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KoolMore KM-CR60-LP

KoolMore KM-CR60-LP 60-inch 10-Burner Commercial Liquid Propane Range with Oven Instruction Manual

Model: KM-CR60-LP

Introduction

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your KoolMore KM-CR60-LP 60-inch 10-Burner Commercial Liquid Propane Range with Oven. Please read this manual thoroughly before installation and use, and retain it for future reference. Proper installation, operation, and maintenance are crucial for optimal performance and longevity of the appliance.

Important 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.
This appliance is designed for commercial use only. Ensure all local codes and regulations are followed during installation. Only qualified personnel should install and service this appliance.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep appliance area clear and free from combustible materials.
- Do not obstruct the flow of combustion and ventilation air.
- Never use the appliance for space heating.
- Always ensure adequate ventilation.

Setup and Installation

Unpacking

Carefully unpack the range. Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer. The package includes: 1 commercial range with oven.

Location Requirements

- Install on a level, non-combustible surface.
- Maintain proper clearances from combustible walls: 6 inches from the sides and 6 inches from the rear.
- Ensure adequate ventilation for exhaust.

Gas Connection (Liquid Propane)

This appliance is designed for Liquid Propane (LP) gas. Ensure the gas supply matches the appliance's requirements. Gas connection should be performed by a qualified technician.

- The gas supply line must be at least 3/4 inch NPT.
- Install a manual shut-off valve in the gas line ahead of the appliance.
- Check all connections for leaks using a non-corrosive leak detection solution.

Electrical Connection

The appliance requires a 115 Volts electrical connection. Ensure the electrical supply meets this requirement and is properly grounded.

Leveling

Adjust the adjustable legs to ensure the range is level and stable. This is crucial for even cooking and safe operation.

Image Description: A front view of the KoolMore KM-CR60-LP commercial range. It features ten open-top burners with active flames under various cooking vessels, and two oven compartments below. The appliance is made of stainless steel.

Operating Instructions

Burner Operation

1. Ensure all burner grates are properly seated.
2. Turn the desired burner control knob counter-clockwise to the "ON" position.
3. Ignite the burner using a pilot light or an external igniter if necessary (refer to pilot lighting instructions).
4. Adjust the flame intensity by rotating the control knob.
5. To turn off, rotate the control knob clockwise to the "OFF" position.

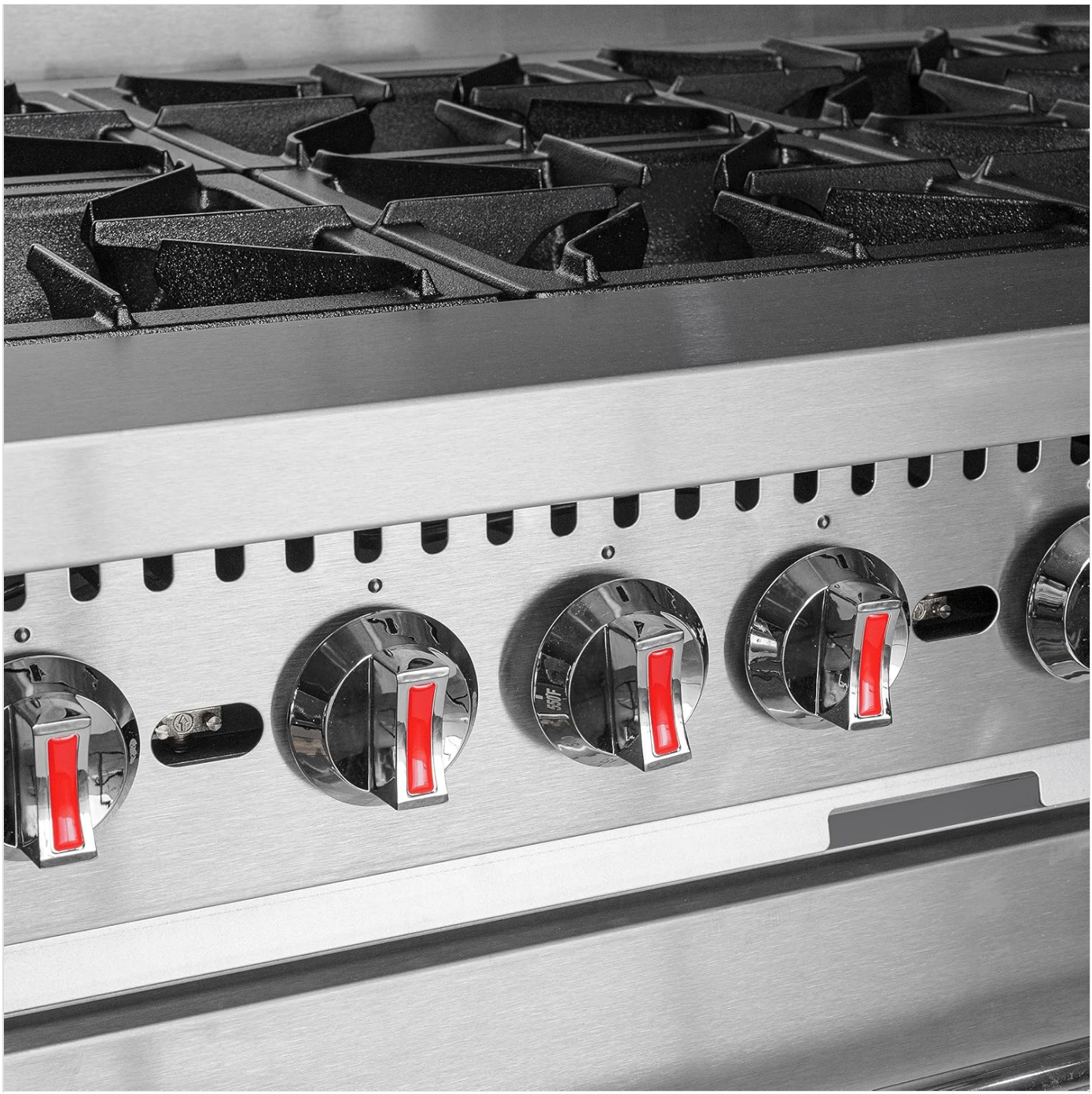

Image Description: A close-up view of the control knobs on the front panel of the range. Each knob has a red indicator, and the panel is made of polished stainless steel.

Oven Operation

1. Ensure oven racks are in the desired position.
2. Turn the oven control knob to the desired temperature setting.
3. Allow the oven to preheat to the set temperature.
4. Place food inside the oven.
5. Monitor cooking progress.
6. To turn off, rotate the control knob to the "OFF" position.

Image Description: The commercial range with both oven doors open, showcasing the interior with multiple racks. One oven contains baked goods like croissants, and the other contains roasted chicken and other items, demonstrating its capacity.

Maintenance and Cleaning

Daily Cleaning

- Clean spills immediately to prevent staining and buildup.
- Use a mild detergent and warm water for stainless steel surfaces.
- Remove burner grates and clean them with a stiff brush and soapy water.
- Wipe down control knobs and the backsplash area.

Periodic Maintenance

- Inspect gas connections for leaks regularly.
- Ensure burner ports are clear of debris for optimal flame performance.
- Check oven door seals for wear and tear.
- Have the appliance inspected by a qualified technician annually.

Image Description: A detailed view of the heavy-duty cast iron grates covering the ten open-top burners, designed for commercial use.

Troubleshooting Guide

Problem	Possible Cause	Solution
Burner not igniting	No gas supply; clogged burner port; faulty igniter.	Check gas valve; clean burner ports; contact service technician.
Uneven oven heating	Improper leveling; faulty thermostat; obstructed vents.	Level the appliance; ensure proper ventilation; contact service technician.
Gas odor	Gas leak.	Immediately shut off gas supply, ventilate area, and contact a qualified technician. Do not operate the appliance.

For issues not listed or if solutions do not resolve the problem, contact KoolMore customer support or a qualified service

technician.

Product Specifications

Feature	Detail
Brand	KoolMore
Model Number	KM-CR60-LP
Fuel Type	Liquid Propane (LP)
Burner Type	Open Top
Number of Burners	10
Installation Type	Freestanding
Material	Stainless Steel
Product Dimensions (L x W x H)	60 x 32.7 x 60.7 inches
Item Weight	743 pounds
Voltage	115 Volts
Certification	ETL
Included Components	1 commercial Range with oven

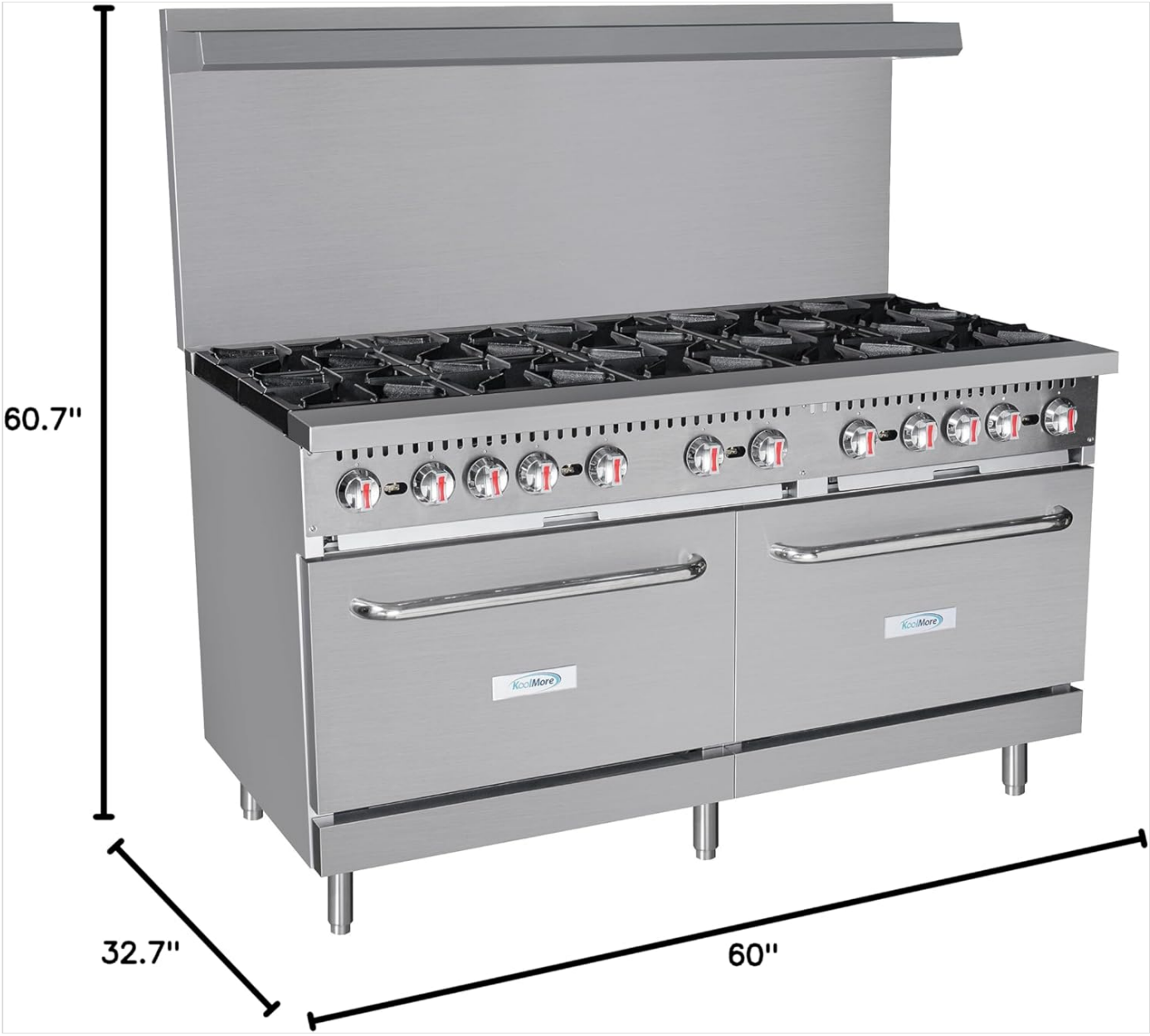

Image Description: A diagram illustrating the key dimensions of the commercial range: 60 inches in width, 32.7 inches in depth, and 60.7 inches in height, including the backsplash.

Warranty and Support

Manufacturer Warranty

This KoolMore appliance comes with a**1-Year Parts and Labor** manufacturer warranty. This warranty covers defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, service inquiries, or to report issues, please contact KoolMore customer support. Refer to the contact information provided with your product documentation or visit the official KoolMore website.
Note: Any service or repair work must be performed by authorized service personnel to maintain warranty validity.

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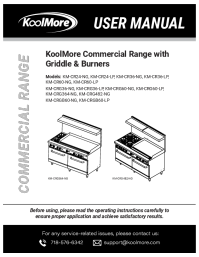
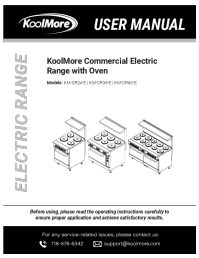
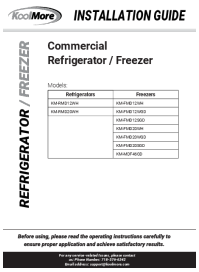
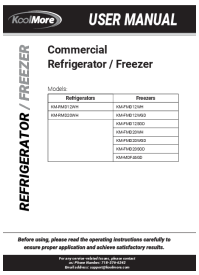
Related Documents - KM-CR60-LP

	[KoolMore Commercial Range with Griddle & Burners User Manual] User manual for KoolMore Commercial Ranges with Griddle & Burners, detailing installation, operation, maintenance, safety guidelines, and warranty information for models like KM-CR24, KM-CR36, KM-CR60, KM-CRG36, KM-CRG482, and KM-CRGB60.
	[KoolMore Commercial Electric Range with Oven User Manual] User manual for KoolMore Commercial Electric Ranges with Oven, covering safety, installation, operation, maintenance, and warranty information for models KM-CR24-E, KM-CR36-E, and KM-CR60-E.
	[KoolMore Commercial Refrigerator/Freezer Installation Guide] Comprehensive installation guide for KoolMore Commercial Refrigerators and Freezers, covering setup, operation, maintenance, troubleshooting, and warranty information.
	[KoolMore Commercial Refrigerator/Freezer User Manual] Comprehensive user manual for KoolMore commercial refrigerators and freezers, covering safety, operation, installation, compartment guidelines, climate specifications, troubleshooting, and warranty information for models like KM-FMD20WH.
	[KoolMore 36" Free-Standing Gas Range Installation Instructions] Comprehensive installation instructions for the KoolMore 36" Free-Standing Gas Range (Model KM-FR36GL-SS). Includes safety guidelines, electrical and gas connection requirements, leveling procedures, and gas conversion details.

KoolMore 36" Free-Standing Gas Range User Manual

User manual for the KoolMore 36" Free-Standing Gas Range with Legs, Model KM-FR36GL-SS. Includes safety instructions, parts and features, control panel operation, oven use, cooktop use, cleaning, and troubleshooting.