

KoolMore KM-CR60-NG

KoolMore KM-CR60-NG 60 in. 10 Burner Commercial Natural Gas Range with Oven User Manual

Model: KM-CR60-NG | Brand: KoolMore

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your KoolMore KM-CR60-NG 60-inch 10 Burner Commercial Natural Gas Range with Oven. Please read this manual thoroughly before using the appliance and keep it for future reference.

The KoolMore KM-CR60-NG is a high-performance commercial gas range designed for professional kitchens. It features ten independently controlled open-top gas burners and a large-capacity dual oven, offering versatility for cooking multiple foods simultaneously. Constructed from high-quality, easy-to-clean stainless steel, this unit is built for durability and resilience in demanding environments.

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.

Gas Safety: This appliance uses natural gas. Ensure proper ventilation and never store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. If you smell gas, follow the instructions provided by the gas supplier.

Electrical Safety: This appliance requires a 115 Volts electrical connection. Ensure the appliance is properly grounded and connected to a dedicated circuit.

Burn Hazard: Surfaces can become hot during operation. Use caution and wear appropriate protective gear when operating the range and oven.

California Proposition 65 Warning: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Keep children and pets away from the appliance during operation.

3. SETUP AND INSTALLATION

The KoolMore KM-CR60-NG is a freestanding commercial range. Due to its size and gas connection requirements, professional installation by a qualified technician is highly recommended to ensure safety and compliance with local codes.

3.1 Unpacking

- Carefully remove all packaging materials.
- Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and your dealer.
- Ensure all components listed in the packing list are present. (Included Components: 1 Commercial range with Oven)

3.2 Location Requirements

- Install on a level, non-combustible surface.
- Ensure adequate clearance from combustible walls and materials as per local and national fire codes.
- Provide proper ventilation, such as a commercial exhaust hood system, to remove heat and combustion byproducts.

3.3 Gas and Electrical Connection

- This model is designed for Natural Gas fuel type. Ensure your gas supply matches this requirement.
- Gas connection must be performed by a licensed gas fitter.
- Electrical connection (115 Volts) must be performed by a qualified electrician.



Figure 3.1: Front view of the KoolMore KM-CR60-NG Commercial Range.

4. OPERATING INSTRUCTIONS

4.1 Burner Operation

- The range features ten open-top burners, each with an independently controlled knob.
- To ignite a burner, push in and turn the corresponding knob to the 'HIGH' position while applying a flame (e.g., from a pilot light or igniter, if applicable). Hold for a few seconds until the flame is stable.
- Adjust the flame size by rotating the knob between 'HIGH' and 'LOW' settings.
- Ensure proper cookware is used on the burners.



Figure 4.1: Close-up of the open-top burners.

4.2 Oven Operation

- The unit includes two large-capacity ovens, each with its own temperature control knob.
- To operate the oven, turn the oven control knob to the desired temperature. Allow adequate time for preheating.
- The ovens are equipped with multiple racks (6 total) for versatile cooking. Adjust rack positions as needed for different dishes.
- Monitor cooking progress through the oven door or by briefly opening the door.



Figure 4.2: Oven interior with racks.



Figure 4.3: Control knobs for burners and ovens.

5. MAINTENANCE AND CLEANING

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

5.1 Daily Cleaning

- Allow the appliance to cool completely before cleaning.
- Wipe down stainless steel surfaces with a soft cloth and a mild, non-abrasive cleaner. Always wipe in the direction of the grain.
- Remove grates and burner components for cleaning. Wash with warm, soapy water and dry thoroughly.
- Clean the oven interior after each use to prevent baked-on food from accumulating.

5.2 Periodic Maintenance

- Regularly check gas connections for leaks (use soapy water, never an open flame).
- Ensure burner ports are clear of debris for efficient flame.
- Schedule professional inspections and maintenance annually.

6. TROUBLESHOOTING

Before calling for service, check the following common issues:

Problem	Possible Cause	Solution
Burner not igniting	No gas supply; clogged burner port; faulty igniter.	Check gas valve; clean burner ports; contact service technician.
Oven not heating	No gas supply; thermostat issue; pilot light out.	Check gas valve; ensure pilot light is lit; contact service technician.
Uneven heating	Clogged burner ports; improper ventilation.	Clean burner ports; ensure proper exhaust hood operation.

For issues not listed or if solutions do not resolve the problem, contact a qualified service technician.

7. SPECIFICATIONS

Feature	Detail
Brand Name	KoolMore
Model Info	KM-CR60-NG
Item Weight	783 pounds
Product Dimensions	60 x 32.7 x 60.7 inches
Efficiency	High Efficiency
Capacity (Oven)	3.5 Cubic Feet
Installation Type	Freestanding
Burner Type	Open
Heating Elements	10 (Burners)
Control Console	Knob
Voltage	115 Volts
Racks (Oven)	6
Fuel Type	Natural Gas
Certification	ETL
Material Type	Stainless Steel

8. WARRANTY AND SUPPORT

Your KoolMore KM-CR60-NG Commercial Range is covered by a**1-Year Parts and Labor Manufacturer Warranty**. Please retain your proof of purchase for warranty claims.

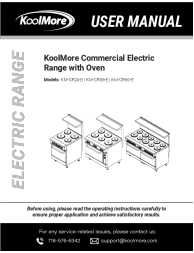
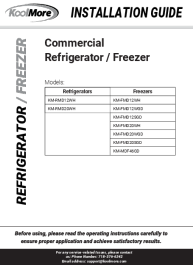


For technical assistance, service, or warranty inquiries, please contact KoolMore customer support. Refer to the contact information provided with your purchase documentation or visit the official KoolMore website.

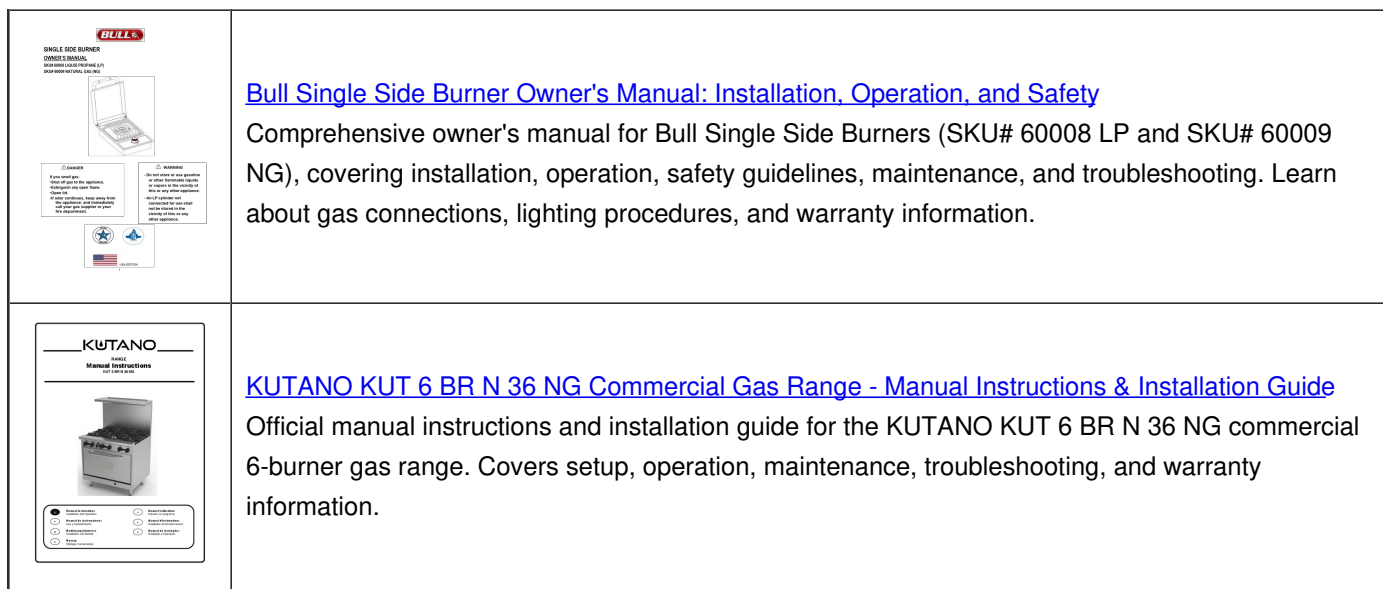
You can also visit the KoolMore Store on Amazon for more information:[KoolMore Amazon Store](#).



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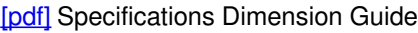
	<p>KoolMore Commercial Electric Range with Oven User Manual</p> <p>User manual for KoolMore Commercial Electric Ranges with Oven, covering safety, installation, operation, maintenance, and warranty information for models KM-CR24-E, KM-CR36-E, and KM-CR60-E.</p>
	<p>KoolMore Commercial Refrigerator/Freezer Installation Guide</p> <p>Comprehensive installation guide for KoolMore Commercial Refrigerators and Freezers, covering setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p>KoolMore Commercial Refrigerator/Freezer User Manual</p> <p>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.</p>
	<p>KoolMore 36\"</p> <p>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.</p>



Comprehensive owner's manual for Bull Single Side Burners (SKU# 60008 LP and SKU# 60009 NG), covering installation, operation, safety guidelines, maintenance, and troubleshooting. Learn about gas connections, lighting procedures, and warranty information.



Official manual instructions and installation guide for the KUTANO KUT 6 BR N 36 NG commercial 6-burner gas range. Covers setup, operation, maintenance, troubleshooting, and warranty information.

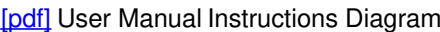


Spec Sheet Koolmore KM CR60 NG 60 Wide 10 Burner Natural Gas Range w Oven v

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SPEC SHEET KoolMore 60 in. Commercial 10 Burner Natural Gas Range in
Stainless-Steel SKU: **KM-CR60-NG** FEATURES Commercial Natural Gas Range
Large 60 in. Range High-Performance 10 Open-Top Burners Easy-to-Clean Unit
Stainless-Steel Craftsmanship CLOSE UP IMAGES TECHNICAL SPECS Dimensions
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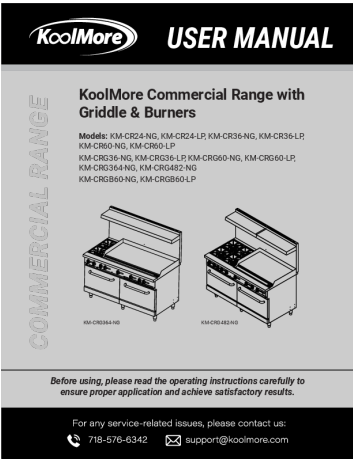


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[pdf] User Manual Instructions Troubleshooting Guide Warranty Catalog

USER MANUAL 6 anp 2025 r — Seasoning is essential to maintain the griddle s surface by filling its pores with oil This process creates a slick hard finish that helps food release 3decc53b 7e27 4b98 972b 7b081d4d5c20 images thdstatic catalog Images 3d |||

COMMERCIAL RANGE USER MANUAL KoolMore Commercial Range with Griddle Burners Models:KM-CR24-NG, KM-CR24-LP, KM-CR36-NG, KM-CR36-LP, **KM-CR60-NG**, KM-CR60-LP KM-CRG36-NG, KM-CRG36-LP, KM-CRG60-NG, KM-CRG60-LP, KM-CRG364-NG, KM-CRG482-NG KM-CR60-NG, KM-CR60-LP KM-CRG364-NG KM-CRG482-NG Before u...

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