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### Kratos 29Y-045-NAT

# Kratos Commercial Gas Range and Oven - Model 29Y-045-NAT Instruction Manual

## 1. Introduction and Product Overview

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Kratos Commercial Gas Range and Oven, Model 29Y-045-NAT. This robust unit is designed for commercial foodservice environments, featuring a durable stainless steel construction, 10 powerful burners, and two full-sized ovens.




Figure 1: Kratos Commercial Gas Range and Oven, Model 29Y-045-NAT.

## 2. Safety Information

Always prioritize safety when operating commercial kitchen equipment. Read all instructions before use. Ensure proper ventilation and gas connections are inspected regularly by qualified personnel. Keep flammable materials away from the appliance. Do not store items on the back shelf that could obstruct ventilation or pose a fire hazard.

- Ensure the appliance is installed by a certified professional.
- Verify gas type (Natural Gas or Liquid Propane) matches the appliance configuration.
- Do not operate the appliance if any gas leaks are detected.
- Keep children and unauthorized personnel away from the appliance during operation.
- Use appropriate personal protective equipment (PPE) when operating and cleaning.

## 3. Product Features

- **Durable Construction:** Heavy-duty stainless steel exterior for longevity in commercial settings.
- **High-Performance Burners:** Ten (10) cast iron burners, each with 30,000 BTU output, totaling 360,000 BTU.
- **Independent Controls:** Each burner features independent, easy-to-use manual controls for precise temperature management.
- **Dual Full-Size Ovens:** Two ovens, each with 30,000 BTU output and a temperature range of 250°F to 550°F.
- **Removable Crumb Tray:** Facilitates easy cleaning and maintenance.
- **Cast Iron Grates:** 12"x12" heavy-duty cast iron grates are easily removable for cleaning.
- **Adjustable Legs:** 6-inch adjustable legs for leveling and stability.
- **Back Shelf:** Convenient stainless steel back shelf for storing commonly used supplies.
- **Certifications:** ETL and ETL Sanitation to NSF standards, ensuring health and safety compliance.




Figure 2: Close-up view of the heavy-duty cast iron burners.



Figure 3: Interior view of one of the full-size ovens with adjustable racks.

## 4. Specifications

| Feature | Detail |
|---|---|
| Model Number | 29Y-045-NAT |
| Dimensions (W x D x H) | 60" x 32.6" x 60.4" (approximate, including back riser) |
| Burners | 10 (cast iron) |
| Burner BTU Output | 30,000 BTU per burner |
| Total Range BTU Output | 360,000 BTU |
| Ovens | 2 (full-size) |
| Oven BTU Output | 30,000 BTU per oven |
| Oven Temperature Range | 250°F to 550°F |
| Fuel Type | Natural Gas (field convertible to Liquid Propane) |

| Feature | Detail |
|---|---|
| Gas Connection | 3/4" NPT (rear connection) |
| Material | Stainless Steel |
| Certifications | ETL, ETL Sanitation to NSF standards |




Figure 4: Key dimensions of the Kratos Commercial Gas Range and Oven.

## 5. Setup & Installation

Installation of this commercial gas range and oven must be performed by a qualified and licensed professional in accordance with all local and national codes. Incorrect installation can lead to serious injury or property damage.

### 5.1 Gas Connection

The unit ships standard with a natural gas hookup. It can be field-converted to use liquid propane (LP) by a qualified technician. The gas entry point is located at the rear of the unit and is approximately 1 inch in diameter. A Kratos gas hose connection kit (item 29R-005) is available separately.



Figure 5: Rear view illustrating the gas entry point.

## 5.2 Leveling

The appliance is equipped with 6-inch adjustable legs. Use a level to ensure the unit is perfectly level before operation to ensure even cooking and proper drainage.

## 5.3 Ventilation

Adequate ventilation is crucial for the safe operation of this gas appliance. Ensure the unit is installed under a properly sized and functioning commercial exhaust hood system to remove heat, smoke, and cooking odors.

Your browser does not support the video tag.

Video 1: Overview of Kratos Commercial Gas Ranges with Ovens, demonstrating features and dimensions. This video is provided by Central Restaurant, a vendor of Kratos products.

# 6. Operating Instructions

## 6.1 Burner Operation

Each of the ten burners is controlled by an individual knob located on the front panel. To ignite a burner, push in and turn the knob to the desired flame setting (Low, Medium, High). Ensure the flame is stable before releasing the knob. Adjust the flame as needed for cooking.



Figure 6: Front panel showing individual control knobs for burners and ovens.

## 6.2 Oven Operation

Each oven has its own temperature control knob. To operate an oven, turn the knob to the desired temperature between 250°F and 550°F. Allow the oven to preheat to the set temperature before placing food inside. The ovens feature adjustable racks to accommodate various cooking needs.



Figure 7: Close-up of the robust cast iron grates on the burner top.

## 7. Maintenance & Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Kratos Commercial Gas Range and Oven.

### 7.1 Daily Cleaning

- **Burner Grates:** The 12"x12" cast iron grates can be easily removed for cleaning. Clean with warm, soapy water and a non-abrasive brush. Ensure they are completely dry before re-installing.
- **Crumb Tray:** The removable crumb tray located beneath the burners should be emptied and cleaned daily to prevent grease buildup and potential fire hazards.
- **Exterior Surfaces:** Wipe down all stainless steel surfaces with a damp cloth and a mild detergent. Avoid abrasive cleaners or scouring pads that can scratch the finish.



Figure 8: The easily removable crumb tray for convenient cleaning.




Figure 9: Stacked removable cast iron grates for easy cleaning.

## 7.2 Oven Cleaning

Clean oven interiors regularly to prevent buildup. Remove oven racks and clean separately. Use commercial oven

cleaner according to product instructions, ensuring proper ventilation during cleaning.

## 8. Troubleshooting

If you encounter issues with your Kratos Commercial Gas Range and Oven, please refer to the following general troubleshooting tips. For complex problems, contact a qualified service technician.

- **Burner not igniting:** Check gas supply, ensure control knob is fully depressed and turned. Verify igniter is sparking.
- **Uneven heating:** Ensure the appliance is level. Check for obstructions in burner ports.
- **Oven not heating:** Verify gas supply to the oven. Ensure temperature knob is set correctly.
- **Gas odor:** Immediately shut off the gas supply to the unit and ventilate the area. Do not operate any electrical switches or open flames. Contact a qualified technician or your gas provider.

## 9. Warranty & Support

### 9.1 Warranty Information

This Kratos Commercial Gas Range and Oven comes with a 1-year warranty covering parts and labor. Please retain your proof of purchase for warranty claims. Certain restrictions may apply; refer to the full warranty document for details.

### 9.2 Customer Support

For technical assistance, service requests, or to inquire about replacement parts, please contact Kratos customer support. Visit the Kratos Store on Amazon for more information and product resources.

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Video 2: General overview of Kratos Restaurant Cooking Equipment, showcasing various products from the brand. This video is provided by Central Restaurant, a vendor of Kratos products.

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