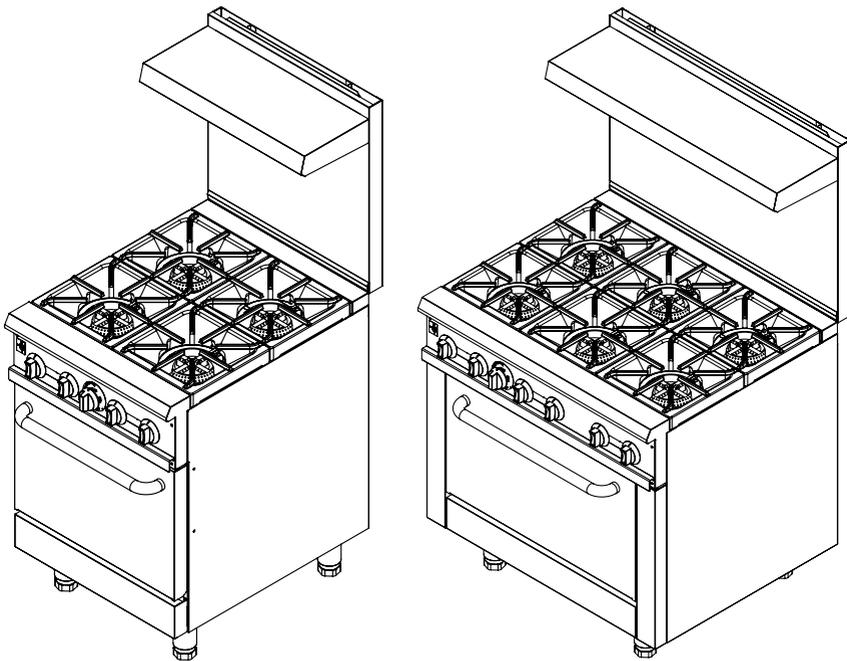




# Commercial Gas Stockpot Range

## *User's Manual*



Model M24GR / M36GR

**PLEASE READ THIS MANUAL CAREFULLY BEFORE USING YOUR COMMERCIAL STOCKPOT RANGE AND KEEP IT FOR FUTURE REFERENCE.**



## PRODUCT REGISTRATION

Thank you for purchasing a Magic Chef Commercial product. The first step to protect your new product is to complete the product registration on our website: [www.mcappliance.com/register](http://www.mcappliance.com/register). The benefits of registering your product include the following:

1. Registering your product will allow us to contact you regarding a safety notification or product update.
2. Registering your product will allow for more efficient warranty service processing when warranty service is required.
3. Registering your product could act as your proof of purchase in the event of insurance loss.

Once again, thank you for purchasing a Magic Chef Commercial product.

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# PRECAUTIONS

## EXPLANATION OF SYMBOLS

### **▲ WARNING**

Hazards or unsafe practices which COULD result in severe personal injury or death.

### **▲ CAUTION**

Hazards or unsafe practices which COULD result in minor personal injury or property damage.

**▲ WARNING:** Read and understand all safety precautions. Failure to follow all instructions described in this user manual may result in electric shock, fire and/or serious personal injury. The warnings, cautions and instructions discussed in this user manual cannot cover all possible conditions and situations that may occur.

**▲ WARNING:** If information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### **▲ WARNING:** Gas Leak

- Gas leaks cannot always be detected by smell.
- Gas suppliers recommend that you use a gas detector approved by UL or CSA.
- For more information, contact your gas supplier.
- If a gas leak is detected, follow the “What to Do If You Smell Gas” section below.

### **▲ WARNING:** What to Do If You Smell Gas

- DO NOT try to turn on any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phones in home.
- Immediately call your gas supplier from a phone outside of the building. (Ex: Go to a neighbor’s to call your gas supplier or fire department.)
- If the gas supplier cannot be reached, call the fire department.
- Installation and service must be performed by a qualified installer or service agency.

# IMPORTANT SAFETY INSTRUCTIONS

**▲ WARNING:** When using gas appliances, basic safety precautions should be followed, including the following:

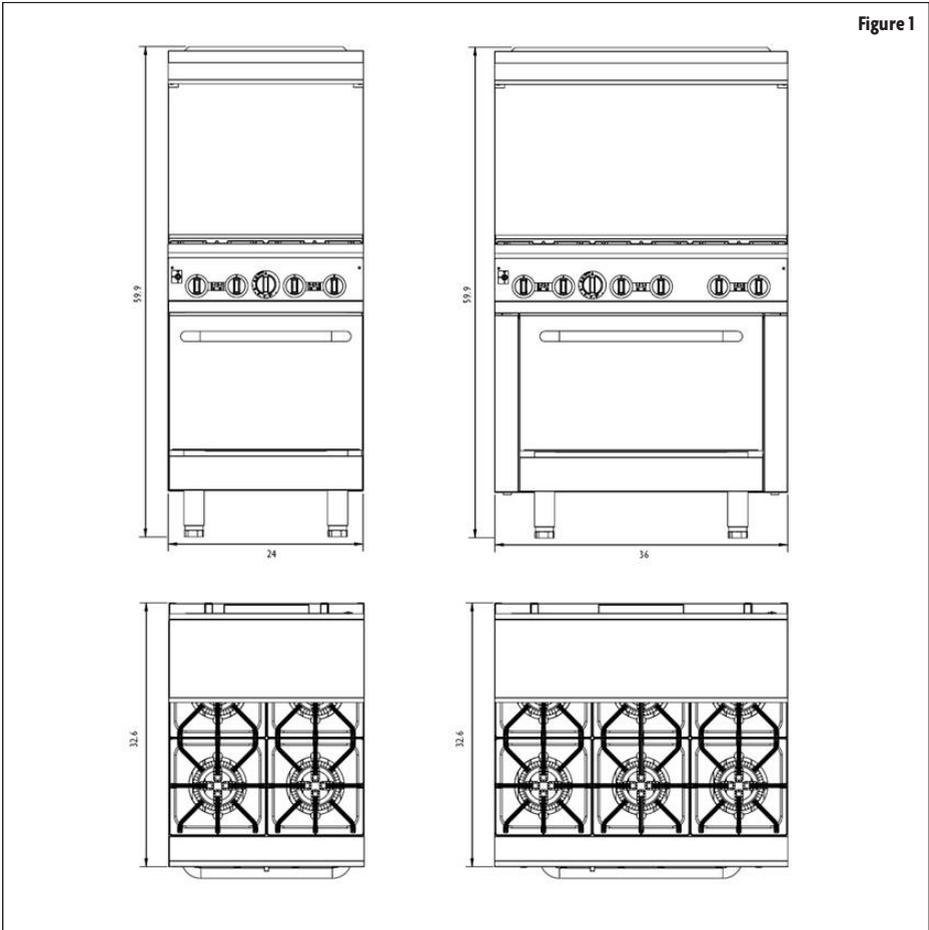
1. Read all instructions before using the appliance.
2. The appliance must be installed in accordance with required codes:
  - In the United States:  
State and local codes, or in the absence of local codes:  
National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition).  
Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.  
NFPA Standard #96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA.
  - In Canada:  
Local codes:  
CAN/CSA-B149.1 Natural Gas Installation (latest edition).  
CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association 178 Rexdale Blvd., Etobicoke, Ontario Canada M9W 1R3.
3. **▲ WARNING:** If you smell gas, please keep away from fire. DO NOT light up any device or touch an electric switch. DO NOT use any phone in the building. Close the main gas valve immediately and call a professional service technician to check the unit.
4. **▲ CAUTION:** High temperatures may cause scalding. DO NOT touch the appliance surface with hands directly due to high temperature during or after operation.
5. Installation and maintenance should only be performed by certified professionals. Improper installation could result in serious harm or death and may void your warranty.
6. Any self-modification, improper installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
7. DO NOT dismantle or modify the device. Any modification may cause casualty and void the warranty.
8. Remove packing materials and check appliance for damage. If you have any questions or if there are any problems, call a maintenance person and DO NOT use the item. Keep packing material away from children.
9. The appliance should only be used with low-pressure gas regulating valves. Use of other regulating valves may lead to loss and casualty.
10. DO NOT place the appliance by any liquid, gas or object that is flammable or explosive.
11. If the appliance is placed near walls, partitions, kitchen furniture, etc., be sure that they are made of non-combustible heat resistant materials, and follow all fire regulations.
12. The appliance should be installed in a well-ventilated area with exhausting facilities to ensure that any gases produced are properly vented.
13. This appliance should not be operated by anyone that is not able to follow proper safety procedures or does not have experience with this type of equipment, unless under close supervision.
14. Keep children away from the device.

15. Operating the appliance incorrectly or improper maintenance may lead to gas leakage or deflagration. The manufacturer is not responsible for fire or accidents resulting from by improper operation or maintenance.
16. DO NOT put any flammable objects or materials on or near the burners.
17. When first using, it may take a little longer to light due to the air existing in the new pipe. If the pilot cannot be lit, turn off the gas supply for 3 minutes to prevent deflagration.
18. The maximum weight capacity of the appliance is 220 lbs. (100kg). Overloading may cause device to tip over. ALWAYS put empty pot on burners, then fill.
19. ALWAYS turn off the device when not in use or when unattended.
20. This device is for commercial use only, not for use in any other application.
21. This product is a commercial machine that needs to be operated by trained cooks and is not intended for home use.
22. DO NOT put any heavy objects onto the appliance. Abnormal operation may cause damage.
23. DO NOT put any object in the exhaust vent. Doing so may block the gas flue and cause harm.
24. DO NOT use the appliance if nothing is on the burners.
25. DO NOT damage the control panel with hard or sharp objects.
26. DO NOT spray water directly to the appliance. Clean the stainless steel surface regularly to prevent damage caused by rust and chemical reactions. Keep this manual. When passing on/selling the device to a third party, the manual must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.

**READ AND FOLLOW THIS  
SAFETY INFORMATION CAREFULLY  
SAVE THESE INSTRUCTIONS**

# SPECIFICATIONS

Figure 1



Model	Dimensions (W x H x D)	Burners	Net Weight	Gas Type			
				NG		LP	
				Pressure (PSI/W.C.)	BTU	Pressure (PSI/W.C.)	BTU
M24GR	24.0" x 59.9" x 32.6" 610 x 1522 x 828 (mm)	4	291 lbs. (132 kg)	0.144 PSI 4" W.C.	151,000	0.36 PSI 10" W.C.	151,000
M36GR	36.0" x 59.9" x 32.6" 914 x 1522 x 828 (mm)	6	368 lbs. (167 kg)	0.144 PSI 4" W.C.	211,000	0.36 PSI 10" W.C.	211,000

# INSTALLATION INSTRUCTIONS

## TRANSPORTATION AND STORAGE

During transportation, the cooking equipment should be carefully handled. DO NOT place it upside down. The equipment should be stored in a well ventilated warehouse away from corrosive gas. If it needs to be stored outside temporarily, make sure it does not come in contact with rain.

## INSTALLATION NOTE

Before installing, verify that the type of gas (natural or propane) matches the specifications on the data plate, which is located on the back or side of the appliance. Make sure the device is configured for the proper elevation.

Record your model and serial numbers for future reference in the space provided below. This information can be found on the data plate.

Model No: \_\_\_\_\_ Serial No: \_\_\_\_\_

1. Installation should be performed by certified technicians.
2. Before installation, remove the outer plastic film if present and wipe off any residue on stainless steel with a cloth and warm water. Be sure to rinse with clean water and a towel.
3. Connection of the device should conform to provisions of gas safety, installation and usage.
4. Installation from the outlet end of the gas flow meter or service regulator to the gas pipe of the device should be performed by trained professional technicians. They should also test the cooking equipment first and make any adjustments.
5. The gas pressure should be set according to the type and pressure listed on the rating label. If the gas supply pressure is 10% higher or lower than the rated pressure, please install a pressure regulator to adjust the gas pressure. DO NOT use a medium or high pressure regulator.
6. Check the gas type and pressure to make sure that they conform to those marked on the rating label. If incorrect gas type or pressure is connected, DO NOT use as performance may be affected and there could be a safety hazard.
7. According to local requirement standards and strong recommendation of the manufacturer, a gas shut-off valve may be needed between the gas supply pipeline and gas-pressure regulator. Whether the installation of a gas shut-off valve has any local requirements should be judged by the gas installation professional.
8. Coat some dedicated pipe sealant for gas pipeline in all the pipe joints. The sealant should be rated for use with and resistant to the action of gas.
9. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray). DO NOT use open flame.
10. When first started, it may take a little longer to light due to the air existing in the new pipeline. If it doesn't light up, turn the ignition switch off for 3min to allow any gas to exhaust before trying again to prevent from deflagration.
11. This appliance should be installed on a stable, level and non-combustible surface (e.g. cement, ceramic tile, terrazzo or metal surface). Verify all local regulations. Make sure to leave clearance for proper ventilation.
12. The device can be used only when four legs are installed correctly and the item is stable and level. DO NOT move during operation.
13. This device should only be used in a non-combustible area. DO NOT install on a flammable floor or around other combustible objects.

14. The appliance should have a minimum clearance of 12" from combustibile construction at the sides and 10" at the rear. Clearance from non-combustible construction is 6" on all sides the back
15. When installing, be aware of the weight of the range. It is recommended to install on the floor.
16. This device is not intended for built-in installation.
17. The installation should allow for proper air flow for combustion and should not block exhaust and ventilation. ALWAYS follow all regulations regarding venting and exhaust.
18. Make sure the exhaust does not interfere with the air intake of the device.
19. After installation, level the device and keep stable. DO NOT move or tilt the device during operation.
20. DO NOT block or interfere with the ventilation needed during normal operation.

# OPERATING INSTRUCTIONS

## CLEANING BEFORE USE

New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.

Before any food preparation, thoroughly wipe protective oil from all surface parts with hot soapy water to remove any film residue and dust or debris.

**▲ NOTE:** DO NOT use chlorine or sulfate/sulfide cleaners.

**▲ NOTE:** Wash any accessories shipped with unit.

**▲ NOTE:** Rinse accessories thoroughly.

**▲ NOTE:** Wipe unit completely dry with a soft, clean cloth.

## BURNERS

- Turn on the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer due to the air existing in the pipe (about two or three minutes).
- Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited and the flame will be at Max. To set the flame to Min, rotate counterclockwise another 90degrees.
- When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain lit.
- For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off. The pilot will need to be reignited to use the burners again.

## OVEN

Before using the oven, make sure all the packing materials and film from shipping are removed and clean the unit completely, including the inside of the oven chamber. Make sure that the detergent contains no corrosive substances and is safe for stainless steel surface cleaning (no chlorine based cleaners), then dry with a clean cloth.

When used for the first time, it is normal for a smell to be produced by heating of the insulating material and oil residue on the metal. The first time the oven is used DO NOT put any food into the chamber, set the temperature to 500°F and heat until the smell is gone. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer due to the air existing in the pipe (about two or three minutes).

- To ignite, open the kick panel, then press the oven knob in and rotate it counterclockwise until the “” aligns with the arrow. Ignite the pilot flame with lighter via the ignition hole while keeping the knob pressed in.
- Once the pilot flame is ignited, continue pressing the knob for approximately 30 seconds to allow the thermocouple to heat up. If the pilot goes out when the knob is released, repeat the operation.
- Once pilot remains lit, rotate the temperature control knob counter-clockwise to ignite the main burner of the oven and select the desired cooking temperature. The oven temperature can be controlled between 250°F and 500°F.
- To turn off the burner: Rotate the knob clockwise to align the OFF MARKER with the arrow.

**▲ NOTE:** Differences in gas supply, environment, and altitude can produce small changes in the set points of the oven, which may change the accuracy of the dial. For this reason, the temperature indications for the oven are able to be adjusted. If you notice a difference in your actual oven temperature from the set point indicated at the dial, remove the oven knob and loosen the screws holding the indication plate to the manifold cover. Rotate the indication plate until the actual temperature lines up with the position of the knob, then retighten the screws and replace the knob.

# CARE AND MAINTENANCE

## ROUTINE INSPECTION

Before using, make sure that the device is level and there is no visible damage. Make sure the fire hole on the burner is clear, and that the gas inlet is not damaged. Check for any odors or vibrations, and that the burner flames are normal. If any problems are noted, stop using and have service done on the appliance.

## CLEANING

1. ALWAYS turn off all gas valves before cleaning or maintaining the range.
2. Clean the burners and drip tray of all debris and spillage daily. A complete cleaning every day will ensure a good service and extend the service life of the unit.
3. Clean the stainless steel surface with warm soapy water every day and rinse it completely. DO NOT spray the range with water; excessive water will cause operational issues. During cleaning, DO NOT clean the stainless steel surfaces with abrasive detergent, brush or scraper etc., or with chlorine cleanser (bleach, dish detergent, hydrochloric acid etc.).
4. DO NOT clean the floor where the device locates with corrosive substance.
5. DO NOT change the burner shutter settings.
6. Accumulation of substances containing salt or acidic ingredients, e.g. vinegar, lemon juice, spices, salt etc. can cause corrosion, and should be cleaned immediately.
7. After cleaning, ensure that the ports of the burners are open and clear of any residue.
8. Clean the cast iron top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying, season grates lightly with liquid vegetable oil. After seasoning, replace grates on range and turn burners on LOW, allow grates to heat for 15 minutes before using pots or pans on the range top. Failure to season grates after cleaning can result in rust.
9. If unit is to be idle for a significant period of time, please turn off the gas valve upstream the device.

**▲ NOTE :** It is important to check the machine daily. Checking the machine regularly can avoid serious accidents. Stop using if user feels that there are some problems with the unit. Check the condition of the machine before and after using every day.

## MAINTENANCE

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks regularly. Using a gas leak detector or soapy water solution is recommended.

# TROUBLESHOOTING

Aforementioned issues are just for reference. If any failure occurs, please stop using and contact a professional technician to check and repair. ALWAYS be safe and shut off the power supply and gas supply before performing any maintenance.

Problem	Possible Causes	Solutions
Pilot flame will not ignite	Gas pressure is too low The nozzle is clogged Thermocouple connection is loose The thermocouple is defective The gas control valve is malfunctioning	Adjust the relief valve to increase pressure Unclog the nozzle Tighten the thermocouple Replace the thermocouple Replace the gas control valve
Pilot flame is on but the main burner won't ignite	The gas pressure is too low The main burner nozzle is clogged The gas control valve is defective	Adjust the relief valve to increase pressure Unclog the nozzle Replace the gas control valve
Has a light back sound when the gas supply is turned off	Wrong orifice size for the gas supply The air shutter is open too much Gas pressure too low	Install correct orifice Adjust the air shutter Increase the gas pressure
Has a yellow flame and black smoke	Wrong orifice size for the gas supply The air shutter is closed too much Low on gas/propane High elevation Bad air/gas mixture	Install correct orifice Adjust the air shutter Replace tank/ increase gas Install proper orifices for elevation Increase air flow/gas to the unit

Please note that this guide serves only as a reference for solutions to common problems.



## LIMITED WARRANTY

MC Appliance Corporation warrants each new Commercial Stockpot Range to be free from defects in material and workmanship, and agrees to remedy any such defect or to furnish a new part(s), at the company's option, for any part(s) of the unit that has failed during the warranty period. Parts and labor expenses are covered on this unit for a period of one year from the date of purchase. A copy of the dated sales receipt or invoice is required to receive warranty service, replacement or refund.

In addition, MC Appliance Corporation warrants the magnetron (parts only) to be free from defects in material and workmanship for a period of eight years. The consumer is responsible for all labor and transportation expenses related to the diagnosis and replacement of the magnetron after the initial one-year warranty expires. In the event the unit requires replacement or refund under the terms of this warranty, the consumer is responsible for all transportation expenses to return the unit to our factory prior to receiving a replacement unit or refund. A copy of the dated sales receipt/invoice is required to receive warranty service, replacement or refund. A refund or replacement will be issued at the discretion of MC Appliance Corporation.

This warranty covers appliances in use within the contiguous United States, Alaska, Hawaii and Puerto Rico. This warranty does not cover the following:

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Inside components such as turntable, roller guide, light bulbs, etc.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instructions on proper use of the product or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Failure of this product if used for other purposes than its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery/installation costs incurred as the result of a unit that fails to perform as specified.
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
- Refunds for non repairable products are limited to the price paid for the unit per the sales receipt.
- This warranty is non transferable. This warranty applies only to the original purchaser and does not extend to any subsequent owner(s).

### LIMITATIONS OF REMEDIES AND EXCLUSIONS:

Product repair in accordance with the terms herein, is your sole and exclusive remedy under this limited warranty. Any and all implied warranties including merchantability and fitness for a particular purpose are hereby limited to one year or the shortest period allowed by law. MC Appliance Corporation is not liable for incidental or consequential damages and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without the prior written consent of MC Appliance Corporation.

Some states prohibit the exclusion or limitation of incidental or consequential damages, or limitations on implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

<b>Model</b>	<b>Parts &amp; Labor</b>	<b>Type of Service</b>
M24GR	One Year	In Field Service
M36GR	One Year	In Field Service

For Service or Assistance please call 888-775-0202 or visit us on the web at [www.mcappliance.com](http://www.mcappliance.com) to request warranty service or order parts.



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