



USER MANUAL



COMMERCIAL RANGES

MODELS: 541E24L, 541E24N, 541E36L, 541E36N, 541E60L, 541E60N, 541E36G24L, 541E36G24N, 541E60G24L, 541E60G24N





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Congratulations on your purchase of MainStreet Equipment commercial cooking equipment! At MainStreet Equipment, we take pride in the design, innovation, and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from your MainStreet Equipment. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual for your review. MainStreet Equipment declines any responsibility in the event users do not follow the instructions or guidelines stated here.

PRODUCT OVERVIEW

MainStreet ranges feature independently controlled burners to improve kitchen efficiency and performance. The removable cast iron grates and pull-out crumb tray help to further expedite cleanup. Adjustable legs offer stability, while the handy kick plate ensures internal component protection and easy-access servicing. A convenient back shelf holds seasonings and supplies to maximize efficiency. Featuring 24", 36", and 60" configurations with built-in griddles on select models, MainStreet ranges are a versatile asset to busy commercial kitchens.



Conforms to ANSI Z83.11-2016
Certified to CSA 1.8-2016
Conforms to NSF std. 4



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SAFETY INFORMATION



CAUTION

Failure to comply with the following operation instructions could lead to potential hazards and/or unsafe practice and could result in injury and damage to product and property.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are the “Authority Having Jurisdiction” when it comes to the requirements for installation of equipment. Therefore, installation should comply with all local codes. This product is intended for commercial use only. Not for residential use. Use in residential applications will void warranty.



WARNING

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other equipment.



WARNING

Improper installation, adjustment, alteration, service, or maintenance could lead to property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing MainStreet equipment. This manual must be retained for future reference. A factory authorized agent must handle all maintenance and repairs.

GAS PRESSURE: The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.45 kPa).

START-UP

INSTALLATION

This installation is to be carried out by a certified and insured foodservice technician. Issues related to installation, such as adjustments and calibrations, are the responsibility of the installer and are not matters of warranty. Proof of installation may be required to make a warranty claim.

CAST IRON TOP GRATES

Seasoning grates before their first use and after each cleaning will help prevent rusting.

NOTE: Your new MainStreet range comes equipped with a plastic coating to help protect the finish from scratching during shipping. This protective plastic film should be peeled off prior to starting the range.

1. Remove grates and wash thoroughly with mild soap and warm water, then dry with a clean cloth. For further cleaning instructions, see Cleaning & Maintenance on page 3.
2. After drying, immediately season grates with vegetable oil. We recommend Pan Sprease (999SRPANAP16). Do not season grates while on the range top.
3. After seasoning, reinstall grates and turn all burners to “low” for approximately 20 minutes before using pots or pans.



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1. Wash and dry interior as well as oven racks with soap and water before first use. For further cleaning instructions, see Cleaning & Maintenance on page 6.
2. It is normal for an unpleasant smell to be noticeable the first time the oven is used. This is caused by burn-off of grease or solvent left over from manufacturing process. Before cooking in the oven, turn oven on and set to maximum temperature until smell dissipates.

GRIDDLE

NOTE: The griddle plate is steel, but the surface is relatively soft and can be scratched or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge plate surface. Do not attempt to break free food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

1. Remove factory applied protective material by washing with hot water and mild detergent or soap solution. For further cleaning instructions, see Cleaning & Maintenance on page 6.
2. Because the metal surface of the griddle is porous, the griddle surface must be seasoned before the first use to prevent sticking and to increase equipment longevity.

TO SEASON

1. Heat the griddle top section at a low burner setting.
2. Pour one ounce of cooking oil per square foot of surface and spread with a cloth to create a thin film. (See table for oil amount based on your griddle width.)

Griddle Width	Ounces of Oil
24"	3.6 oz.

3. Wipe off any excess oil.
4. Heat griddle slowly for 15-20 minutes, then wipe away excess oil.
5. Repeat procedure until griddle has a slick surface.

NOTE: Griddle surface may discolor during this process. This will not affect performance and is not a defect.

NOTE: For re-seasoning after cleaning the griddle, follow the above process. The griddle may also require re-seasoning if product begins to stick or if the griddle is overheated.

GAS CONNECTION

NOTE: This commercial range is configured for areas with an altitude below 2,000 ft. Please contact your local authorized service agent or certified gas professional if you are installing at an elevation above 2,000 ft. Supplied regulator is required for use.

1. Ensure gas supply and gas type as shown on unit serial plate match. Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.





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2. The gas inlet is located on the back of the unit for gas connection. The external regulator provided with the unit must be installed. A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
3. The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void limited equipment warranty.
4. It is recommended to use pipe threading compound or thread tape to seal gas connections. Thread tape or compound must be rated for use with gas equipment.
5. All pipe joints and connections must be tested thoroughly for gas leaks. Use only soapy water for testing on all gases. Never use an open flame to check for gas leaks.

EXHAUST SYSTEM

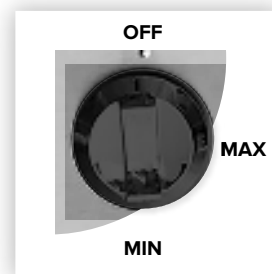
Proper ventilation is crucial to safe and optimum performance. Ensure that the oven is installed underneath a ventilation hood according to all applicable local and national codes. Keep adequate clearance for air openings into the combustion chamber.

OPERATING INSTRUCTIONS

LIGHTING

OPEN TOP BURNERS

1. Light pilot adjacent to each burner.
2. Push and turn burner valve 90 degrees counterclockwise and burner will ignite.
3. Open burners have standing pilots which once lit can be adjusted by turning the flat head screw on the pilot valve. Turn the screw clockwise to decrease the pilot flame size and counterclockwise to increase it.



NOTE: The pilot flame should only be large enough to light the pilot. Yellow tipping of the flame should be avoided as it is a sign of a dirty flame and can cause odor and soot buildup on the burner. Maintain as blue of a flame as possible.



CAUTION

Should burner ignition fail within 4 seconds, turn burner valve off and repeat steps 1 and 2.

STANDARD OVEN

1. Open kick plate under the oven door.
2. Press down temperature control knob and rotate counterclockwise to align the mark with the notch on bezel. Hold knob down.
NOTE: On new installations, all air must be purged from the gas lines. Initial gas line purging of the oven pilot on new installs can take up to 3 minutes.
3. Ignite pilot flame with a lighter via ignition hole.
4. After pilot flame is ignited, continue holding knob for at least 20 seconds to heat thermocouple. If pilot light goes out, repeat steps 2-4 until it remains lit.
5. Keep rotating temperature control knob counterclockwise to ignite main burner of oven. Select appropriate temperature according to food requirement.



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6. Once the pilot is lit, it will stay lit indefinitely. Gas must be shut off to the range to turn off pilot.

NOTE: The pilot flame should only be large enough to light the pilot. Yellow tipping of the flame should be avoided as it is a sign of a dirty flame and can cause odor and soot buildup on the burner. Maintain as blue of a flame as possible.

TURNING PILOT OFF

Rotate knob clockwise to align pointer on knob with notch on bezel.



WARNINGS

1. Always ensure proper supervision while the equipment is in use.
2. Simple adjustments to knobs, leg height, etc. do not require assistance from specialized personnel.
3. Use only parts and accessories recommended by MainStreet Equipment.
4. It is normal for an unpleasant smell to be noticeable the first time the oven is used. This is caused by burn-off of grease or solvent left over from manufacturing process. Before cooking in the oven, turn oven on and set to maximum temperature until smell dissipates.
5. The equipment will remain hot for a short time after use (residual heat). Avoid all physical contact with the unit during this time to prevent injury.
6. This equipment is strictly for professional use and must be used by qualified personnel.
7. The installation, startup, and maintenance of this equipment must be carried out by a qualified technician.
8. All installation must be carried out according to the law. MainStreet Equipment is not responsible for damages due to an incorrect installation, improper maintenance, or incorrect use.

THESE ARE VERY IMPORTANT REGULATIONS; IF THEY ARE NEGLECTED, THE EQUIPMENT MAY NOT PERFORM PROPERLY OR THE USER MAY BE PLACED AT RISK AND VOID MANUFACTURER WARRANTY.

CLEANING & MAINTENANCE

Regular cleaning and maintenance will maintain the appearance and performance of your range for years to come. Follow these tips to keep your range operating at its best.

BURNERS & GRATES



CAUTION

Before cleaning, turn off the unit and let it cool down.

- **DAILY:** Wipe spills as they occur.
- **DAILY:** Remove grids and trays to wash, rinse, and dry.
- **DAILY:** Use a wire brush to clean clogged burner ports or remove baked-on food material.
- **AFTER EACH CLEAN:** Lightly coat grates with vegetable oil to help prevent rust.



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- **DAILY:** Wipe spills as they occur.
- **WEEKLY:** Oven racks and guides may be removed and cleaned with soap and water.
- **WEEKLY:** Oven interior may be cleaned with a suitable oven cleaning product.


GRIDDLE

Keep griddle surface free of carbonized grease for maximum heat transfer, even cooking, and satisfactory food taste and appearance.

- **AFTER EACH USE:** Use a grill scraper or spatula to wipe off any excess food particles left over from cooking process.
- **DAILY:** Clean griddle surface using a grill brick and grill pad. Clean and empty grease pan.
- **WEEKLY:** Clean surface thoroughly. A mild detergent or degreaser may be used but ensure it is thoroughly removed. We recommend using Noble Chemical Griddle Kleen. Re-season grill surface to prevent rusting and maintain nonstick properties. (See Start-Up section on page 3 for further seasoning instructions.)
- **WEEKLY:** Oven interior may be cleaned with a suitable oven cleaning product.

RECOMMENDED CLEANING AGENTS







#999SUNBRIGHT
Sunbright
Lemon Dish Soap



#999KNOCKOUT
Knockout
Heavy-duty Oven/Grill
Degreaser & Carbon Remover



#999BLASTQT
Blast
Liquid Oven & Grill Cleaner



#147GRIDDLKLN
Griddle Kleen
Liquid Grill/Griddle Cleaner



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TROUBLESHOOTING

Symptom	Causes	Solutions
Pilot flame cannot be ignited.	Gas pressure is too low.	Adjust release valve to proper pressure.
	Nozzle is blocked.	Unblock nozzle.
	Connection of the thermocouple is loose.	Tighten thermocouple.
	Thermocouple is defective.	Replace thermocouple.
	Gas control valve is malfunctioning.	Replace gas control valve.
Pilot flame is on, but the main burner cannot be ignited.	Gas pressure is too low.	Adjust release valve to proper pressure.
	Main burner nozzle is blocked.	Unblock nozzle.
	Gas control valve is defective.	Replace gas control valve.
Oven backfires.	Nozzle diameter does not match with gas supply.	Adjust nozzle diameter.
	Damper is too large.	Adjust damper.
	Gas pressure is too low.	Adjust release valve to proper pressure.
	Flow of the connected pipe is insufficient.	Increase permitted flow.
Flame is red and accompanied by black smoke.	Nozzle diameter does not match with gas supply.	Adjust nozzle diameter.
	Damper is too small.	Adjust damper.
	Gas supply has run out.	Replace gas.
	Gas regulator reduces gas flow in peak demand.	Decrease gas flow & increase after peak demand of gas.

NOTE: If any failure occurs, stop using unit and consult a qualified service technician. All maintenance should be performed after the power supply and gas supply are shut down.



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GAS RANGES ELEVATION

Item #	Gas Type	Water Column	Under 2,000 ft.			Under 5,000 ft.			Under 8,000 ft.			Under 10,000 ft.		
			Stove	Oven	Griddle	Stove	Oven	Griddle	Stove	Oven	Griddle	Stove	Oven	Griddle
541E24L	LP	10" WC	#51	#50	N/A	#52	#52	N/A	#54	#54	N/A	#56	#56	N/A
541E24N	NG	4" WC	#36	#36	N/A	#38	#38	N/A	#40	#40	N/A	#42	#42	N/A
541E36L	LP	10" WC	#51	#50	N/A	#52	#52	N/A	#54	#54	N/A	#56	#56	N/A
541E36N	NG	4" WC	#36	#36	N/A	#38	#38	N/A	#40	#40	N/A	#42	#42	N/A
541E60L	LP	10" WC	#51	#50	N/A	#52	#52	N/A	#54	#54	N/A	#56	#56	N/A
541E60N	NG	4" WC	#36	#36	N/A	#38	#38	N/A	#40	#40	N/A	#42	#42	N/A
541E36G24L	LP	10" WC	#51	#50	#54	#52	#52	#56	#54	#54	#58	#56	#56	#60
541E36G24N	NG	4" WC	#36	#36	#44	#38	#38	#46	#40	#40	#48	#42	#42	#50
541E60G24L	LP	10" WC	#51	#50	#54	#52	#52	#56	#54	#54	#58	#56	#56	#60
541E60G24N	NG	4" WC	#36	#36	#44	#38	#38	#46	#40	#40	#48	#42	#42	#50

NOTE: Nozzle elevations under 5,000, 8,000, and 10,000 ft. do not have ETL certificate approval.

NOTE: When replacing the orifices for higher elevation, one orifice will be needed for every burner on your unit.