



Commercial Cooking Equipment

OWNERS MANUAL AND INSTALLATION INSTRUCTIONS

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HOME RANGE - I DR

WARNING:

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

- Do not store or use gasoline or other flammable vapors and liquids in vicinity of this or any other appliance.

- WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas suppliers instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and Service must be performed by a qualified installer, service agency or the gas supplier.

Instruction to be followed in case the user smells gas are to be posted in a prominent location in the kitchen area. This information shall be obtained by contacting the local gas company or gas supplier.

Installer: Please leave this manual with the appliance owner.

Owner: Please retain this manual for future reference.

IMPORTANT

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform to local codes, or in the absence of local codes, with the National Fuel Code, ANSI Z-223.1 (latest edition).

All Imperial appliances are shipped with a gas pressure regulator installed in the unit. All units are adjusted, tested, and inspected at the factory prior to shipment.

After uncrating, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, contact the shipper immediately.

RATING PLATE

The rating plate is located in front of the range below the oven section (7" from the floor). Information on this plate includes the model and serial numbers. When communicating with factory about a unit or requesting special parts or information, this data is essential for proper identification. Other information on this plate is the BTU/hr input of the burners, operating gas pressure in inches WC, and whether the unit is orificed for natural or L.P. gas. Pilot lighting instructions (ovens only) are also located in the same area.

GENERAL

- (1) The unit must be electrically grounded in compliance with local codes or, in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 (latest edition).
- (2) A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance for safety and ease of future service.
- (3) The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.5 KPa).
- (4) The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI.
- (5) The appliance area must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids.

**IMPERIAL COOKING APPLIANCES MUST BE CONNECTED
ONLY TO THE TYPE OF GAS IDENTIFIED ON THE RATING PLATE !**

CAUTION

DO NOT PUSH against the end of the valve cover/landing ledge in an attempt to adjust the range position. Although this part is deburred during manufacturing, an accident could occur if the range should move suddenly while being pushed into position by hand.

LEVELING

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

AIR SUPPLY AND VENTILATION

The area in front and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Means must be provided for any cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any hood, but consult local codes before constructing and installing a hood.

ELECTRICAL CONNECTION

Imperial ranges require a 120 volt supply to operate the ignition system. The supply cord provided on the appliance is equipped with a three prong (grounding) plug for protection against shock hazard. The electrical service in the building must be equipped with a properly grounded three prong receptacle. **Do not cut or remove the grounding prong from this plug.** A wiring diagram is located behind the side control cover.

WARNING: DO NOT ATTEMPT TO OPERATE THIS APPLIANCE IN THE EVENT OF A POWER FAILURE.

Maximum depth of cabinets installed above the cooking tops shall be 13".

GAS CONNECTION NOTE: Use at least 1/2" commercial flex hose to connect unit to the gas supply (service) line. All valves must be in the off position before connecting to gas supply.

PRESSURE REGULATOR

The regulators installed in the Imperial Ranges, are adjusted at the factory for 5" WC (natural gas) or 10" WC (L.P.) depending on the customer's ordering instructions. Regulators must not be removed.

Check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2 PSI (14" WC). If the line pressure is beyond this limit, a step-down regulator will be required. The inlet pressure shall be atleast 6" WC for natural gas and 11" WC for L.P. gas.

Any adjustment to regulators must be made only by qualified service personnel with the proper test equipment.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS

If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" NPT (with suitable strain reliefs). The flexible connector must comply with the standard for Connectors for Movable Gas Appliances, ANSI Z21.69 and addendum Z21.69a (or latest edition). Quick-disconnect Devices for use with Gas Fuel should comply with ANSI Z21.41 and addendum Z21.41a (or latest edition). If disconnection of the restraint is necessary, make sure to reconnect restraint after the appliance has been returned to its originally installed position.

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

CAUTION

When lighting or checking for leaks do not stand with your face close to the combustion chamber.

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

LIGHTING INSTRUCTIONS

TOP BURNERS:

1. Push in and turn knob counterclockwise (left) to "Lite" position. A sparking sound will be heard, igniting the burners.
2. After the burner lights, turn the knob counterclockwise (left) to desired setting.

GRIDDLE (HOT PLATE) / RAISED GRIDDLE

1. Push in and turn the knob counterclockwise (left) to "Lite" position. A sparking sound will be heard, igniting burner.
2. When the burner lights sparking will stop. Turn the knob further counterclockwise to desired setting.

OVEN

1. Set the power switch to "ON" position.
2. Set the thermostat to desired temperature, a sparking sound will be heard igniting the pilot.
3. After the pilot flame is established, the burners will light automatically.
4. For complete shutdown, turn the thermostat and power switch to "OFF" position.

Check all gas connections for leaks with a soapy water solution before lighting. **DO NOT USE AN OPEN FLAME**

TO CHECK FOR LEAKS! Putting an open flame beside a new gas connection is extremely dangerous.

FINAL PREPARATION

A. TOP SECTION

New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, or grease remaining from thin film of nontoxic rust protectant. Food preparation surfaces should be washed thoroughly with hot, soapy water before being used.

The top grates should be removed and washed before use. With these removed, it will be possible to remove any plastic tie cords holding the burners in place.

B. GRIDDLE

New Griddles should be seasoned following this sequence:

- (1) Clean the griddle surface thoroughly with hot, soapy water to remove the protective oil coating wiped on at the factory.
- (2) Rinse with a mixture of 1/4 cup vinegar to one quart water.
- (3) Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
- (4) Turn all griddle burners "ON" and wait until the shortening begins to smoke, then turn the burners "OFF".
- (5) Rub the now-melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
- (6) Let the griddle cool, then repeat steps 3, 4, and 5.
- (7) When the griddle is cool after the second seasoning, wipe it once again with a thin film of shortening or cooking oil.

Wok Ring: Minimum pan size used shall be 12" in diameter.

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Imperial Range and Oven must be kept clean.

CAUTION

**NEVER USE AMMONIA IN AN OVEN THAT IS WARMER
THAN ROOM TEMPERATURE AND ALWAYS HAVE DIRECT VENTILATION!**

OPEN BURNERS:

1. Lift all the top grates.
2. Lift off the burner heads and venturies by raising the head slightly, sliding to the rear of the range and lifting upwards.
3. Wash all of the above in hot, soapy water.
4. Reinstallation of the top burners is the reverse of removal.

GRIDDLES:

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

OVENS

1. Remove the baking racks, and rack guides. Wash in hot soapy water, and replace after the rest of the oven is cleaned.
2. Remove the oven bottom by lifting it out from the front then sliding forward, out of the oven.
3. Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
4. Wash all the above with hot soapy water, then reassemble.
5. Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
6. Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
7. After cleaning the oven, rinse well with 1/4 cup of vinegar to one quart of clear water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.

PERIODIC CLEANING:

Check the ventilation system periodically to see that nothing has fallen down into the stub back, high riser or high shelf exhaust vents.

Lubricate the pivot pins of the oven door hinge where the right and left lever arms connect to the door. Use a multi-purpose lubricating oil sparingly so as to not drip oil needlessly.

Your Imperial range should be checked for safe and efficient operation at least yearly by a qualified service company.

Periodically check the oven pilot, oven burner and top burner flames for proper operation as shown in the pictures. A blue inner cone indicates good setting.

STAINLESS STEEL:

All stainless steel body parts should be wiped with hot soapy water or with a liquid cleaner designed for this material. DO NOT USE steel wool, abrasive cloths, cleansers or powders to clean stainless surfaces! If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

FOR SERVICE OR ORDERING PARTS

1. Contact the factory service at (626) 357-7411 or FAX (626) 359-5909.
2. Provide model number and serial number of the appliance.
3. Identify part name and the corresponding part number.
4. Specify type of gas used (natural or L.P.) and altitude if over 2000 feet.
5. Parts will be shipped C.O.D.

CAUTION

- Do not allow children to operate the range or play with it !!
- Do not use the range as room heater !!
- Do not use unstable pots or pans on your open burners !!

- Proper flame size is important for safe and efficient operation. Do not adjust the flame larger than the pan/pot bottom.
- Do not use the range as step or climb on it to reach the overhead cabinet. Range top could be hot and can cause severe burns. Store items children like well away from range surrounding.
- Avoid wearing loose clothes while working with the range. Due to intense heat, clothes, synthetic fabric robes and flannel pajamas can easily catch fire and could cause severe personal and property damage.
- Use good, sturdy pot holders to hold on to the handles, especially when hot. Thin towels or other cloth can cause severe burns. Keep pot holders dry. Wet pot holders create steam when in contact with heat. Keep pot holders away from flame.
- Do not use your range as storage area. Flammable or plastic items may ignite and/or melt when the range is operated.
- Use right size pot/pan. Avoid boil-overs or spill-overs. This will prevent accumulation of food and also help in keeping your range clean.