

Manuals.plus /

› Kratos /

› Kratos 24-Inch Commercial Gas Range with Four Burners and Standard Oven (Model 29Y-043-NAT) User Manual

Kratos 29Y-043-NAT

Kratos 24-Inch Commercial Gas Range with Four Burners and Standard Oven (Model 29Y-043-NAT) User Manual

Model: 29Y-043-NAT

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your Kratos 24-inch Commercial Gas Range with Four Burners and Standard Oven, Model 29Y-043-NAT. Please read this manual thoroughly before operating the appliance and retain it for future reference. Proper installation and maintenance are crucial for optimal performance and safety.



Figure 1: Kratos 24-inch Commercial Gas Range, front-left view.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure the appliance is installed by a qualified technician in accordance with all local codes and regulations.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never use the appliance for space heating.
- Keep the area around the appliance clear and free from combustible materials.
- In case of a gas leak, immediately shut off the gas supply, open windows, and evacuate the area. Do not operate any electrical switches or phones. Contact your gas supplier or fire department.
- Always use oven mitts when handling hot items from the oven or stovetop.
- Do not obstruct the flow of combustion and ventilation air to the appliance.

3. PRODUCT FEATURES

The Kratos 24-inch Commercial Gas Range is designed for commercial foodservice environments, offering durability and efficient cooking capabilities.

- **Commercial Grade Construction:** Features highly durable stainless steel construction with four heavy-duty removable cast iron grates, built for long-lasting use.
- **Standard Oven:** Equipped with a standard oven providing 30,000 BTU output and a temperature range of 250°F to 550°F.
- **Powerful Burners:** Four burners each deliver 30,000 BTU output, totaling 120,000 BTU for the range burners. Each burner has independent, easy-to-use manual controls.
- **Natural Gas Powered:** Designed for natural gas with a 3/4" gas connection. Can be field-converted to use liquid propane (conversion kit sold separately).
- **User-Friendly Design:** Includes a convenient stainless steel back shelf, a pull-out crumb tray for easy cleaning, and adjustable stainless steel legs.

4. SETUP AND INSTALLATION

Installation must be performed by a qualified service technician in accordance with all applicable local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1.

4.1 Unpacking

1. Carefully remove the appliance from its packaging.
2. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer.
3. Remove all packing materials, protective plastic, and accessories from the unit.

4.2 Location

- Place the range on a level, non-combustible surface.
- Ensure adequate clearance from combustible walls and materials as specified by local codes.
- Provide sufficient space for servicing and proper operation.

4.3 Gas Connection

- The appliance is supplied for natural gas. If converting to liquid propane, a qualified technician must perform the conversion using the appropriate kit (Kratos item 29R-005).
- Connect the gas supply line to the 3/4" NPT inlet at the rear of the appliance.
- Install a manual shut-off valve in the gas line ahead of the appliance for safety and servicing.
- Test all gas connections for leaks using a soap solution. Never use an open flame.



Figure 2: Rear view of the Kratos Commercial Gas Range, highlighting the gas entry point.

4.4 Leveling

- Adjust the 6-inch adjustable legs to ensure the range is level and stable.
- Use a spirit level to verify the appliance is perfectly level for even cooking.

5. OPERATING INSTRUCTIONS

5.1 Top Burners

1. Ensure all burner grates are properly seated.
2. Push in and turn the desired burner control knob counter-clockwise to the 'HIGH' position.
3. The burner should ignite automatically. If it does not ignite within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat the process.
4. Once ignited, adjust the flame intensity by turning the knob between 'HIGH' and 'LOW' settings.
5. To turn off, push in and turn the knob clockwise to the 'OFF' position.



Figure 3: Close-up of the top burners and cast iron grates.

5.2 Standard Oven

1. Ensure the oven racks are in the desired position. The oven has 2 racks.
2. Push in and turn the oven control knob to the desired temperature (250°F to 550°F).
3. The oven will begin to preheat. Allow sufficient time for the oven to reach the set temperature.
4. To turn off, push in and turn the oven knob to the 'OFF' position.



Figure 4: Interior view of the oven, showing the two racks.



Figure 5: Control knobs for burners and oven.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life and performance of your Kratos gas range.

6.1 Daily Cleaning

- Allow the appliance to cool completely before cleaning.
- Remove cast iron grates and clean with warm, soapy water. Dry thoroughly.
- Wipe down stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- Empty and clean the removable crumb tray located beneath the burners.

6.2 Oven Cleaning

- Remove oven racks and clean separately.
- Wipe the interior of the oven with a damp cloth and a non-abrasive oven cleaner, following the cleaner's instructions.
- Ensure all cleaning residue is removed before operating the oven.

6.3 Periodic Maintenance

- Periodically check gas connections for leaks.
- Ensure burner ports are clear of debris for optimal flame performance.
- Have the appliance inspected annually by a qualified service technician.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Burner not igniting	No gas supply, clogged burner port, igniter malfunction.	Check gas supply valve. Clean burner ports. If problem persists, contact service.
Oven not heating	No gas supply, oven igniter malfunction, thermostat issue.	Check gas supply. Ensure oven knob is set correctly. Contact service if issue continues.
Uneven flame on burner	Clogged burner ports.	Clean burner ports with a wire brush or needle.
Gas odor	Gas leak.	Immediately shut off gas, ventilate, evacuate, and call gas company/fire department.

8. SPECIFICATIONS

Feature	Specification
Brand	Kratos
Model Number	29Y-043-NAT
Dimensions (W x D x H)	24" x 32.6" x 60.4" (approximate)
Total BTU Output	150,000 BTU (120,000 BTU for burners, 30,000 BTU for oven)
Number of Burners	4
Burner Type	Sealed Cast Iron
Oven Capacity	44 Quarts
Oven Temperature Range	250°F - 550°F
Fuel Type	Natural Gas (Field convertible to Liquid Propane)
Gas Connection	3/4" NPT
Material	Stainless Steel
Certification	ETL, ETL Sanitation to NSF standards
Installation Type	Freestanding

9. WARRANTY AND SUPPORT

This Kratos commercial gas range is backed by a manufacturer's warranty. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or contact Kratos customer service. For technical support, parts, or service inquiries, please contact Kratos customer service directly. Always provide your model number (29Y-043-NAT) and serial number when contacting support.