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NXR SC3611LP

NXR SC3611LP 36-inch Pro-Style Propane Gas Range Instruction Manual

Model: SC3611LP

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your NXR SC3611LP 36-inch Pro-Style Propane Gas Range. Please read all instructions thoroughly before using the appliance to ensure proper function and to prevent potential hazards.

The NXR SC3611LP is a 36-inch freestanding propane gas range featuring a 5.5 cubic feet capacity convection oven and a versatile cooktop with six sealed burners. Its stainless steel construction is designed for durability and ease of cleaning.



Figure 1: Front view of the NXR SC3611LP Propane Gas Range.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. This manual contains important safety messages. Always read and obey all safety messages.

- **Gas Supply:** This appliance is designed for use with Propane (LP) gas. Ensure the gas supply matches the appliance's requirements. Improper gas connection can lead to fire or explosion.
- **Ventilation:** Ensure adequate ventilation in the kitchen area. Do not obstruct the flow of combustion and ventilation air.
- Anti-Tip Bracket: The range must be secured with the anti-tip bracket provided to prevent tipping. Failure to do so can result in serious injury.
- **Hot Surfaces:** The cooktop and oven surfaces become hot during operation. Exercise caution to avoid burns. Keep children away from the appliance during use.
- **Flammable Materials:** Keep flammable materials, such as clothing, curtains, and aerosols, away from the range.
- **Professional Installation:** Installation and service must be performed by a qualified installer, service agency, or gas supplier.
- Propane Conversion: If the range was not originally configured for propane, professional conversion is

3. UNPACKING AND INSTALLATION

3.1 Unpacking

Carefully remove all packaging materials from the range. Inspect the appliance for any shipping damage. Report any damage immediately to your dealer or carrier.

Included Components:

- NXR SC3611LP Propane Gas Range
- Product Manual (this document)
- · Registration Card
- · Anti-Tip Bracket

3.2 Installation Requirements

The NXR SC3611LP is a freestanding range. Ensure the installation area meets local codes and provides adequate clearances. The appliance dimensions are approximately 28 x 36 x 41 inches (Depth x Width x Height) and it weighs approximately 264 pounds.

- Gas Connection: A qualified technician must connect the range to the propane gas supply.
- Electrical Connection: The range requires a 120 Volt electrical supply for ignition and oven functions.
- Anti-Tip Bracket: Install the anti-tip bracket according to the instructions provided with the bracket. This is a critical safety step.
- Leveling: Level the range using the adjustable legs to ensure stable operation and even cooking.

4. OPERATING INSTRUCTIONS

4.1 Cooktop Operation

The cooktop features six sealed burners with heavy-duty cast iron grates. Burner output ranges from 6,000 BTU for simmering to 18,000 BTU for rapid boiling.

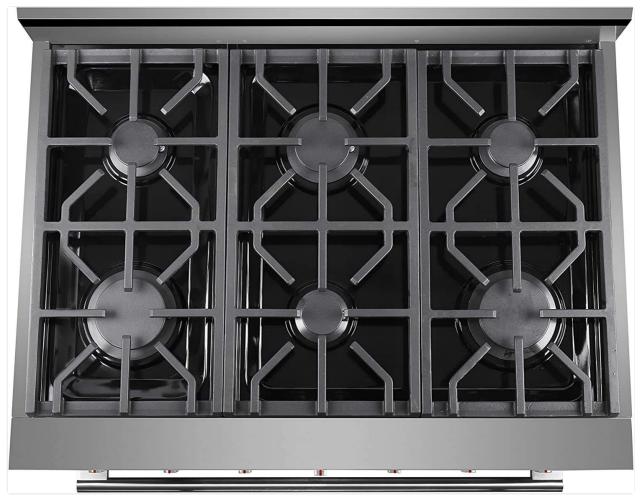


Figure 2: Top-down view of the cooktop.

- **Ignition:** Push in and turn the desired burner knob counter-clockwise to the 'LITE' position. You will hear a clicking sound as the igniter sparks. Once the burner ignites, continue to hold the knob for a few seconds to allow the thermocouple to heat up, then release.
- Flame Adjustment: Adjust the flame size by turning the knob between the 'HI' and 'LOW' settings. The flame should be stable and blue.
- **Grates:** The heavy-duty cast iron grates provide stable support for cookware and maximize heat transfer.



Figure 3: Close-up of a lit burner.

4.2 Oven Operation

The 5.5 cubic feet capacity oven features convection cooking and a broiler drawer.



Figure 4: Oven interior with racks.

- **Temperature Setting:** Use the oven control knob to select the desired temperature. The oven will preheat to the set temperature.
- **Convection Fan:** Activate the convection fan using the dedicated switch on the control panel. Convection cooking promotes even heat distribution, ideal for baking and roasting.
- **Broiler:** The broiler drawer provides direct high heat for searing and browning. Place food on the broiler rack and adjust distance from the heat source as needed.
- Oven Racks: The oven includes three adjustable racks for flexible cooking arrangements.

4.3 Control Knobs

The range is equipped with slick silver commercial temperature knobs for precise control of both cooktop burners and oven functions. Each knob is clearly marked for its corresponding function and setting.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your NXR range.

- Stainless Steel Surfaces: Clean with a soft cloth and a non-abrasive stainless steel cleaner. Always wipe in the direction of the grain.
- Cast Iron Grates: Remove grates and wash with warm, soapy water. For stubborn stains, a non-

abrasive scrubber can be used. Ensure grates are completely dry before returning them to the cooktop.

- Sealed Burners: The sealed design helps contain spills. Clean burner caps and bases with warm, soapy water. Ensure all parts are dry before reassembly. Do not use abrasive cleaners on burner parts.
- Oven Interior: For light spills, wipe with a damp cloth. For heavier soil, use an oven cleaner specifically
 designed for gas ovens, following the product's instructions. Ensure adequate ventilation during and
 after cleaning.
- **Control Knobs:** Pull off the knobs for cleaning. Wash with warm, soapy water and dry thoroughly before replacing.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Burner does not ignite	Gas supply off; Igniter clogged; Power outage	Check gas valve; Clean igniter port; Check circuit breaker
Oven not heating	Gas supply off; Oven control not set correctly; Power outage	Check gas valve; Verify temperature setting; Check circuit breaker
Uneven cooking in oven	Food placement; Convection fan off; Oven not level	Adjust rack position; Activate convection fan; Level the range
Gas odor	Minor leak; Unlit burner	Ensure all burners are off; If odor persists, turn off gas supply and contact a qualified technician immediately.

If troubleshooting steps do not resolve the issue, contact NXR customer support or a qualified service technician.

7. Specifications

Detailed specifications for the NXR SC3611LP Propane Gas Range:

Feature	Specification
Brand	NXR
Model Number	SC3611LP
Fuel Type	Propane Gas
Installation Type	Freestanding
Product Dimensions (D x W x H)	28 x 36 x 41 inches
Item Weight	264 pounds
Oven Capacity	5.5 Cubic Feet

Feature	Specification
Number of Heating Elements (Burners)	6
Burner Type	Sealed
Oven Features	Convection Fan, Broiler Drawer
Control Console	Knob
Voltage	120 Volts
Oven Racks	3
Material Type	Stainless Steel
Color	Stainless Steel

8. WARRANTY AND SUPPORT

Your NXR SC3611LP range comes with a manufacturer's warranty. Please refer to the registration card included with your product for specific warranty terms, conditions, and registration instructions. Retain your proof of purchase for warranty claims.

For technical assistance, service inquiries, or to register your product, please contact NXR customer support. Contact information can typically be found on the registration card or the official NXR website.

Related Documents - SC3611LP



NXR Gas Range Manual: Installation, Care, and Maintenance

Comprehensive user manual for NXR Gas Ranges (Models LSD3622, LSD4822) covering installation, operation, safety, care, cleaning, troubleshooting, and warranty information.



NXR 780-0832C Gas Grill: Installation, Care, and Maintenance Manual

Your essential guide to the NXR 780-0832C Gas Grill. This manual covers everything from initial installation and setup to detailed care, maintenance, safety guidelines, and troubleshooting tips provided by Duro Corporation Inc.

