered under this Warranty. This Warranty shall be void if the Product(s) are not properly installed by a licensed plumber, and not properly calibrated for electrical and gas connectivity, gas line size, correct pressure, and properly leveled. Additionally, AMR factory recommended cleaning instructions must be followed by Owner at all times or this Warranty shall be voided by AMR.

### Residential Display Warranty:

Dealer display and model home displays sold have the following warranty:

Display Models Not Used For Demonstration: Display models are covered by a one (1) year limited functional parts and services warranty, proof of date of installation is required. There is no cosmetic warranty of any kind for display models.

Display Models Used For Demonstration: Floor models used for demonstration are covered by a ninety (90) day limited parts warranty only, proof of date of installation is required. There is no service or cosmetic warranty of any kind for any display models.

Excludes items that are: missing, cracked, aesthetic; broken; dented; frayed, etc.

**Accordingly, except as stated hereinabove the dealer display and model home display goods are being sold on an 'as-is' or 'with all faults' basis. Except as stated, the entire risk as to the quality and performance of the goods is with the buyer. Additionally, except as stated, should the goods prove defective following their purchase, the buyer and not the manufacturer, distributor, or retailer assumes the entire cost of all necessary servicing or repair.**

THIS WARRANTY IS LIMITED AND MADE IN LIEU OF ANY AND ALL OTHER SUCH WARRANTIES EXPRESSED OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE ENTIRE LIABILITY OF AMR IS SET FORTH HEREIN THIS WARRANTY. OWNER SPECIFICALLY UNDERSTANDS AND ACKNOWLEDGES THAT THERE ARE NO WARRANTIES, EITHER EXPRESSED OR IMPLIED HEREUNDER OTHER THAN THE WARRANTIES WHICH ARE SPECIFICALLY STATED HEREIN. SAID OWNER SHALL NOT RELY ON ANY OTHER ASSERTIONS, REPRESENTATIONS OR STATEMENTS BY AMR OR ITS AGENTS, OTHER THAN THOSE SPECIFICALLY EXPRESSED IN THIS WARRANTY.

AMR'S LIABILITY ON ANY CLAIM OF ANY KIND IS EXPRESSLY LIMITED AND SHALL NOT EXCEED THE PRICE OF THE PRODUCT(S) OR PART(S) THEREOF THAT GIVE RISE TO SUCH CLAIM.

Failure by AMR to enforce any of its rights under this Warranty shall not be construed as a waiver of those rights. AMR specifically reserves the right to investigate and verify all claims to determine the validity of the claim and the claimant's qualifications under this Warranty. AMR reserves the right to refuse Warranty service in the event that AMR determines that a claimant's right to the Warranty is inapplicable under the terms and conditions herein.

AMR is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, tort, or any other legal theory, including without limitation, property damage, bodily injury, loss of use, and/or lost profits.

This Warranty gives the Customer certain legal rights. The customer may also have other legal rights which vary from state to state. Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of incidental or consequential damages. If such laws apply, the limitations or exclusions contained in the terms and conditions of this Warranty may not apply to all such Owners.

AMR expressly reserves the right to make changes to their Warranty policy before or after purchase by the Owner.



Notes 



13592 Desmond St., Pacoima, CA 91331 818.897.0808 tel 888.753.9898 toll free [www.americanrange.com](http://www.americanrange.com)



# WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



13592 Desmond Street, Pacoima, CA 91331  
818.897.0808 tel 888.753.9898 toll free  
818.897.1670 fax  
[www.americanrange.com](http://www.americanrange.com)