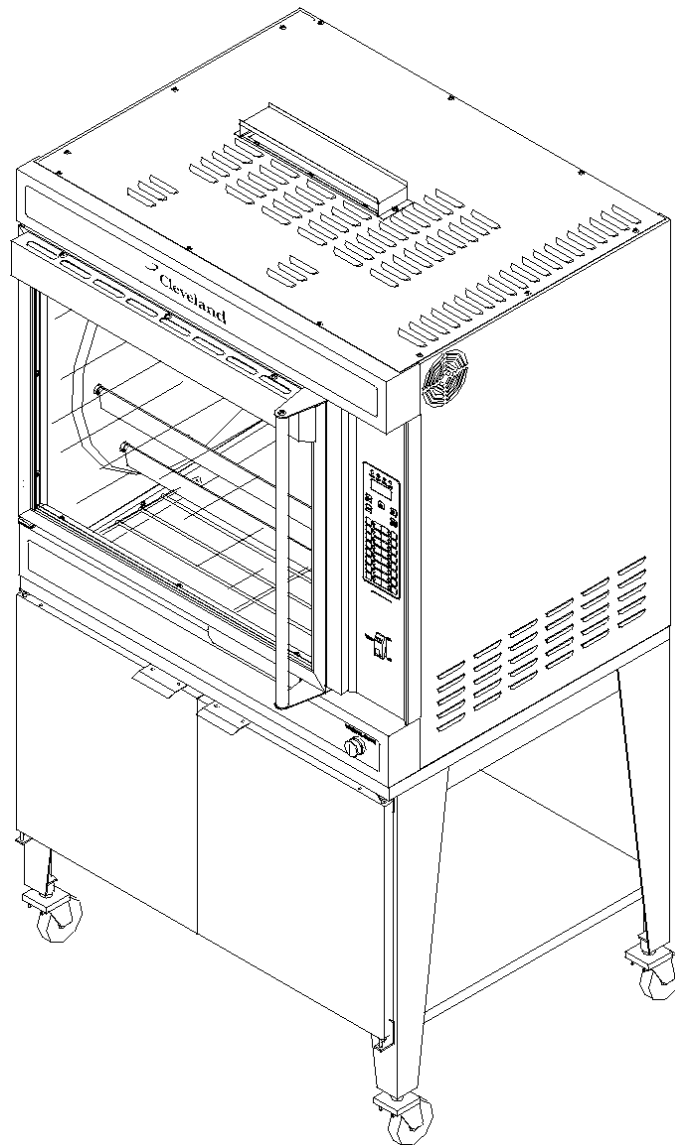


Installation Manual

Installation Instructions

Gas Convection Rotisserie and Holding Oven



Models: CR32, CR32-DD, CR32-FP, CR32-FFP
CR28, CR28-DD, CR28-FP, CR28-FFP (CR32 Shown)

1333 East 179th Street
Cleveland, Ohio 44110
Phone: (216) 481-4900
Fax: (216) 481 3782

 Cleveland

Part No. CR-INM REV. A 06/01

FOR THE INSTALLER

FOR YOUR SAFETY

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

WARNING

Disconnect power before servicing

WARNING

Improper installation, adjustment, alterations, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

IMPORTANT

IT IS IMPORTANT, TO POST INSTRUCTIONS, WHICH ARE TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THESE INSTRUCTIONS SHOULD BE LOCATED IN A PROMINENT LOCATION, AND BE FULLY UNDERSTOOD BY ALL USERS OF THIS EQUIPMENT. THIS INFORMATION SHOULD BE OBTAINED FROM YOUR LOCAL GAS SUPPLIER.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE AUTHORIZED TECHNICIAN.

The wiring diagram is located on the back of the right side panel.

RETAIN THIS MANUAL FOR YOUR REFERENCE

Installation Manual

Rotisserie Oven and CBS-32 Stand or CR-334 Warming Cabinet

Important SAFETY Information

WARNING:

Improper installation of the rotisserie could result in BODILY INJURY or DEATH as well as EQUIPMENT DAMAGE. Improper installation also will void the equipment warranty.

Limit of Liability

In no event shall Cleveland Range assume any liability for consequential damage or injury resulting from installations which are not in strict compliance with our instructions, and with applicable codes.

Specifically, Cleveland Range will not assume any liability for damage resulting from improper installation of equipment including, but not limited to, temporary installations.

Ensure Safe Installation

The rotisserie is designed and built to comply with all applicable national certification codes.

Cleveland Range is not responsible for loss of certification if installed contrary to any prevailing codes.

When NOT to Install

To remain safe to operate, the unit MUST NOT be installed:

- Contradictory to our instructions, requirements, and specifications.
- In violation of any applicable national, state or local codes.
- In temporary locations.
- If the equipment is damaged or suspected of damage during shipment or storage.
- If the equipment has been altered from its original factory configuration.
- If the equipment has undergone any improper and unauthorized repair, maintenance, or service.

Ensure Safe Operation – All Personnel Must Be Properly Trained

Qualified Persons

Cleveland Range products are intended for installation, operation, care and maintenance by professionally trained personnel only.

DO NOT allow unqualified persons to install, operate, maintain, or repair the rotisserie. Any repair of the rotisserie must be done by a Cleveland Range Authorized Service organization.

Proper Training

All rotisserie operators must be trained according to the operation and cleaning procedures provided in the Rotisserie Operation Manual. Those procedures must be supplemented with any additional actions consistent with the safe operation and care of professional food preparation equipment.

Introduction

This guide describes how to install a Rotisserie Convection Oven.

Proper support for the oven consists of either the CBS-32 stand or the CR-334 Warming cabinet. (Instructions for installing the warming cabinet are in a separate guide, shipped with the unit.) The oven must be properly bolted to the stand or cabinet. A drain kit is supplied so the drip pan at the bottom of the oven can be plumbed through the stand or cabinet to a bucket or basin.

The cabinet and stand have 4 casters (2 lockable casters up front). Caster shims are supplied to level the unit. The stand and cabinet are equipped with a metal eye for restraining the unit to the wall (required for movable gas appliances).

CONTENTS:

- Note to the Owner About Safety and Warranty
- Note to the Installer
- Preparing the Site
- Assembling the Oven to the Stand
- Installing the Drain Kit
- Leveling and final Connections

Preparing the Site – General Information

Assure Sufficient Clearances

Clearances specified for the oven on the rating label are required for the proper cooling, ventilation, and combustion air supply. Make sure nothing obstructs the flow of combustion and ventilation air. Depending on the number of units being installed, make sure there is enough clearance between each unit, and from walls to the sides and to the rear. Failure to provide the necessary clearance may void the manufacturer's warranty. A proper air supply for combustion and ventilation is critical to safe, efficient operation of the oven.

Equipment Leveling

For proper operation and water pan drainage, the equipment must be level. Use the leveling spacers provided with the casters. Install leveling spacers so that equipment is level when rolled into its final location.

Restraining Cables

Restraining cables must be installed to limit the movement of the appliance and protect flexible gas

lines from breakage on gas appliances with

casters. Anchor the cables into wall studs and connect them to the eyelets provided in the stand or warming cabinet. The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9.

Provide a Powered Exhaust Hood

Code requires an exhaust hood. The hood must meet dimension requirements, and must have adequate exhaust capacity, based on the combined BTU output of the ovens. Never make a direct connection to the oven exhaust vent.

Fire Safety

Do not store or leave combustible materials near the oven. Consult your local codes for fire protection requirements. Gas Leak Instructions must be posted. Your gas utility can supply a sign or the appropriate wording for a sign.

Preparing the Site – Gas and Electrical Services

Gas Pressure

Test the building's gas supply pressure. It must meet Cleveland Range's specifications. (See pages 5-8.) If gas pressure is too high, install a pressure regulator (excess pressure will damage the equipment) – if too low, notify the gas company to raise pressure to specs.

Gas Flow

Sufficient gas flow is important to oven performance. During peaks hours of operation gas flow may be insufficient if pipe diameter is too small. Feed a multiple-oven installation with a manifold-type gas supply line sized properly for good flow.

Gas Plumbing

Provide a shut-off valve, drip leg, and flexible supply line for each oven. Use appropriate 3/4-inch IPS plumbing components. Follow applicable codes. Seal all threaded joints with suitable joint compound, resistant to the action of liquefied petroleum gases.

Gas Leak Tests

After completing the gas plumbing, close all oven shut-off valves and test all upstream joints under pressure, using a soap-rich water solution. Repair

all leaks and retest. The steamer must be isolated from the gas supply system during any pressure testing as follows: (1) The appliance and its main manual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 14" water column (1/2 psi or 3.45 kPa). (2) The appliance must be isolated from the gas supply piping system by closing its main manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 14" water column (1/2 psi or 3.45 kPa).

Electrical Supply: Oven

Each oven is equipped with a 120V/15A-power cord, with a three-prong (grounding) plug for protection against shock hazard. It should be plugged directly into a properly grounded three-prong receptacle. Do not cut off or remove the grounding prong from the plug. (Some local codes may require a different form of disconnect.)

Electrical Supply: Optional Warmer

The CR-334 warming cabinet can draw up to 30 amps, and must be provided with a suitable grounded branch circuit and outlet. The power

cord supplied with the warmer has a NEMA type L5-30P plug.

Assembling the Oven to Stand

(If not pre-assembled, see dwgs. 260AMT & 260ANN)

Note: Instructions for assembling the oven to the optional CR-334 warming cabinet are in a separate guide, shipped with that unit.

Before beginning to assemble the 2 components, inspect the equipment for damage. Do not install damaged equipment.

Remove all tape and protective film from the oven and the stand.

Find – and set aside – all packaged components, such as the installation/Drain kit, rotisserie spits, baskets, tools, etc. Locate the Installation/Drain Kit (P/N 107442) and unpack all parts. (Drawing 260ANN has a list of all drain kit parts.)

Install the 4 casters to each leg of the stand – put the 2 locking casters at the front of the unit. (After the assembly is in place, caster spacers will need to be installed to level the unit.

With a lift truck, or other safe means, lift the oven onto the stand. Position the oven so that the mounting holes in the stand and the oven line up. (The oven overlaps the stand at the sides and rear by 1/8-inch and at the front by 1-3/4-inch.)

Bolt the 2 units together with the 3/8-inch hardware provided. Insert the hardware from below, through the stand. Thread the bolts into the weldnuts in the bottom of the oven and tighten.

Installing the Drain Kit

(If not pre-installed, see dwg. 260ANN)

The oven is equipped at the factory with an elbow on the drain pan. It is angled downward and toward the rear, and is sealed against leaks. During installation of the drain kit, be careful not to break this seal. When assembling the drain kit components, use a suitable sealant on all threaded joints.

Install the 1-by-4 inch pipe nipple (item #3) to the drain pan elbow.

Apply a bead of RTV adhesive/sealant around the top surface perimeter of the drain blockoff plate (item #2), and slide over the nipple. Position the plate to block the opening between the stand and the interior of the oven, and adhere it to the base. This blockoff is required to maintain sanitary certification.

Install the hose barb fitting (item #5) into the drain valve (item #4). Next, install the drain valve onto the nipple. Position the valve for easy operator access from the front of the stand. Make sure it can be opened and closed without obstruction.

Assemble the drain tube (item #8) and the hose, using the double wire hose clamp (item #6). Then connect the hose to the hose barb, using the other hose clamp.

Some CBS-32 stands will be shipped with 1 or 2 optional side panels. Install these if supplied.

- NOTE:
1. METHOD OF ATTACHMENT SHOWN IS FOR WALL OPENING. INSTALLATION, SEE INSTALLATION INSTRUCTION # 5 BELOW
 2. CASTERS, 1/4-20 X 5/8 LG HEX HD MTG SCREWS & CASTER SPACERS INCLUDED WITH INSTALLATION/DRAIN KIT, P/N 107442. (IF UNIT IS PRE-STACKED, CASTER SPACERS WILL BE LOCATED IN COOKING CAVITY.)
 3. IF UNIT COMES PRE-STACKED, SKIP INSTALLATION INSTRUCTION #S 2, 4, 5, 6, & 7.

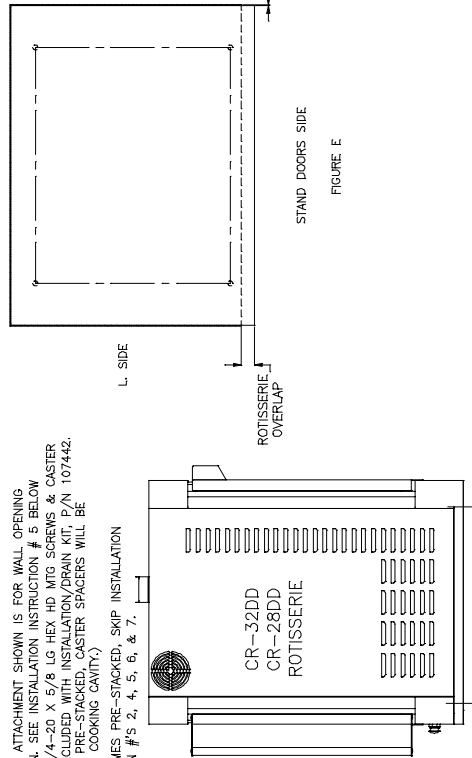


FIGURE A

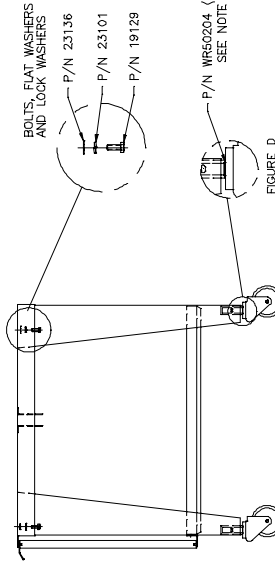


FIGURE B

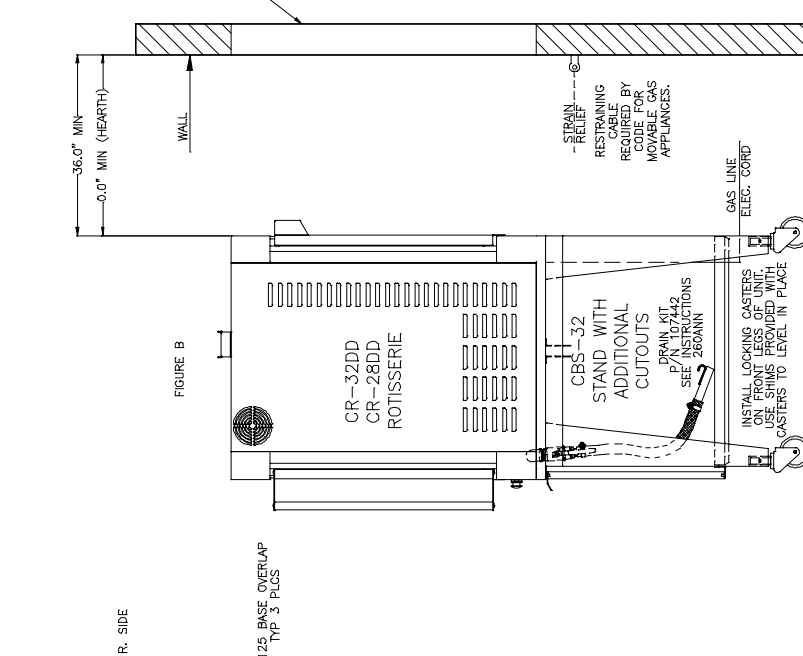


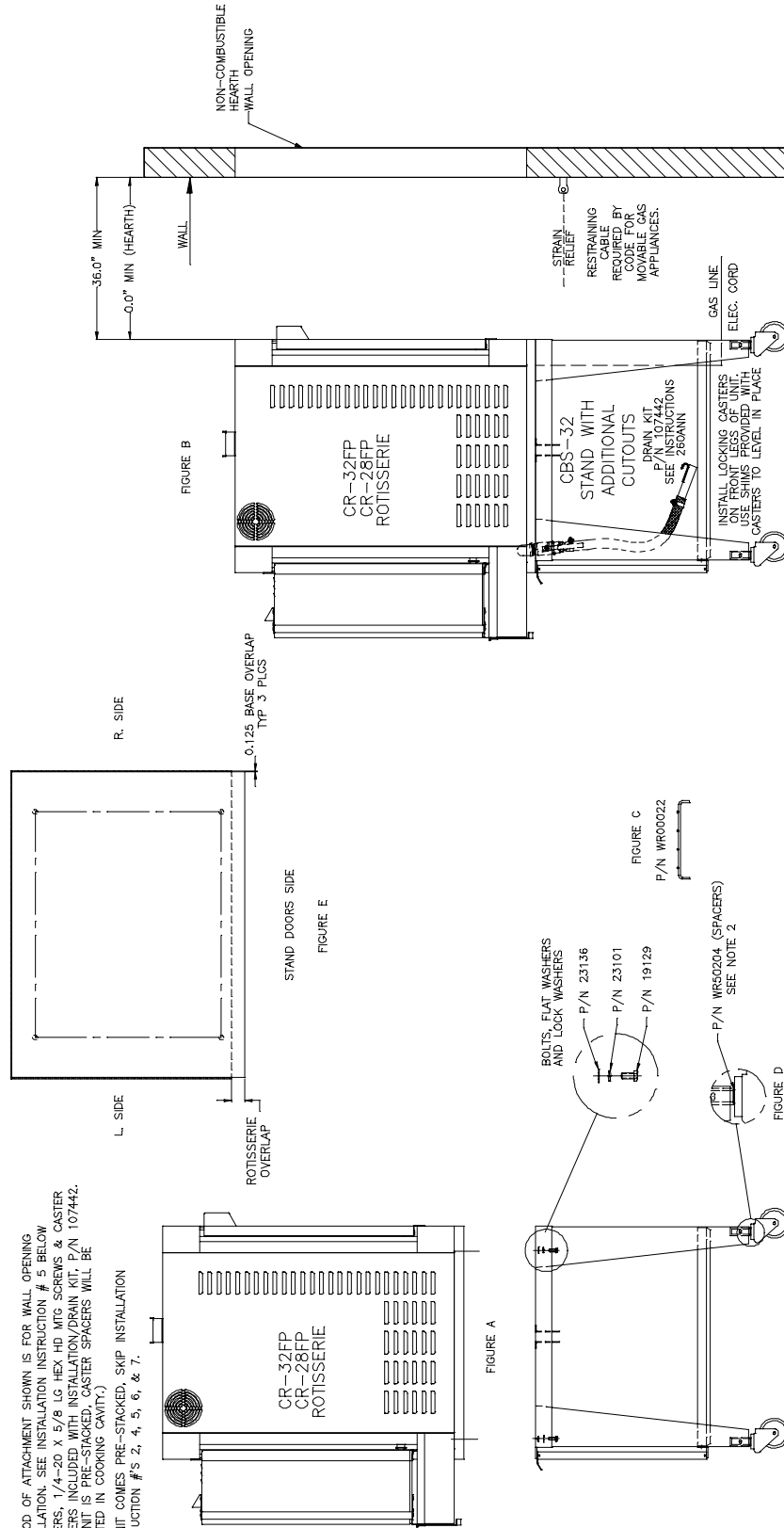
FIGURE C

P/N WR00022

INSTALLATION INSTRUCTIONS

- 1) UNCRATE THE ROTISSERIE AND INSPECT FOR ANY FREIGHT DAMAGE. REPORT ANY DAMAGE TO THE SHIPPER OR CARRIER.
- 2) UNCRATE THE STAND AND INSPECT FOR ANY FREIGHT DAMAGE. REPORT ANY DAMAGE TO THE SHIPPER OR CARRIER.
- 3) PARTS, SPITS, TURKEY BASKETS, TOOLS OR ANY OTHER ACCESSORIES. INSTALL CASTERS ONTO THE STAND. USE THE SUPPLIED CASTER SPACERS AS REQUIRED TO LEVEL THE STAND. (SEE FIGURE D)
- 4) WITH A LIFT TRUCK OR SOME OTHER IMPLEMENT, PUT THE ROTISSERIE ONTO THE STAND. IF THE INSTALLATION IS TO HAVE THE CUSTOMER'S WINDOW VIEWED THROUGH A WALL OPENING, PLACE THE ROTISSERIE ON THE STAND SO THE CONTROLS AND THE DOORS ON THE STAND ARE ON THE SAME SIDE. IF THE CUSTOMER SIDE OF THE ROTISSERIE IS TO BE EXPOSED TO VIEW, PLACE THE ROTISSERIE ON THE STAND, SO THE CONTROLS ARE OPPOSITE THE PANEL (OR DOORS) THAT ARE TOWARD THE CUSTOMER'S SIDE. POSITION ROTISSERIE BODY ASSEMBLY TO OVERLAP STAND 1/8 INCH BOTH SIDES AND REAR (SEE FIGURE E). FRONT FACE OF ROTISSERIE WILL EXTEND APPROX. 1-3/4 INCHES OVER FRONT FACE OF STAND.
- 5) OIL WASHERS AND LOCK WASHERS PROVIDED. (SEE FIGURE A) BOLTS, FLAT WASHERS AND LOCK WASHERS PROVIDED. (SEE FIGURE A)
- 6) INSTALL THE DRAIN KIT (P/N 107442) TO THE ROTISSERIE IN THE BOTTOM RIGHT FRONT CORNER OF THE MACHINE WHERE IT PASSES THROUGH THE STAND. (SEE FIGURE B)
- 7) LOCATE THE ANTI-SPLASH RACK AND PLACE IT INTO POSITION ON THE FLOOR OF THE COOKING COMPARTMENT. (SEE FIGURE C)
- 8) ATTACH A STRAIN RELIEF (SUPPLIED BY OTHERS) FROM THE SOLE ON THE BACK OF THE STAND TO THE WALL OF THE BUILDING. MAKE SURE THAT THE POWER SWITCH IS IN THE OFF POSITION BEFORE PLUGGING THE UNIT INTO THE WALL OUTLET.
- 9) EACH OVEN IS EQUIPPED WITH A 120V/15A-POWER CORD. WITH A THREE-PRONG (GROUNDING) PLUG FOR PROTECTION AGAINST SHOCK HAZARD, IT SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OFF OR REMOVE THE GROUNDING PRONG FROM THE PLUG. (SOME LOCAL CODES MAY REQUIRE A DIFFERENT FORM OF DISCONNECT.)
- 10) ROLL THE UNIT INTO POSITION. (ENTIRE UNIT MUST BE UNDER A HOOD.) MAKE SURE THAT THE UNIT IS LEVEL AND LOCK THE CASTERS INTO PLACE. ALWAYS MAINTAIN PROPER CLEARANCES BETWEEN THE UNIT AND WALL(S). CLEARANCES ARE 36\"/>

GAS PRESSURE SPECIFICATIONS:
 NATURAL= 5"-14" W.C.
 PROPANE= 11"-14" W.C.
 GAS PLUMBING SPECIFICATIONS:
 -SHUTOFF VALVE
 -FLEXIBLE GAS LINE
 -DRIP LEG
 -3/4" IPS MINIMUM
 ELECTRICAL SPECIFICATIONS:
 115 VAC, 15/20 AMP,
 GROUNDED



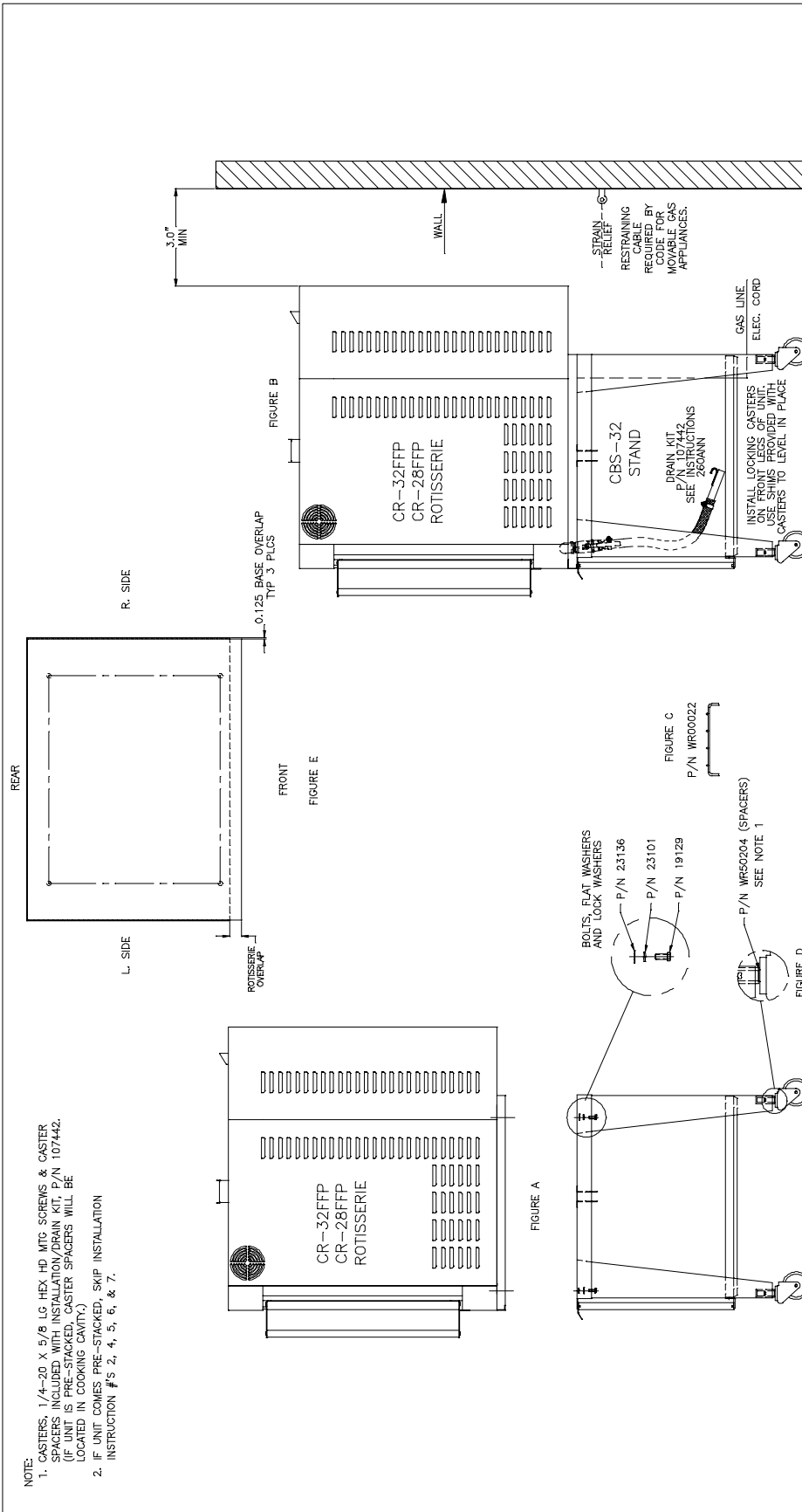
NOTE:
 1. METHOD OF ATTACHMENT SHOWN IS FOR WALL OPENING INSTALLATION. SEE INSTALLATION INSTRUCTION # 5 BELOW
 2. CASTERS, 1/4-20 X 5/8 LG HEX HD MTG SCREWS & CASTER SPACERS INCLUDED WITH INSTALLATION/DRAIN KIT, P/N 107442. (IF UNIT IS PRE-STACKED, CASTER SPACERS WILL BE LOCATED IN COOKING CAVITY.)
 3. IF UNIT COMES PRE-STACKED, SKIP INSTALLATION INSTRUCTION # 5, 2, 4, 5, 6, & 7.

INSTALLATION INSTRUCTIONS

- 1) UNCRATE THE ROTISSERIE AND INSPECT FOR ANY FREIGHT DAMAGE. REPORT ANY DAMAGE TO THE SHIPPER OR CARRIER.
- 2) UNCRATE THE STAND AND INSPECT FOR ANY FREIGHT DAMAGE.
- 3) DISCARD ANY PACKING MATERIALS, MAKING SURE TO SET ASIDE ANY PARTS, SPITS, TURKEY BASKETS, TOOLS, OR ANY OTHER ACCESSORIES.
- 4) INSTALL CASTERS ONTO THE STAND. USE THE SUPPLIED CASTER SPACERS AS REQUIRED TO LEVEL THE STAND. (SEE FIGURE D)
- 5) WITH A LIFT TRUCK OR SOME OTHER IMPLEMENT, PUT THE ROTISSERIE ONTO THE STAND. IF THE INSTALLATION IS TO HAVE THE CUSTOMER'S WINDOW VIEWED THROUGH A WALL OPENING, PLACE THE ROTISSERIE ON THE STAND SO THE CONTROLS AND THE DOORS ON THE STAND ARE ON THE SAME SIDE. IF THE CUSTOMER SIDE OF THE ROTISSERIE IS TO BE EXPOSED TO VIEW, PLACE THE ROTISSERIE ON THE STAND SO THE CONTROLS ARE OPPOSITE THE PANEL (OR DOORS) THAT ARE TOWARD THE CUSTOMER'S SIDE. POSITION ROTISSERIE BODY ASSEMBLY TO OVERLAP STAND 1/8 INCH BOTH SIDES AND REAR (SEE FIGURE E). FRONT FACE OF ROTISSERIE WILL EXTEND APPROX. 1-3/4 INCHES OVER FRONT FACE OF STAND.
- 6) BOLT THE ROTISSERIE AND STAND TOGETHER USING THE FOUR BOLTS, FLAT WASHERS AND LOCK WASHERS PROVIDED (SEE FIGURE A).
- 7) INSTALL THE DRAIN KIT (P/N 107442) TO THE ROTISSERIE AT THE BOTTOM RIGHT FRONT CORNER OF THE MACHINE WHERE IT PASSES THROUGH THE STAND. (SEE FIGURE B)
- 8) LOCATE THE ANTI-SPLASH RACK AND PLACE IT INTO POSITION ON THE FLOOR OF THE COOKING COMPARTMENT. (SEE FIGURE C)

- GAS PRESSURE SPECIFICATIONS:**
 NATURAL= 5"-14" W.C.
 PROPANE= 11"-14" W.C.
- GAS PLUMBING SPECIFICATIONS:**
 - SHUTOFF VALVE
 - DRAIN LEG
 - 3/4" IPS MINIMUM
- ELECTRICAL SPECIFICATIONS:**
 115 VAC, 15/20 AMP,
 GROUNDED

- 9) ROLL THE UNIT INTO POSITION. (ENTIRE UNIT MUST BE UNDER A HOOD.) MAKE SURE THAT THE UNIT IS LEVEL AND LOCK THE CASTERS INTO PLACE. ALWAYS MAINTAIN PROPER CLEARANCES BETWEEN THE UNIT AND WALL(S). LEADWAYS ARE ON THE TOP OF THE UNIT AND ON THE BACK UNLESS HEARTH WINGS ARE ON THE BACK OF UNIT. UNIT MAY BE IN CONTACT WITH NON-COMBUSTIBLE HEARTH WALL.)
- 10) ATTACH THE MALE PORTION OF A 3/4 FLEXIBLE QUICK CONNECT GAS LINE (SUPPLIED BY OTHERS) TO THE ROTISSERIE AT THE 3/4 IPS CONNECTION AT THE BOTTOM OF THE MACHINE. MAKE THE APPROPRIATE CONNECTION TO THE BUILDING GAS SUPPLY LINE. THE INSTALLATION SHALL BE MADE WITH A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.89 OR CONNECTORS FOR MOVABLE GAS APPLIANCES, CAN1 GA616, AND A QUICK DISCONNECT DEVICE THAT COMPLIES WITH ANSI Z21.91, OR QUICK DISCONNECT DEVICES FOR USE WITH GAS FUEL, CAN1-76.9.
- 11) BLEED THE AIR FROM THE GAS SUPPLY LINE TO USE WITH GAS FUEL, QUICKER START.
- 12) ATTACH A STRAIN RELIEF (SUPPLIED BY OTHERS) FROM THE HOLE ON THE BACK OF THE STAND TO THE WALL OF THE BUILDING SO THAT THE GAS SUPPLY LINE IS NOT USED TO LIMIT APPLIANCE MOVEMENT.
- 13) MAKE SURE THAT THE POWER SWITCH IS IN THE OFF POSITION BEFORE PLUGGING THE UNIT INTO THE WALL OUTLET. EACH OVEN IS EQUIPPED WITH A 120V/15A POWER CORD. WITH A THREE-PRONG GROUNDING PLUS OR GROUNDING AGAINST SHOCK HAZARD. THE POWER CORD MUST BE PLUGGED INTO A PROPERLY GROUNDING RECEPTACLE. DO NOT CUT OFF OR REMOVE THE GROUNDING PRONG FROM THE PLUG. (SOME LOCAL CODES MAY REQUIRE A DIFFERENT FORM OF DISCONNECT.)



NOTE:
 1. CASTERS, 1/4"-20, X 5/8 LG. HEX. HD. MTC SCREENS, & CASTER SPACERS INCLUDED WITH INSTALLATION DRAIN KIT P/N 107442. (IF UNIT IS PRE-STACKED, CASTER SPACERS WILL BE LOCATED IN COOKING CAVITY.)
 2. IF UNIT COMES PRE-STACKED, SKIP INSTALLATION INSTRUCTION #S 2, 4, 5, 6, & 7.

- INSTALLATION INSTRUCTIONS**
- UNCRATE THE ROTISSERIE AND INSPECT FOR ANY FREIGHT DAMAGE. REPORT ANY DAMAGE TO THE SHIPPER OR CARRIER.
 - REPORT ANY DAMAGE TO THE SHIPPER OR CARRIER.
 - DISCARD ANY PACKING MATERIALS, MAKING SURE TO SET ASIDE ANY INST. SPACERS, PRACTICE TOOLS, AND THE SUPPLIED CASTER.
 - INSTALL CASTERS TO THE STAND. (SEE FIGURE D)
 - SPACERS AS REQUIRED TO LEVEL THE STAND. (SEE FIGURE D) WITH A LIFT TRUCK OR SOME OTHER IMPLEMENT, PUT THE ROTISSERIE ONTO THE STAND. POSITION ROTISSERIE BODY ASSEMBLY TO OVERLAP STAND 1/8 INCH BOTH SIDES. (SEE FIGURE E)
 - FRONT FACE OF ROTISSERIE WILL EXTEND APPROX. 1-3/4 INCHES OVER FRONT OF STAND.
 - BOLT THE ROTISSERIE AND STAND TOGETHER USING THE FOUR BOLTS, FLAT WASHERS AND LOCK WASHERS PROVIDED. (SEE FIGURE A)
 - ATTACH THE DRAIN KIT TO THE ROTISSERIE FROM THE BOTTOM RIGHT FRONT CORNER OF THE MACHINE WHERE IT PASSES THROUGH THE STAND. (SEE FIGURE B)
 - LOCATE THE ANTI-SPLASH RACK AND PLACE IT INTO POSITION ON THE FLOOR OF THE COOKING COMPARTMENT. (SEE FIGURE C)
 - ROLL THE UNIT INTO POSITION. (ENTIRE UNIT MUST BE UNDER A HOOD.) MAKE SURE THAT THE UNIT IS LEVEL AND LOCK THE CASTERS INTO PLACE. ALWAYS MAINTAIN PROPER CLEARANCES BETWEEN THE UNIT AND WALL(S). (CLEARANCES ARE 3" ON SIDES AND BACK OF UNIT.)
 - ATTACH THE MALE PORTION OF A 3/4" FLEXIBLE QUICK CONNECT GAS LINE (SUPPLIED BY OTHERS) TO THE ROTISSERIE AT THE 3/4" IPS CONNECT AT THE BOTTOM OF THE MACHINE. MAKE THE APPROPRIATE CONNECTION TO THE BUILDING GAS SUPPLY LINE. THE INSTALLATION SHALL BE MADE WITH A CONNECTOR THAT COMPLIES WITH THE STANDARD FOR CONNECTORS FOR MOVABLE GAS APPLIANCES, ANSI Z21.68 OR CONNECTORS FOR MOVABLE GAS APPLIANCES, CAN/CSA 216.16 AND A QUICK DISCONNECT DEVICE WITH GAS FUEL, TANK AND FAN. (SEE DISCONNECT DEVICE FOR USE WITH GAS FUEL, ANSI Z21.41, OR QUICK DISCONNECT DEVICES FOR USE WITH GAS FUEL, CAN1-6.9)
 - BLEED THE AIR FROM THE GAS SUPPLY LINE TO ALLOW A QUICKER START.
 - ATTACH A STRAIN RELIEF (SUPPLIED BY OTHERS) FROM THE HOLE ON THE BACK OF THE STAND TO THE WALL OF THE BUILDING SO THAT THE GAS SUPPLY LINE IS NOT USED TO LIMIT APPLIANCE MOVEMENT.
 - BEFORE PLUGGING THE UNIT INTO THE WALL OUTLET EACH OVEN IS EQUIPPED WITH A 120V/15A-POWER CORD WITH A THREE-PRONG (GROUNDING) PLUG FOR PROTECTION AGAINST SHOCK HAZARD. IT SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OFF OR REMOVE THE GROUNDING PRONG FROM THE PLUG. (SOME LOCAL CODES MAY REQUIRE A DIFFERENT FORM OF DISCONNECT.)

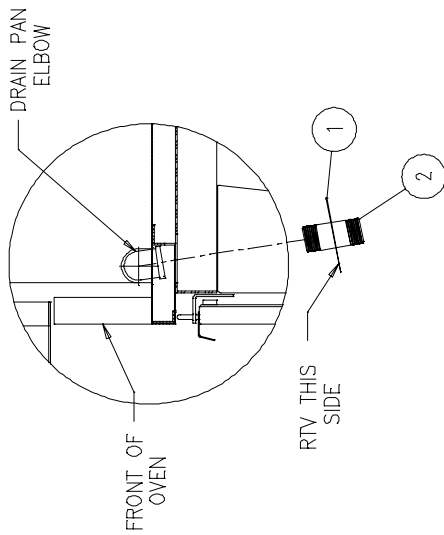
GAS PRESSURE SPECIFICATIONS:
 NATURAL= 5"-14" W.C.
 PROPANE= 11"-14" W.C.

GAS PLUMBING SPECIFICATIONS:
 -SHUTOFF VALVE
 -FLEXIBLE GAS LINE
 -DRIP LEG
 -3/4" IPS MINIMUM

ELECTRICAL SPECIFICATIONS:
 115 VAC, 15/20 AMP.
 GROUNDED

DRAIN KIT
107442

DETAIL A



1.) TAKE NIPPLE FROM DRAIN KIT AND THREAD IT INTO THE DRAIN PAN ELBOW.
NOTE: DO NOT ROTATE DRAIN PAN ELBOW!!! LEAKAGE MAY OCCUR!!!

2.) RTV BLOCCKOFF PLATE WR50244. THEN SLIDE IT OVER THE NIPPLE WITH RTV UPWARD (SEE DETAIL A). THEN POSITION PLATE SO THERE ARE NO OPENINGS.

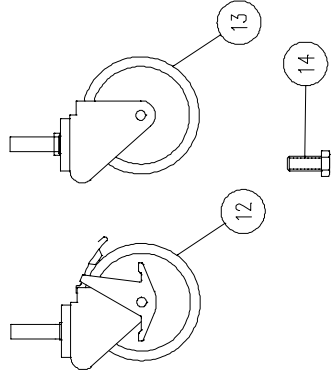
3.) THREAD 1" S/S BALL VALVE ONTO THE 1" BRASS NIPPLE. PLEASE ENSURE THAT THE HANDLE ON THE BALL VALVE IS EASILY ACCESSIBLE FROM THE FRONT OF THE STAND AND THE HANDLE CAN BOTH OPEN AND CLOSE THE VALVE WITHOUT ANY OBSTRUCTIONS.

4.) THREAD THE 1" HOSE BARB INTO THE 1" S/S BALL VALVE.
NOTE: IF HOSE BARB IS LOOSE, LEAKAGE MAY OCCUR!!!

5.) SLIDE EACH OF THE HOSE CLAMPS A FEW INCHES ONTO EACH END OF THE HOSE. SLIDE ONE END OF THE HOSE COMPLETELY OVER THE 1" HOSE BARB. THEN LOCATE THE HOSE CLAMP SO THAT IT HOLDS THE HOSE TO THE HOSE BARB.

6.) SLIDE THE DRAIN TUBE ASSEMBLY (PART NO. WR00056) INTO THE LOOSE END OF THE HOSE. THEN LOCATE THE HOSE CLAMP SO THAT IT HOLDS THE HOSE TO THE DRAIN TUBE ASSEMBLY.

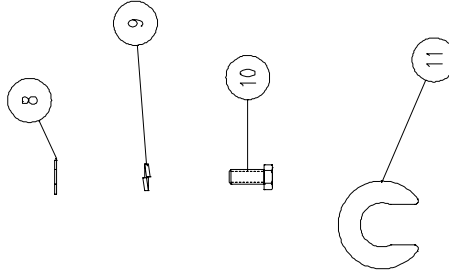
ITEM	QTY	PART NO.	DESCRIPTION
1	1	WR50244	PLATE, BLOCCKOFF, DRAIN, CBS-32
2	1	14494	NIPPLE, 1" X 4", BRASS
3	1	WR51008	VALVE, BALL, 1" S/S
4	1	106324	FITTING, HOSE BARB, 1" NPT
5	2	107481	CLAMP, HOSE, DOUBLE WIRE, 1"
6	1	085107800	HOSE, WHITE EPDM, 1" X 16'
7	1	WR00056	TUBE ASSEMBLY, DRAIN
8	4	23136	WASHER, FLAT, 3/8" ID, 7/8" OD
9	4	19138	SCREW, HEX, 0.375-16 X 7/8"
10	4	WR60204	SPACER, CASTERS, ROTISSERIE
11	8	80079	CASTERS, SWIVEL, WHEEL BRASS
12	2	80020	CASTERS, SWIVEL
13	2	80020	CASTERS, SWIVEL
14	4	19170	SCREW, HEX HD, 1/4-20 X 5/8" S/S



INSTALL CASTERS ON CBS-32 PRIOR TO INSTALLING ROTISSERIE. FOLLOW INSTRUCTIONS ON DRAWING NO. C-260AMT.

BOLTS, LOCK WASHERS, AND FLAT WASHERS ARE USED TO ATTACH THE ROTISSERIE TO THE STAND (CBS-32)

CASTER SPACERS ARE USED TO LEVEL THE UNIT ONCE IT IS ROLLED INTO ITS PERMANENT POSITION.



**Move Unit Into Place, Level It,
and Finish the Installation**

Move the unit into its desired location, no closer than 3-inches from the rear wall for single door units and 36-inches for double door units, and 3 inches from another unit or a side wall. For hearth installation, back of unit may be in contact with non-combustible hearth wall opening.

If right side clearance is limited to 3", there must be adequate space to roll unit out for service access.

Using a level and the caster spacers provided in the drain installation kit, (if drain kit is pre-installed, caster spacers will be supplied in rotisserie cooking cavity), level the unit. Do not shim any caster more than 7/8-inch. Be sure to tighten the caster retaining bolts.

Install the gas appliance restraining cable (not supplied by Manufacturer). Make sure the cable is short enough to prevent the flexible gas line from ever being pulled tight and being subject to rupture.

**Safety Precautions Before
Startup and Checkout**

CAUTION

The Performance Checkout consists of tests to make sure the oven is functioning properly and safely. *It should be performed only* by qualified Cleveland Range authorized technicians, familiar with the operation, troubleshooting, and repair of the Rotisserie oven. This service is provided by Cleveland Range, Inc. at no cost. Contact either your local distributor or the factory for information on who the closest Cleveland Range authorized service agency is to schedule the performance checkout and start-up.

**Make Sure Electrical Power Stays Off Until
Startup Procedure is Initiated**

If power is supplied from a standard wall outlet, leave the unit unplugged. If the electrical power is supplied through a disconnect, make sure the disconnect is securely off.

LIMITED WARRANTY

CLEVELAND RANGE products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever comes first.

CLEVELAND RANGE agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CLEVELAND RANGE OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTENING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payments of reasonable labor required to repair or replace such defective parts. Cleveland Range will not reimburse the expense of labor required to repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Cleveland Range equipment is built to comply with applicable standards for manufactures, including UL, A.G.A., NSF, ASME/Ntl. Bd., CSA, CGA, ETL, and others.

Boiler (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BE THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per the applicable Cleveland Operators Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	Less than 60 parts per million
TOTAL ALKALINITY	Less than 20 parts per million
SILICA	Less than 13 parts per million
CHLORIDE	Less than 30 parts per million
pH factor	Greater than 7.5

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Cleveland Range for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CLEVELAND RANGE'S liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CLEVELAND RANGE BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

An additional two years Parts and Labor Warranty can be purchased with each piece of Cleveland equipment for an additional 2% of the List Price per year. The 2% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- Extended warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

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