

Adcraft BDGR-60/NG

Adcraft BDGR-60/NG Black Diamond 60-Inch Natural Gas Range Instruction Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Adcraft BDGR-60/NG Black Diamond 60-Inch Natural Gas Range. This commercial-grade appliance is designed for professional kitchen environments, featuring robust construction and high-performance components. Please read this manual thoroughly before using the appliance and retain it for future reference.



A full view of the Adcraft BDGR-60/NG Black Diamond 60-Inch Natural Gas Range, showcasing its stainless steel construction, ten top burners with cast iron grates, and two oven compartments below.

2. IMPORTANT SAFETY INFORMATION

For your safety and to reduce the risk of fire, explosion, electric shock, or injury, please observe all safety warnings and instructions. This appliance must be installed by a qualified professional in accordance with all local codes and regulations.

- **Gas Supply:** Ensure the gas supply pressure is correct for natural gas. All gas connections must be leak-tested after installation.
- **Ventilation:** Adequate ventilation is crucial. This appliance must be installed under an appropriate commercial ventilation hood.
- **Clearances:** Maintain proper clearances from combustible materials as specified by local codes and the appliance's rating plate.
- **Supervision:** Never leave the appliance unattended during operation.

- **Flammable Materials:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Hot Surfaces:** Surfaces become hot during use. Use caution and appropriate protective gear when operating.
- **Maintenance:** Only qualified service personnel should perform maintenance or repairs.

3. WHAT'S IN THE BOX

Upon unpacking, verify that the following item is included:

- Adcraft BDGR-60/NG Black Diamond 60-Inch Natural Gas Range

Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and your dealer.

4. SETUP AND INSTALLATION

Installation of this commercial gas range must be performed by a licensed and qualified installer in accordance with all applicable national and local codes. The appliance is certified by cETLus and ETL-Sanitation standards.

4.1. Location

Place the range on a level, non-combustible surface. Ensure adequate clearance around the unit for proper ventilation and maintenance access.

4.2. Leveling

The range is equipped with 6-inch adjustable legs. Use a level to ensure the unit is perfectly level for optimal performance and safety.

4.3. Gas Connection

Connect the range to a natural gas supply using a 3/4" NPT connection. All gas connections must be sealed and tested for leaks using a non-corrosive leak detection solution.

4.4. Ventilation

Install the range under a properly sized and installed commercial ventilation hood system to ensure adequate removal of cooking fumes and heat.

5. OPERATING INSTRUCTIONS

5.1. Top Burners

The range features ten 12" x 12" 30,000 BTU top burners, each with individual pilot lights and control knobs for instant lighting and precise heat adjustment.

1. Ensure the individual pilot light for the desired burner is lit.
2. Turn the corresponding control knob to the desired flame setting (Low to High).
3. To turn off, rotate the control knob to the 'OFF' position.

5.2. Standard Ovens

The range includes two standard ovens, each measuring 26.75"W x 26"D x 14"H, with a total BTU output of 30,000 BTU/hr. Each oven has a porcelain liner and two adjustable racks.

1. Open the oven door and ensure the oven is clear of any obstructions.

2. Adjust the oven racks to the desired height.
3. Turn the oven thermostat knob to the desired temperature, ranging from 200°F to 550°F. The oven is equipped with a flame failure safety device for added safety.
4. Allow the oven to preheat to the set temperature before placing food inside.
5. To turn off, rotate the thermostat knob to the 'OFF' position.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Adcraft range. Always allow the appliance to cool completely before cleaning.

6.1. Exterior Cleaning

The range is constructed of stainless steel. Clean exterior surfaces with a mild detergent and warm water. Wipe dry with a soft cloth to prevent water spots. Avoid abrasive cleaners or scouring pads that can scratch the stainless steel finish.

6.2. Top Grates and Crumb Tray

The 12" x 12" cast iron top grates are removable for easy cleaning. The range also features a removable crumb tray. Clean these components regularly to prevent grease buildup and maintain hygiene.

- Remove grates and crumb tray.
- Wash with warm, soapy water. For stubborn grease, use a degreaser.
- Rinse thoroughly and dry completely before replacing.

6.3. Oven Interior

The oven interior features a porcelain liner, which is easier to clean than bare steel. Clean spills and food residue promptly to prevent baking on.

- Remove oven racks.
- Wipe down the interior with a damp cloth and mild detergent.
- For baked-on spills, use a non-abrasive oven cleaner suitable for porcelain surfaces, following the product instructions.
- Rinse thoroughly and dry.

7. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Burner not lighting	Pilot light out; Gas supply off; Clogged burner port	Relight pilot; Check gas valve; Clean burner ports
Oven not heating	Gas supply off; Thermostat setting incorrect; Pilot light out	Check gas valve; Adjust thermostat; Relight oven pilot
Uneven cooking	Oven not level; Improper rack placement; Door seal issues	Level the range; Adjust rack position; Inspect door seal

If problems persist after attempting these solutions, contact a qualified service technician.

8. SPECIFICATIONS







Feature	Specification
Model Number	BDGR-60/NG
Product Dimensions	60 x 32.5 x 60 inches
Weight	785 Pounds
Material	Stainless Steel
Form Factor	Freestanding
Gas Type	Natural Gas
Total BTU	356,000 BTU
Top Burners	(10) 12" x 12" 30,000 BTU burners
Ovens	(2) Standard Ovens, 30,000 BTU/hr total
Oven Temperature Range	200°F to 550°F
Oven Interior	Porcelain liner
Legs	6" Adjustable Legs
Gas Connection	3/4" NPT
Certifications	cETLus, ETL-Sanitation

9. WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the documentation provided at the time of purchase or contact Adcraft customer service directly. Keep your purchase receipt and model number (BDGR-60/NG) readily available when seeking support.

No official product videos from the seller were available for embedding in this manual.

Related Documents - BDGR-60/NG

 <p>MG-1 Meat Grinder</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the operation of this unit. Adcraft and its subsidiaries, agents, and suppliers assume no responsibility for damages or injuries caused by the use of this product. Read the manual carefully and follow the instructions. BEST PRACTICES</small></p>	<p>Adcraft MG-1 Meat Grinder User Manual and Warranty</p> <p>Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.</p>
 <p>HDS-1300W/100 Hot Dog Steamer</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the operation of this unit. Adcraft and its subsidiaries, agents, and suppliers assume no responsibility for damages or injuries caused by the use of this product. Read the manual carefully and follow the instructions. BEST PRACTICES</small></p>	<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>SL300ES, 300ES-12 12\"</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the operation of this unit. Adcraft and its subsidiaries, agents, and suppliers assume no responsibility for damages or injuries caused by the use of this product. Read the manual carefully and follow the instructions. BEST PRACTICES</small></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>DF-12L, DF-12L/2 Electric Fryer</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the operation of this unit. Adcraft and its subsidiaries, agents, and suppliers assume no responsibility for damages or injuries caused by the use of this product. Read the manual carefully and follow the instructions. BEST PRACTICES</small></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>LR-2 Adjustable Heated Plate Lowerator</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the operation of this unit. Adcraft and its subsidiaries, agents, and suppliers assume no responsibility for damages or injuries caused by the use of this product. Read the manual carefully and follow the instructions. BEST PRACTICES</small></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>RG-05, RG-07, RG-09 Roller Grill</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to the operation of this unit. Adcraft and its subsidiaries, agents, and suppliers assume no responsibility for damages or injuries caused by the use of this product. Read the manual carefully and follow the instructions. BEST PRACTICES</small></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>

Gas Ranges - BDGR Series Black Diamond s gas ranges are constructed of a stainless steel front, back ... inal installation. BLACK DIAMOND Gas Ranges w/Burners and Ovens Plan View BDGR-24/NG BDGR-36/NG **BDGR-60/NG**

Specifications	Model Number	Description	Total BTU/hr
BDGR-24/NG	24	Gas Range w/4 Bu...	

BLACK DIAMOND

Gas Ranges - BDGR Series

Black Diamond's gas ranges are constructed of a stainless steel front, burners, shelf and feet. Each 30,000 BTU burner has a low 12" x 12" removable cast iron grate with a standing pilot light and individual control knobs for quick, instant lighting. The oven has a total BTU output of 30,000 BTU/hr. The interior of the oven is constructed of alumin with a porcelain oven liner. The oven thermostat adjusts from 200°F-550°F and is equipped with a flame-failure safety device. 6" stainless steel legs and 24.75" high burners. 1/2" rear NPT gas connection.

Construction

- Stainless steel front, burner and shelf
- 30,000 BTU/hr top burners with 12" off heads
- 12" x 12" cast iron removable top grates
- Individual pilot light for each burner
- Spring loaded door with cool to touch inside handle
- Removable crumb tray for easy cleaning
- Removable cast iron adjustment knobs
- 3/4" rear NPT gas connection

Oven Features

- 30,000 BTU/hr total output
- Porcelain interior safety device
- Adjustable thermostat from 200°F-550°F
- Steel liner on door and sides with a porcelain oven liner
- 2 removable and adjustable oven racks
- Cool to touch stainless steel oven handle

Top Burners

- Cast iron burners each giving off 30,000 BTU/hr
- 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- Each burner has an individual standing pilot light and control knob

BDGR-24
BDGR-30
BDGR-60



BDGR-24



BDGR-30



BDGR-60

Black Diamond warrants this product to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.



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