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› Migali C-RO6B-24GL-NG 6 Burner Range with 24-inch Griddle and Double Ovens User Manual

## Migali C-RO6B-24GL-NG

# Migali C-RO6B-24GL-NG 6 Burner Range with 24-inch Griddle and Double Ovens - User Manual

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Migali C-RO6B-24GL-NG commercial range. This unit features six burners, a 24-inch manual griddle on the left side, and two ovens, designed for natural gas operation. Please read this manual thoroughly before installation and use, and retain it for future reference.

## IMPORTANT SAFETY INFORMATION

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Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury. This appliance is for commercial use only.

- **Gas Safety:** Ensure proper ventilation. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Electrical Safety:** This appliance must be properly grounded. Do not operate with a damaged cord or plug.
- **Burn Hazard:** Surfaces can become hot during operation. Use caution and wear protective gloves when handling hot items.
- **Installation:** Installation must be performed by a qualified installer in accordance with all local codes and ordinances.
- **Cleaning:** Disconnect power and gas supply before cleaning.

## SETUP AND INSTALLATION

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The Migali C-RO6B-24GL-NG range is designed for freestanding installation. This unit ships with wheels preinstalled for convenient placement.



**Figure 1:** Product Dimensions. The range measures 60 inches wide, 32 inches deep, and 56.4 inches high, including the backguard.

## Unpacking

Carefully remove all packaging materials. Inspect the appliance for any shipping damage. Report any damage

immediately to the carrier and your dealer.

## Placement

Position the range in its desired location. Ensure adequate clearance from combustibles surfaces as per local codes. The pre-installed wheels facilitate easy movement.

## Gas Connection

Connect the appliance to a natural gas supply. All gas connections must be leak-tested by a qualified technician using a non-corrosive leak detection solution.

## Leveling

Ensure the range is level for optimal cooking performance. Adjust the legs if necessary, even with pre-installed wheels, to achieve stability.

## OPERATING INSTRUCTIONS

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This section details the operation of the six burners, 24-inch griddle, and two ovens.



**Figure 2:** Front view of the Migali C-RO6B-24GL-NG range, illustrating the burner layout, griddle, and oven controls.

### Burner Operation

Each of the six hot plate burners is rated at 32,000 BTUs and can be manually adjusted. To ignite a burner:

1. Ensure the gas supply is open.
2. Push in and turn the corresponding chrome temperature knob to the "PILOT" position.
3. Ignite the pilot light with a match or lighter.
4. Once the pilot is lit, turn the knob to the desired flame setting (LOW to HIGH).

### Griddle Operation

The 24-inch griddle is located on the left side and features a 3/4-inch thick surface for even heat distribution. It is manually controlled.

1. Ensure the gas supply is open.
2. Push in and turn the griddle control knob to the "PILOT" position.
3. Ignite the pilot light with a match or lighter.
4. Once the pilot is lit, turn the knob to the desired temperature setting. Allow sufficient time for the griddle surface to heat evenly.

### Oven Operation

The unit includes two ovens, each with a heat capacity of 27,000 BTU. Each oven interior is porcelain-wrapped steel and can accommodate two full-sized sheet racks (26.5 inches wide x 26 inches deep).

1. Ensure the gas supply is open.
2. Open the oven door.
3. Push in and turn the thermostat knob to the "PILOT" position.
4. Ignite the pilot light with a match or lighter.
5. Once the pilot is lit, turn the thermostat knob to the desired baking temperature.
6. Close the oven door and allow the oven to preheat to the set temperature.

## MAINTENANCE AND CLEANING

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

### Daily Cleaning

- **Burner Grates and Drip Pans:** Remove and clean daily with warm, soapy water.
- **Griddle Surface:** Scrape off food residue after each use. Clean with a griddle brick or scraper while warm, then wipe with a damp cloth. Season as needed.
- **Exterior Surfaces:** Wipe down the high-polished stainless steel exterior with a soft cloth and a mild, non-abrasive cleaner.
- **Waste Tray:** The removable, full-width slide-out waste tray should be emptied and cleaned daily.

### Oven Interior

The porcelain-wrapped steel oven interior is designed for easy cleaning. Allow the oven to cool completely. Wipe down with a damp cloth and a mild oven cleaner. Avoid abrasive cleaners or scouring pads that could damage the porcelain finish.

### Periodic Maintenance

- Inspect gas connections for leaks periodically.
- Ensure burner ports are clear of debris for efficient flame.
- Have a qualified technician inspect the appliance annually.

## TROUBLESHOOTING

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This section provides solutions to common operational issues. For problems not listed here, contact a qualified service technician.

### Burner Not Igniting

- **Check Gas Supply:** Ensure the main gas valve to the appliance is open.
- **Pilot Light:** Verify the pilot light is lit. If not, re-ignite according to operating instructions.
- **Clogged Ports:** Clean burner ports if they appear obstructed.

### Griddle Not Heating Evenly

- **Preheating Time:** Allow sufficient time for the 3/4-inch thick griddle surface to heat thoroughly.
- **Gas Pressure:** Ensure proper gas pressure to the unit. This may require a technician.

### Oven Not Reaching Temperature

- **Pilot Light:** Verify the oven pilot light is lit.
- **Thermostat Setting:** Ensure the thermostat knob is set to the desired temperature.
- **Oven Door:** Check that the oven door is fully closed.

## SPECIFICATIONS

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Feature	Specification
Brand	Migali
Model Number	C-RO6B-24GL-NG
Installation Type	Freestanding
Fuel Type	Natural Gas
Burners	6 (32,000 BTU each)
Griddle	24" wide, 3/4" thick surface, manual control
Ovens	2 (27,000 BTU each)
Oven Interior Dimensions (each)	26.5" W x 26" D
Exterior Dimensions (W x D x H)	60" x 31" x 57.4"
Finish	High Polished Stainless Steel
Features	Heavy-duty cast iron trivets, removable full-width slide-out waste tray, pre-installed wheels
Certifications	ETL Listed, ETL Sanitation, U.S. Department of Energy compliant
GTIN	00819296022142

**Figure 3:** Certifications for the Migali C-RO6B-24GL-NG range, including ETL and U.S. Department of Energy compliance.

## WARRANTY AND SUPPORT

Migali stands behind its products with comprehensive warranty coverage.

**Figure 4:** Warranty details for Migali products, including a 5-year compressor warranty and a 2-year parts and labor warranty.

- **Compressor Warranty:** 5 Years
- **Parts & Labor Warranty:** 2 Years

For technical assistance, service, or warranty claims, please contact Migali customer support or your authorized dealer. Ensure you have your model number (C-RO6B-24GL-NG) and date of purchase available.