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Adcraft BDGR-6024GB/NG

Adcraft BDGR-6024GB/NG Black Diamond 60" Range User Manual

Model: BDGR-6024GB/NG

PRODUCT OVERVIEW



A full view of the Adcraft Black Diamond 60-inch commercial range, featuring six top burners on the left, an elevated griddle on the right, and two large ovens below. The unit is constructed from stainless steel and stands on adjustable legs.

The Adcraft BDGR-6024GB/NG Black Diamond 60" Range is a robust commercial cooking appliance designed for high-volume kitchen environments. This unit combines a powerful gas range with an elevated griddle, offering versatile cooking capabilities.

Key features include:

- Constructed of stainless steel fronts with aluminized sides for durability.
- Six 12" x 12" 30,000 BTU top burners with removable cast iron top grates.
- Individual pilot lights and controls for precise heat management.
- Elevated griddle/broiler with a 24"W x 21"D cook top and a 3/4" thick griddle plate.
- Adjustable built-in broiler rack for added functionality.
- Two standard ovens with a temperature range of 150°F to 550°F.
- Each oven includes two adjustable racks.
- Features a back riser with shelf and a removable crumb tray for easy cleaning.
- Equipped with 6" adjustable legs for proper leveling and stability.

INSTALLATION AND SETUP

Proper installation is crucial for the safe and efficient operation of your Adcraft range. It is recommended that installation be performed by a qualified professional.

1. Unpacking

- Carefully remove all packaging materials from the unit.
- Inspect the range for any shipping damage. Report any damage immediately to the carrier and your supplier.
- Ensure all components listed in the packing list are present.

2. Placement

- Place the unit on a level, non-combustible surface capable of supporting its weight (approximately 860 pounds).
- Ensure adequate clearance from combustible walls and materials as per local codes and manufacturer guidelines.
- Provide sufficient ventilation in the installation area.

3. Gas Connection

- This unit is designed for Natural Gas (NG) operation. Verify your gas supply matches this requirement.
- Connect the unit to the gas supply using a 3/4" NPT connection.
- All gas connections must comply with local codes and be leak-tested after installation.

4. Leveling

- Adjust the 6" adjustable legs to ensure the range is perfectly level. This is critical for proper cooking performance and drainage on the griddle.

OPERATION GUIDE

1. Top Burners

- Each 12" x 12" burner has an individual control knob and pilot light.
- To ignite, turn the burner knob to the 'ON' position. The pilot light should ignite the burner. If not, refer to the troubleshooting section.
- Adjust the flame intensity using the control knob.
- The heavy-duty cast iron grates allow for easy sliding of pots.

2. Elevated Griddle

- The griddle features a 24"W x 21"D cooking area with a 3/4" thick griddle plate.
- Use the dedicated manual control knob(s) for the griddle to set the desired temperature.
- Allow sufficient time for the griddle plate to preheat evenly before cooking.
- The elevated design includes an adjustable built-in broiler rack for additional cooking options.

3. Ovens

- The unit features two standard ovens.
- Set the desired temperature using the oven control knob, ranging from 150°F to 550°F.
- Each oven is equipped with two adjustable racks for flexible cooking space.
- Allow the oven to preheat to the set temperature before placing food inside.

CARE AND MAINTENANCE

Regular cleaning and maintenance will extend the life and maintain the performance of your Adcraft range.

1. Daily Cleaning

- **Stainless Steel Surfaces:** Wipe down all stainless steel surfaces with a damp cloth and mild detergent. Dry thoroughly to prevent water spots. Avoid abrasive cleaners or scouring pads that can scratch the finish.
- **Grates and Burners:** Allow grates to cool. Remove and clean them with warm, soapy water. The anti-clogging pilot shield should be kept clear of debris.
- **Griddle Plate:** After each use, scrape off excess food debris. While still warm, wipe the griddle surface with a griddle brick or scraper. Season the griddle regularly as needed.
- **Crumb Tray:** Empty and clean the removable crumb tray daily.

2. Regular Maintenance

- Periodically check gas connections for leaks using a soapy water solution (never an open flame).
- Ensure the adjustable legs are stable and the unit remains level.
- Inspect burner ports and pilot lights for blockages and clean as necessary.

TROUBLESHOOTING

This section provides solutions to common issues you might encounter. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Burner not lighting	No gas supply; Clogged pilot light; Clogged burner port	Check gas valve; Clean pilot light orifice; Clean burner ports
Oven not heating	Gas supply issue; Thermostat malfunction; Pilot light out	Verify gas supply; Check thermostat setting; Relight oven pilot
Uneven griddle heating	Unit not level; Carbon buildup on griddle plate	Adjust leveling legs; Thoroughly clean and re-season griddle
Excessive smoke/odor	Food debris buildup; Improper ventilation	Clean unit thoroughly; Ensure proper kitchen ventilation

TECHNICAL SPECIFICATIONS

Model Number: BDGR-6024GB/NG
Brand: Adcraft
Product Dimensions: 60 x 32.5 x 60 inches
Weight: 860 Pounds
Material: Stainless Steel
Gas Type: Natural Gas (NG)
Total BTU: 276,000 BTU
Burner BTU: 30,000 BTU per burner
Griddle Plate Thickness: 3/4 inch
Griddle Cook Top Dimensions: 24"W x 21"D
Oven Temperature Range: 150°F to 550°F
Gas Connection: 3/4" NPT
Legs: 6" Adjustable Legs
Certifications: cETLus, ETL-Sanitation

WARRANTY AND SUPPORT INFORMATION



For specific warranty details, please refer to the documentation provided with your purchase or contact Adcraft directly. General product support can be obtained through the manufacturer's customer service channels.


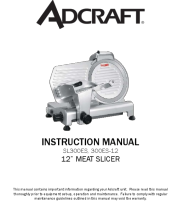

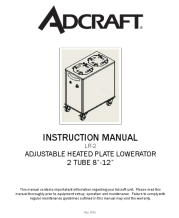

For assistance, you may visit the official Adcraft store on Amazon:[Adcraft Store](#)

For service or parts inquiries, please contact a qualified commercial kitchen equipment technician.

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Related Documents - BDGR-6024GB/NG

  MG-1 Meat Grinder <small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to assembly, operation and maintenance. Failure to comply with proper performance practices outlined in this manual may void the warranty. 202311-1602201</small>	Adcraft MG-1 Meat Grinder User Manual and Warranty Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.
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 <p>ADCRAFT HOT DOG STEAMER - TOP LOADING HDS-1300W/100</p> <p>Specifications</p> <ul style="list-style-type: none"> Capacity: 100 hot dogs per batch Power: 1300W Voltage: 120V Frequency: 60Hz Dimensions: 14" x 14" x 14" Weight: 15 lbs Material: Stainless Steel Warranty: 1 Year <p>Features</p> <ul style="list-style-type: none"> Top Loading Bun Compartment Easy to Clean Compact Design Stainless Steel Construction 1300W Power 120V Voltage 60Hz Frequency 14" x 14" x 14" Dimensions 15 lbs Weight 1 Year Warranty 	<p>Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</p> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
 <p>ADCRAFT</p> <p>INSTRUCTION MANUAL SL300ES, 300ES-12 12" MEAT SLICER</p> <p>This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to operation and use. It contains important safety information and instructions. Failure to follow these instructions could result in injury or property damage. Please read this manual carefully and keep it for future reference.</p>	<p>Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</p> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>ADCRAFT</p> <p>DF-12L, DF-12L/2 Electric Fryers</p> <p>This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to operation and use. It contains important safety information and instructions. Failure to follow these instructions could result in injury or property damage. Please read this manual carefully and keep it for future reference.</p>	<p>Adcraft DF-12L & DF-12L/2 Electric Fryer Manual: Operation, Cleaning & Warranty</p> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>
 <p>ADCRAFT</p> <p>INSTRUCTION MANUAL LR-2 ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8"-12"</p> <p>This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to operation and use. It contains important safety information and instructions. Failure to follow these instructions could result in injury or property damage. Please read this manual carefully and keep it for future reference.</p>	<p>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>
 <p>ADCRAFT</p> <p>RG-05, RG-07, RG-09 Roller Grill</p> <p>This manual contains important information regarding your Adcraft unit. Please read this manual thoroughly prior to operation and use. It contains important safety information and instructions. Failure to follow these instructions could result in injury or property damage. Please read this manual carefully and keep it for future reference.</p>	<p>Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</p> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>