



PROFESSIONAL QUALITY COOKING EQUIPMENT

OWNER'S MANUAL FOR MAJESTIC CONVECTION OVEN

MODEL NUMBERS:

MSD-1, MSD-2, MSDE-1, MSDE-2, M-1, M-2, ME-1, ME-2,
MAE-1, MAE-2, MA-1, MA-2, MASDE-1, MASDE-2



DESIGN

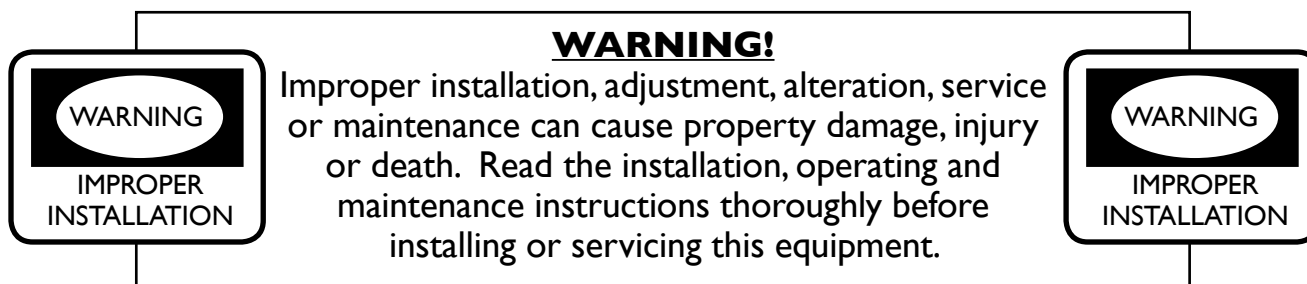
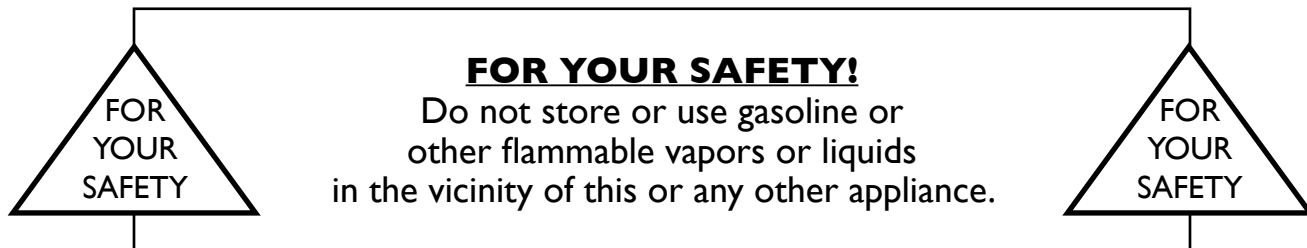


CLASS



FUNCTION





Instruction to be followed in the event the user smells gas should be posted in a prominent location. This information should be obtained by consulting the local gas supplier.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Installed By: _____ Install Date: _____

Gas Type: _____

Electrical Information: _____



PROFESSIONAL QUALITY COOKING EQUIPMENT

To Our Most Valued Customer:

Congratulations on your purchase of an American Range product. We hope you will enjoy the design, manufactured quality, innovative features and cooking performance of this product – it represents our continuing dedication to satisfying the most demanding needs of customers like you.

Please read this manual and become familiar with important safety information about how to install and set-up the unit, basic operating instructions, and how to maintain that just-like-brand-new appearance and performance - over years of day-to-day and special holiday use.

If you should encounter any sort of problem, turn to the section of the manual entitled, “Troubleshooting” – for a quick solution or guidance regarding the next step required to get back to tip-top condition.

Thank you for choosing an American Range product for your home. As you can expect, this appliance is designed for years of reliable service. If you have any questions or comments, please contact the dealer from whom you purchased the unit, or contact American Range Customer Service at www.americanrange.com or 818.897.0808.

Sincerely,

Shane Demirjian

President, American Range Corporation



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IMPORTANT - PLEASE READ AND FOLLOW!

- Before beginning, please read all the instructions carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This will void the warranty.
- All local and national codes and ordinances must be observed; installation must conform with local codes.
- The Installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Installation and service must be performed by a certified / licensed installer; service agency or gas supplier.
- Please ensure that the product is properly grounded.

Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the **SAFETY ALERT SYMBOL**.
This symbol alerts you to hazards.



DANGER

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



WARNING

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



CAUTION

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

Shipping Damage Claim Procedure:

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for the safe delivery upon acceptance of the equipment. If the shipment arrives damaged:

1. Note on the freight bill or express delivery document any visible loss or damage and have the document signed by the person making the delivery.
2. File claim for damages immediately regardless of the extent of damages.
3. For damage noticed after unpacking (concealed loss or damage), notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date that delivery is made to you. Retain the shipping container for inspection.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Owners Manual, ensuring you provide proper ventilation when cooking with gas.

Important - The installation of this appliance must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 Natural Gas Installation Code, CAN/CGA-B149-1 or the Propane Installation Code, CAN/CGA-B149-2 as applicable, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing the individual manual shut off valve during any pressure testing of the gas supply piping system.

The appliance, when installed, must be wired and electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2 as applicable.

Installation, Operation and Service Personnel - Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are experienced in state/local installation codes.

Operation of the equipment should be performed by qualified or authorized personnel who have read and understand this manual and are familiar with the functions of the equipment.

Service of the equipment should be performed by qualified and licensed service personnel who are knowledgeable with American Range products.



Installation - Gas Standards and Codes

1. A manual gas shut off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future maintenance/service.
2. The gas pressure regulator supplied with the appliance must be installed prior to connecting the equipment to the gas supply line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition.
3. Contact factory for installation, maintenance and repairs, American Range Customer Service at www.americanrange.com or 818.897.0808.

Rating Plate - The location of the rating plate is shown in *Figure 2*. The information on the rating plate defines the model, serial number, gas type (natural or liquid propane), operating pressures and burner BTU ratings. Keep this information for future reference. It is essential for proper identification of the unit when requesting additional information or factory support.



WARNING

Appliances must be connected only to the type of gas identified on the rating plate.

Clearances - The appliance must be kept free and clear of all combustible materials. This unit is designed and certified for the following installation only:

Rating Plate

CLEARANCE FROM MINIMUM COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION		
	COMBUSTIBLE	NON-COMBUSTIBLE
Back	6"	0"
Side	6"	0"

Installation - Electric Utility Connections-Standards and Codes



WARNING

The installation instructions contained here are for the use of qualified installation and service personnel only. Installation or service by other than certified / licensed personnel will void the warranty and will result in damage to the oven and/or injury to the operator.

Qualified installation personnel are individuals, a firm or a company which either in person or through a representative are engaged in and responsible for the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel, licensed and bonded, must be experienced in such work, familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian Installations - All ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of codes, with the National Electrical Code ANSI/NFPA 70 - Latest Edition and/or Canadian National Electrical Code C22.2 as applicable.

The ventilation of these ovens should be in accordance with local codes. In absence of local codes, refer to the national ventilation code titled, Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, NFPA-96-Latest Edition.

The appliance is to be installed with a check valve in accordance with applicable federal, province and local codes.

General Export Installations - Installation must conform to Local and National Standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation or operation of your American Range Convection Oven, please contact your local distributor. If you do not have a local distributor, contact American Range Corporation at 1.888.753.9898 or visit us at www.americanrange.com

Do Not Mount the oven on a curb base. Use casters. Adequate air space at the bottom and rear of the unit must be provided for the proper venting of the blower motor.

Assembly - Do not use the door to lift or move the oven! The double ovens are installed on casters shipped with the unit. The standard assembly parts or casters for the single oven are shipped separately, within the crated unit.

Single Oven - Assemble the leg / stand assembly as follows:

1. Remove the legs from the package.
2. Referring to **Figure 1**, secure bottom shelf to the legs, using bolts, and nuts provided. Tighten all bolts securely.
3. Place oven on the top of leg / stand assembly. Match holes on the frame with oven bottom base. Fasten with bolts provided. For the bottom shelf and rack support:
 - a. Screw the bottom shelf to the legs.
 - b. Screw the guide support angles to the bottom shelf and top leg frame.

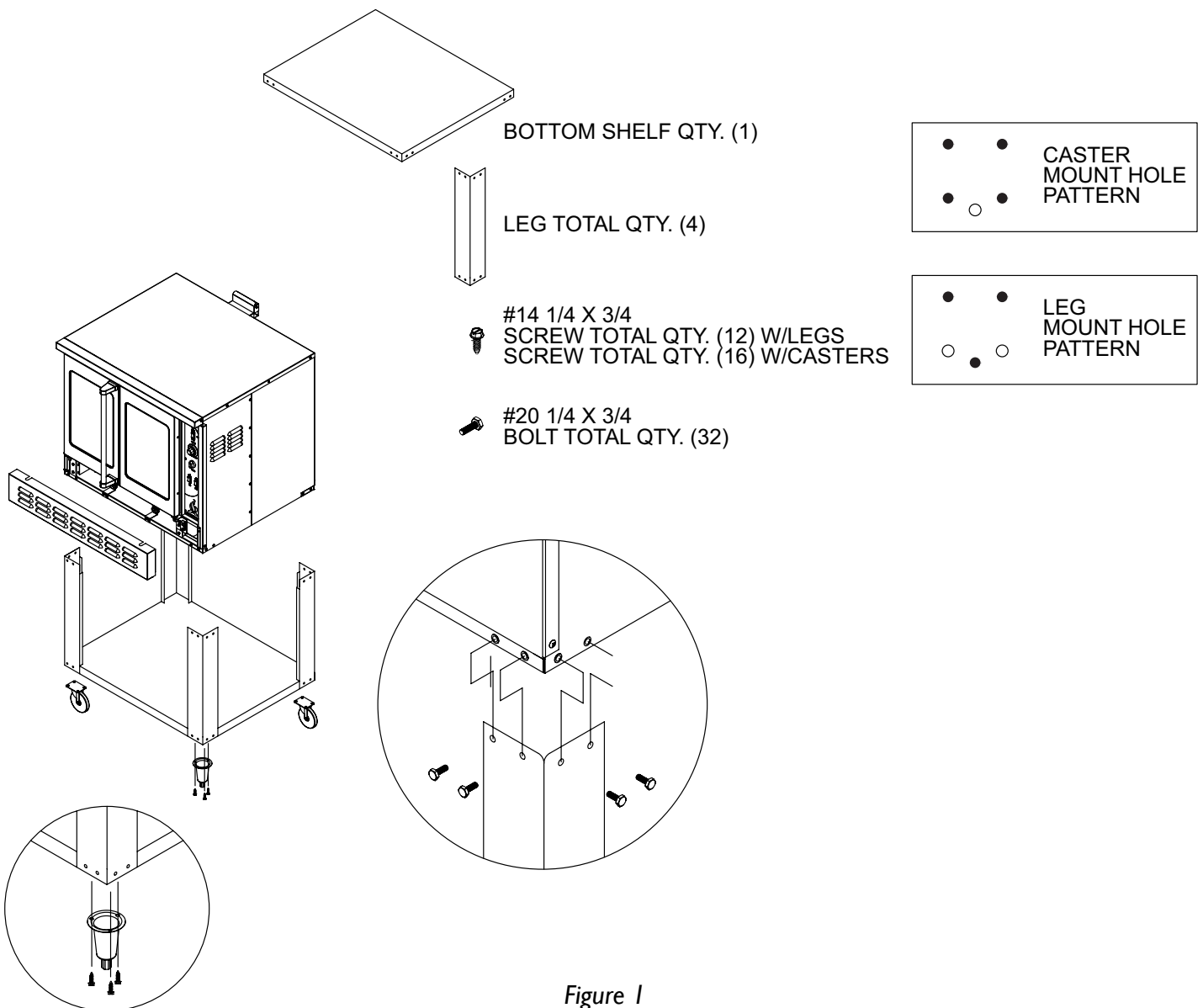


Figure 1

Double Oven - Only 6" casters can be used with the double oven.

1. Match holes on the casters with the oven bottom base and assemble with hardware provided.
2. Stack top oven on top of bottom oven.
3. Remove top kick plate by lifting and pulling forward. Then bolt by rear and front joiner brackets as shown in *Figure 2*.
4. Assemble the flue extension as shown in the same figure.
5. Do not use other manufacturer or aftermarket casters or legs.

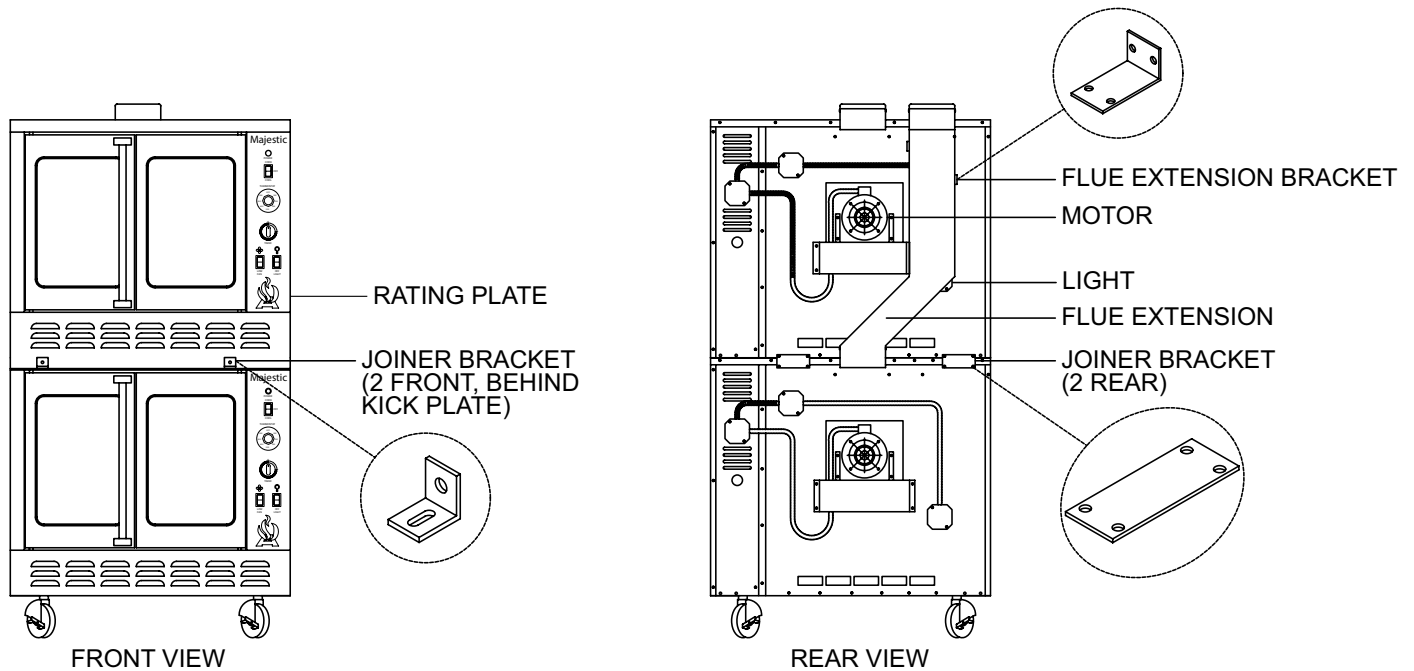


Figure 2

Caster Installation - With provided casters, match holes on the caster with holes on the oven bottom base and fasten with the hardware provided. Locking-type casters must be installed in front of the unit.

Leveling - A carpenter's spirit level should be placed on the oven's center baking rack, and the unit leveled both front-to-back and side-to-side. If the unit is not level, cakes, casseroles and any other liquid or semi-liquid batter will not bake evenly, burner combustion may become erratic, and the unit will not function properly.

If the floor is relatively smooth and level, the unit may be leveled by turning the "foot" section of the leg, since casters are not adjustable. Identify the high corner and level the unit - using metal shims if the adjustment amount required exceeds the 1-1/4" adjustment amount available. Casters must be leveled with shims. A unit will probably not return to the same position after being moved, so be sure to re-level as necessary.

Air Supply and Ventilation - The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must also be maintained at all times in front and at the sides of the appliances for proper operation and servicing. Refer to the chart "Clearance from Minimum Combustible and Non-Combustible Construction" presented on page 3 of this manual.

Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood. Consult local codes before constructing and installing a hood.

Air movement should be checked during installation. Strong exhaust fans in the hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts – either may interfere with the pilot or main burner performance and can also be hard to diagnose. If pilot burner or main burner outage problems persist – make up air openings or baffles may have to be provided in the room.

Electrical Connection - The standard gas operated convection ovens require a 120 VAC, 60 Hz, 15 AMP electrical service for operation. The supply cord provided on the appliance is equipped with a three-prong (grounding) plug for protection against electrical shock hazard. The electrical service in the building must be equipped with a properly grounded three-prong receptacle, in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or in Canada – to Canadian electrical codes, CSA C22.2. Do not cut or remove the grounding prong from this plug.

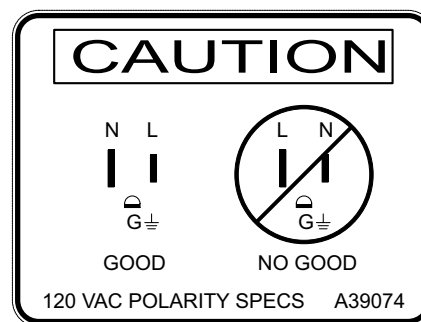
Electrical Grounding Instructions



The appliance is equipped with a three-prong (grounding) plug for your protection against electrical shock hazard and should be plugged directly into a proper grounded three-prong receptacle. Do not cut or remove the grounding prong from the plug.

For gas fired units and any NEC compliant receptacle, properly grounded and with correct polarity is required.

Electric convection ovens are configured at the factory for operation from 208 VAC, single phase, or 208 VAC, three-phase electrical service is also an available configuration. Consult wiring diagram located at the end of this manual and on the back side of the appliance.



No attempt should be made to operate this appliance during an electrical service failure. The appliance is not capable of operation without specified gas and electric requirements.

Gas Connection - The single deck oven requires one gas connection; the double deck oven requires two gas connections. The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply service line must be the same size or greater than the inlet line size of the appliance.

Manual Shut Off Valve - A gas pressure regulator and a contractor-supplied shut-off valve must be plumbed in the gas service line ahead of the appliance – in a physical location where it can be reached quickly in the event of an emergency.

The gas pressure regulator must be installed in the gas line – failure to install a pressure regulator will void the equipment warranty. The regulators supplied with convection ovens have 3/4" NPT connections; the regulators adjusted at the factory for 5" W.C. (water column) manifold gas pressure (natural gas) or 10" W.C. manifold gas pressure for propane gas operation.

Before connecting the regulator, check the incoming line pressure – as these regulators can only withstand a maximum inlet pressure of 14" W.C. (1/2 PSI); exceeding this pressure will damage them. Visually double check any installer-supplied intake pipes and/or blow them out using compressed air to clear any dirt or debris, threading chips, or other foreign matter – before installing a service line. Those particles will clog gas orifices when gas pressure is applied. Compounds used on threaded joints of this appliance piping must be resistant to the action of NP and LP gas and provide a gas tight seal to prevent leaks. If the gas supply line pressure is greater than this amount, a step-down regulator will be required. A gas flow direction arrow is cast into the body of the regulator to minimize installation error – it should point downstream to the appliance. The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.

Any adjustment to the regulator must be made only by qualified and licensed service personnel with the proper calibrated test equipment. Gas connections should be performed by a qualified licensed contractor.

Ovens with Casters - In order to be able to service this appliance, it must be installed with the locking front casters supplied, a flexible connector complying with ANSI Z21.69.CGA6.16 and a quick disconnect device complying with ANSI Z21.41CGA 6.9. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement.

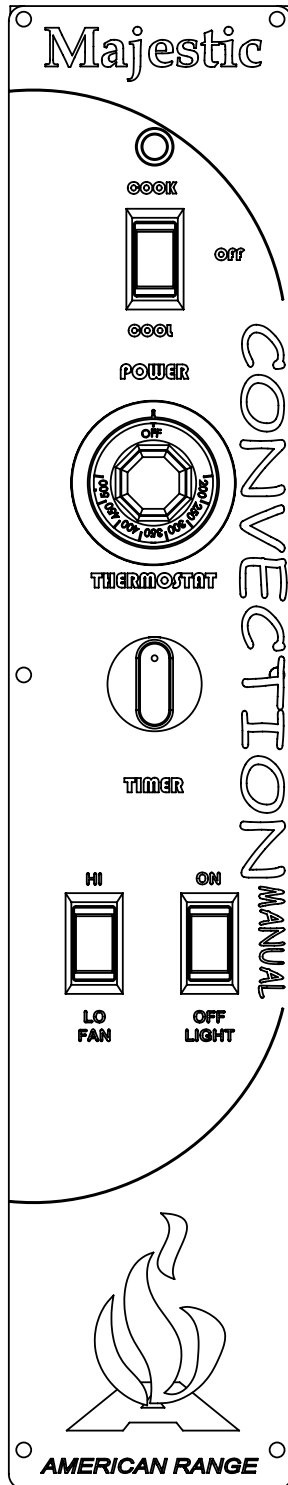


When lighting the gas oven, **DO NOT** stand with your face close to the combustion chamber.

All American Range Corporation appliances are adjusted and tested before leaving the factory, effectively matching them to appropriate atmospheric conditions. We recommend that adjustments and calibrations are performed upon installation to assure proper operation of the unit and avoid possible problems caused by rough handling or vibration during shipment. This work must be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by warranty.

Check all gas connections for leaks with a soapy water solution before lighting the oven. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!** Putting an open flame beside a new gas connection is extremely dangerous and may result in serious injury or death.

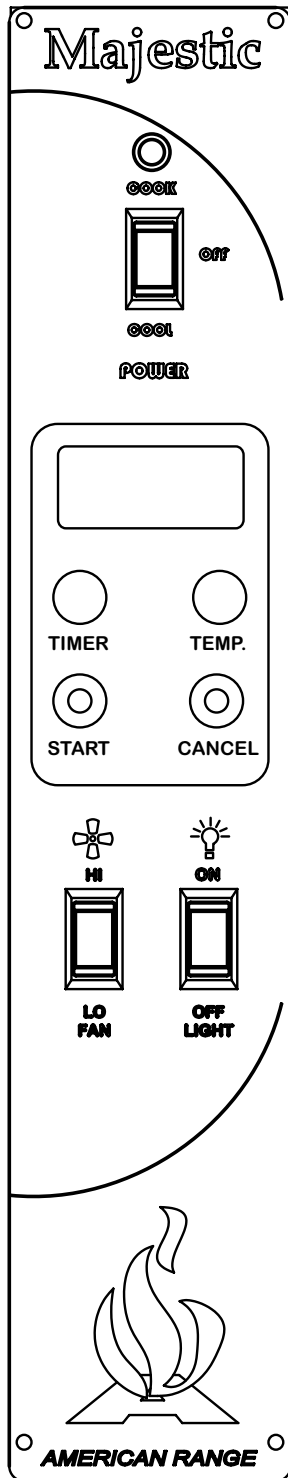
Reliable KXT Thermostat Manual Controls



Control Description

1. **Oven Indicator Light** - This light indicates the heating elements are energized. When the light goes out, the oven has reached the requested operating temperature.
2. **Selector Switch** - This switch controls power to the oven. It turns the oven, COOK, OFF or COOL if the door is open to activate the cooling fan.
3. **Thermostat** - This allows the operator to set cooking temperatures from 200°F to 500°F.
4. **Timer** - Turn knob to desired cook time. When cook period ends a buzzer sounds.
5. **Light switch** - This momentary contact switch is used to control the light.
6. **Hi Speed, Lo Speed Convection Fan Switch** - Use this switch to set the fan speed for best cooking results.

Cook and Hold Controls



Control Description

1. **Oven Indicator Light** - This light indicates the heating elements are energized. When the light goes out, the oven has reached the requested operating temperature.
2. **Selector Switch** - This switch controls power to the oven. It turns the oven, COOK, OFF or COOL if the door is open to activate the cooling fan.
3. **Thermostat** - This allows the operator to set cooking temperatures from 200°F to 500°F.
4. **Timer** - Turn knob to desired cook time. When cook period ends a buzzer sounds.
5. **Light switch** - This momentary contact switch is used to control the light.
6. **Hi Speed, Lo Speed Convection Fan Switch** - Use this switch to set the fan speed for best cooking results.

To Check For Gas Leaks Using a Soapy Water Solution

1. Turn ON the manual gas valve at the inlet side of the gas supply line.
2. Remove the kick plate by lifting and pulling away from the unit.
3. Check for gas leaks at the flexible coupling or gas connector fitting using a solution of one part soap and three parts water.
4. Sparingly spray or brush the soapy solution at the gas fittings; active bubbling indicates location of gas leak.
5. If a gas leak is detected turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.

Lighting Instructions for Gas Fired Convection Ovens

1. Before attempting to light this appliance, the cover, if so equipped should be open.
2. Turn OFF the manual gas valve located at the outlet side of the gas supply line.
3. Turn the manual gas supply valve to the OFF position.
4. Set the thermostat to the OFF position.
5. Press the power switch to the OFF position.
6. Wait five minutes.
7. This appliance is equipped with an automatic spark ignition device which automatically lights the pilot burner. Do not try to light the pilot burner with a match.
8. Turn the manual gas supply valve to the ON position.
9. Press the power switch to the ON "COOK" position.
10. Set the thermostat to the desired temperature. The direct spark ignitor will light the pilot burner and the pilot burner will light the main burners. If both burners do not light, go back to steps 2 - 9 above and repeat the process. If the problem persists, call your factory personnel.
11. The cover, if so equipped, should be replaced.
12. If gas odor is detected turn off the gas valve and follow lighting instructions.

To Shut Down the Gas Fired Convection Oven

1. Set the thermostat to the OFF position.
2. Press the power switch to the OFF position.
3. Turn the manual gas supply valve to the OFF position.

Final Preparation - On initial installation, turn the oven thermostat to 250°F and operate the unit for about one hour; then reset the thermostat to its maximum and operate the unit for an additional hour. This will drive off any manufacturing oils remaining in the unit. Let the unit cool and thoroughly clean interior surfaces using hot soapy water.

Maintenance Summary

1. Never attempt to run oven with motor off.
2. Cool down after cooking is finished.
3. Periodically lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly.
4. Door chain assembly and door bushing must be inspected periodically and adjusted or replaced to ensure satisfactory operation of doors.
5. Clean the burner air shutter and burner chamber. Remove any accumulation of debris by hand.
6. Check blower wheel for any accumulation of debris. Remove by hand, do not use any tools.
7. Replace burned out light bulbs.
8. Excessive use will result in excessive wear and tear.

**CAUTION**

Disconnect all power sources and lockout to prevent accidental start up of equipment.

Cleaning and Maintenance - Any piece of equipment operates better and lasts longer when properly maintained. Cooking equipment is no exception. Your American Range convection oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

To increase the lifetime of the motor, follow these instructions:

- a. Do not run an empty oven at higher temperatures for an extended period of time.
- b. After you finish cooking place the rocker switch in the COOL position and open the door. Air will be hot, use care. When the oven temperature is equal to the room temperature, turn the unit OFF.

**CAUTION**

Never use ammonia in an oven that is warmer than room temperature and always provide direct fresh air ventilation when cleaning the unit.

Daily Cleaning - Convection Ovens

1. Your appliance should be checked for safe and efficient operation at least yearly by a qualified service company.
2. Never spray water at or near equipment at any time as this could damage internal parts of the unit.
3. Stainless Steel Care - All Stainless Steel appliance parts should be wiped regularly with hot soapy water during the day, and with a liquid cleaner designed for this material at the end of each day as well. DO NOT USE steel wool, abrasive cloths, cleaners or powders to clean Stainless Steel surfaces! If it is necessary to scrape Stainless Steel to remove encrusted materials, soak in hot water to loosen the material, then use a wooden or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape Stainless Steel! Scratches are almost impossible to remove.
4. Remove the baking racks.
5. Be very careful about scratching the porcelain finish on the oven liner panels. Scrape off any food particles with a nylon griddle scraper.
6. Wash all the above with hot soapy water, then reassemble.
7. Baked-on spills and stubborn stains may be removed with ordinary household ammonia. Scrub with a nylon pad while oven is at room temperature only.
8. Do not allow any spray-type oven cleaners to come into contact with the temperature probe in the oven.
9. After cleaning the oven, rinse well with a solution of 1/4 cup of vinegar to one quart of clear water to neutralize any caustic residue remaining from the cleaning agent. Use water sparingly.

Periodic Maintenance

1. Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents.
2. Lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly.

Contact the factory, a factory representative or a local service company to perform maintenance and repairs.

TIPS ON USING THE CONVECTION OVEN

General Guidelines

The American Range Convection Oven is a high performance commercial cooking appliance. You may need to adjust cook time and temperature to achieve best results for your product.

TEMPERATURES and COOK TIMES

Preheating The Oven - Always preheat the oven before baking or roasting, to the desired temperature. When "Oven Indicator Light" is off the unit is at temperature.

Cook Temperatures - Generally should be 25°F (10°C) lower than the deck or range oven recipes. If the edges of the product are done but the center is raw, or if there is color variation, consider reducing the thermostat setting another 15 - 25°F (10-15°C). Continue to reduce the cook temperature on successive loads until the desired results are achieved.

NOTE: Cooking at excessive temperatures will not reduce the cook time, and more likely, will produce unsatisfactory baking and roasting results.

Cook Time - Check the product in about half the time recommended for deck and range oven recipes. Record cook times and temperatures that provide the best results for future reference.

NOTE: Cook time will vary with the amount of product loaded, the type of pan and the temperature.

OPERATING TIPS

Pans and Racks - Product or pan height determines how many racks are used. The oven holds up to ten - 18" x 26" (45.7 x 66.0 cm) pans.

Load the oven from the bottom, centering the pans on the rack. Never place a pan or aluminum foil on the bottom of the oven as this will obstruct the convection air flow and result in uneven baking and roasting.

Roasting - To reduce shrinkage when roasting, place meat directly on the racks. Place a sheet pan one-half full of water in the bottom rack position. The water will evaporate, increasing humidity in the oven chamber. The pan catches grease from the meat, making oven cleaning easier.

Baking - Weigh the product to ensure equal distribution in each pan. Varying amounts of product will cause uneven baking results.

Fan - The fan must be operating for the oven to heat.

Lights - The oven light switch is momentary contact. Press the switch to see what's cooking – this feature will lengthen the lifetime of the bulb.

TROUBLESHOOTING GUIDE

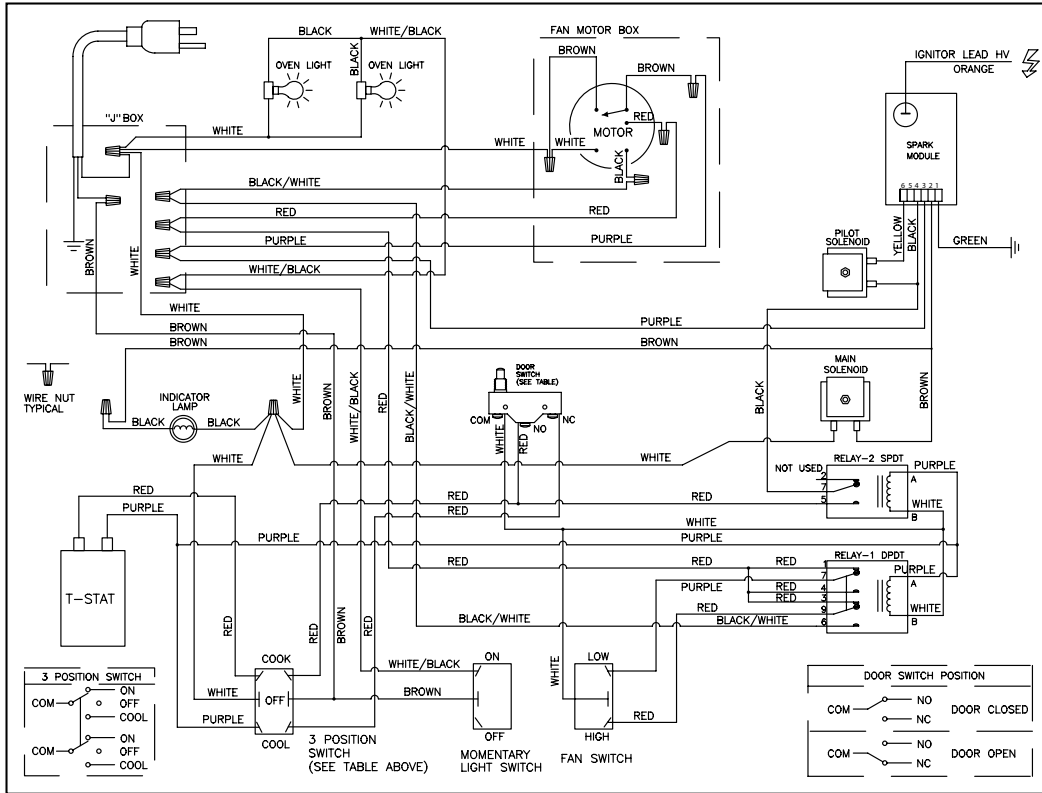
POSSIBLE CAUSE	SUGGESTED ACTION
SYMPTOM: Heating elements do not come on.	
Unit is not connected to gas or electrical service	Visually check unit is wired to gas or electrical service
Power switch is on	Set the power switch to COOK
Thermostat is set to very low temperature	Set temperature to desired value
Doors are open	Close the door
SYMPTOM: Oven does not reach selected temperature.	
May not have been on long enough	Unit preheats to 350°F in about ten minutes
Thermostat may be defective	Unit will require service
Too little gas pressure, dirty gas line	Call for authorized service
SYMPTOM: Convection fan does not operate.	
Unit is not connected to electrical service	Visually check unit is wired to electrical service
Power switch is off	Set the power switch to COOK
Circuit breaker is tripped	Reset the breaker; observe operation
SYMPTOM: General baking problems.	
Unit set to "standard" bake temperature	Set unit to convection bake temperature
Thermostat out of calibration	Unit will require service



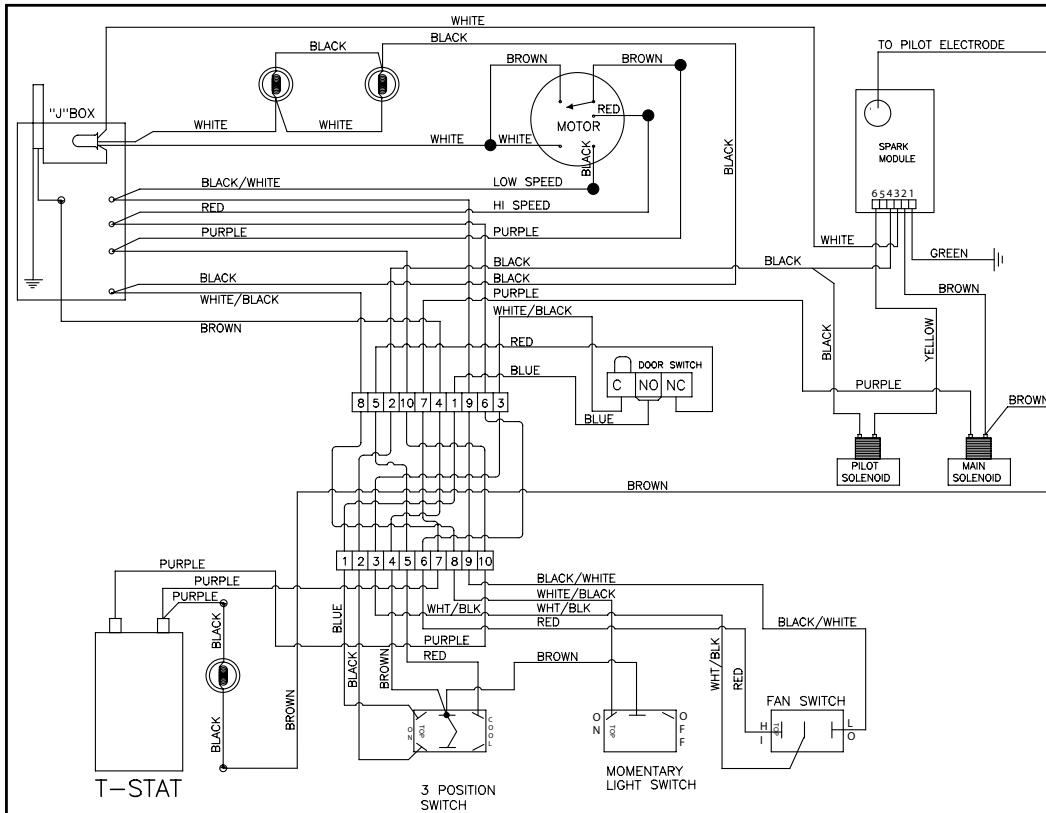
WARNING

Always disconnect the electrical power service before cleaning or servicing the oven.

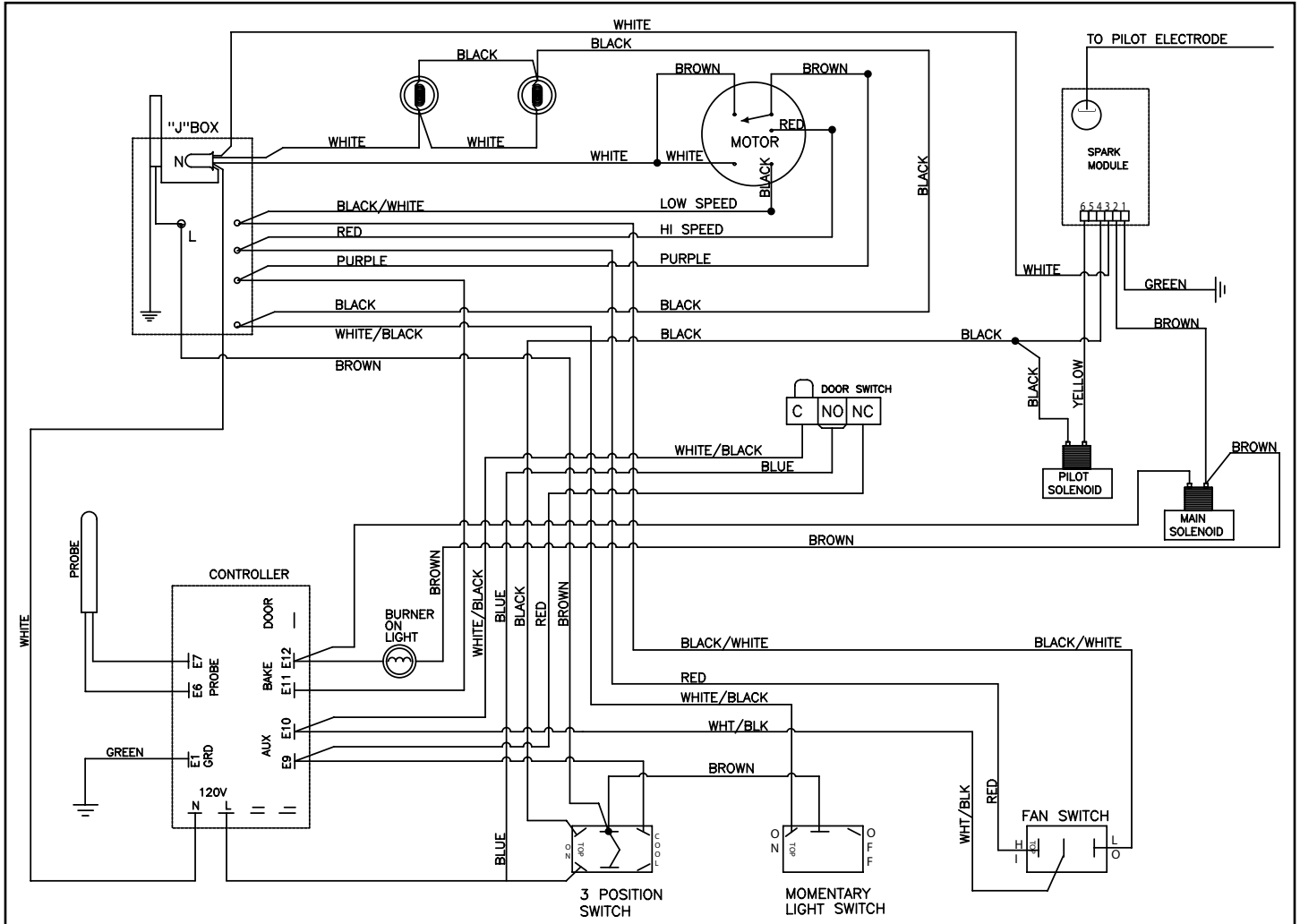
ENERGY STAR® MAJESTIC & MSD GAS OVEN



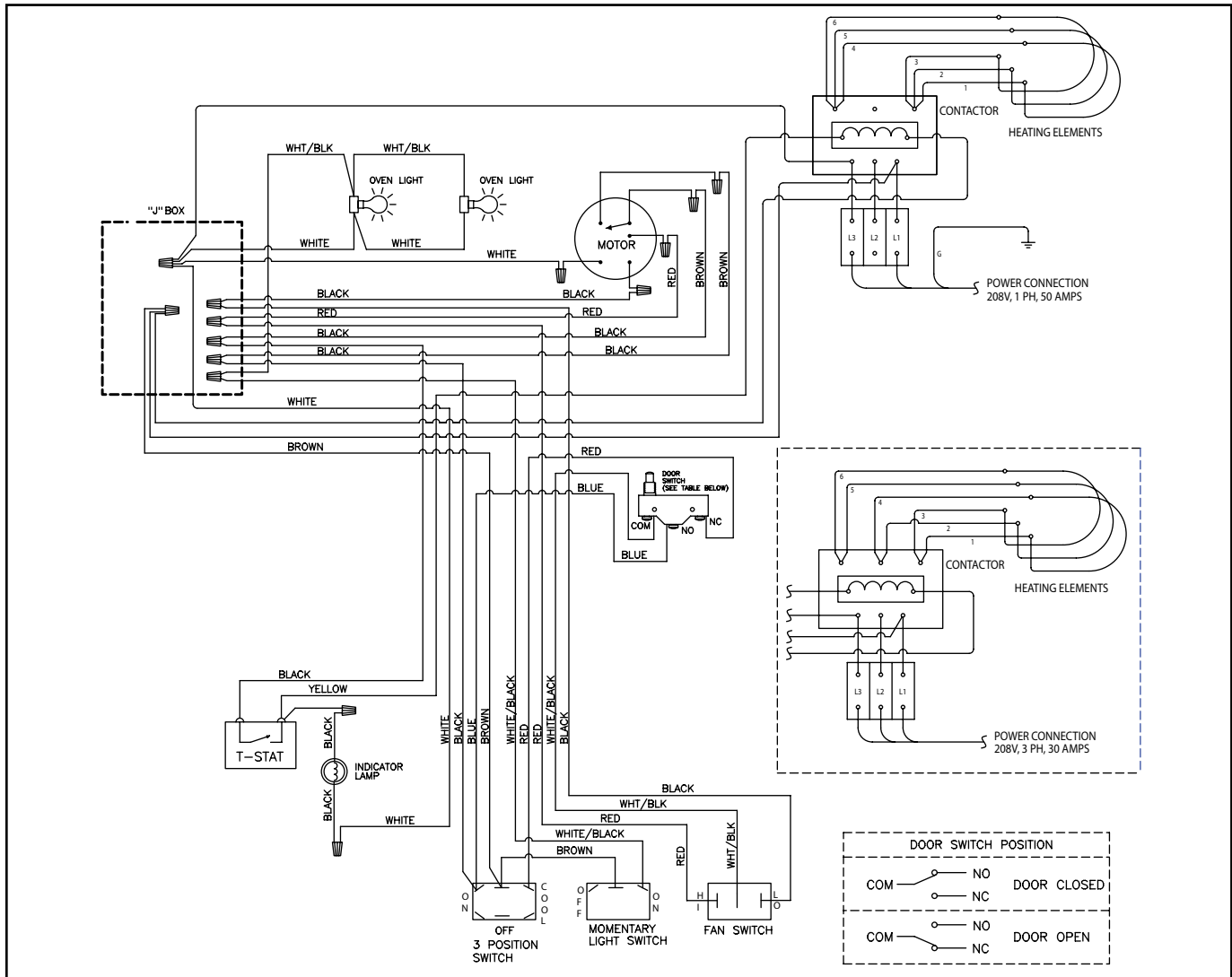
MAJESTIC & MSD SERIES PILOT IGNITION



MA SERIES PILOT IGNITION



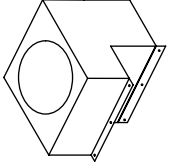
ME/MSDE ELECTRIC OVEN



ELECTRICAL SPECIFICATIONS

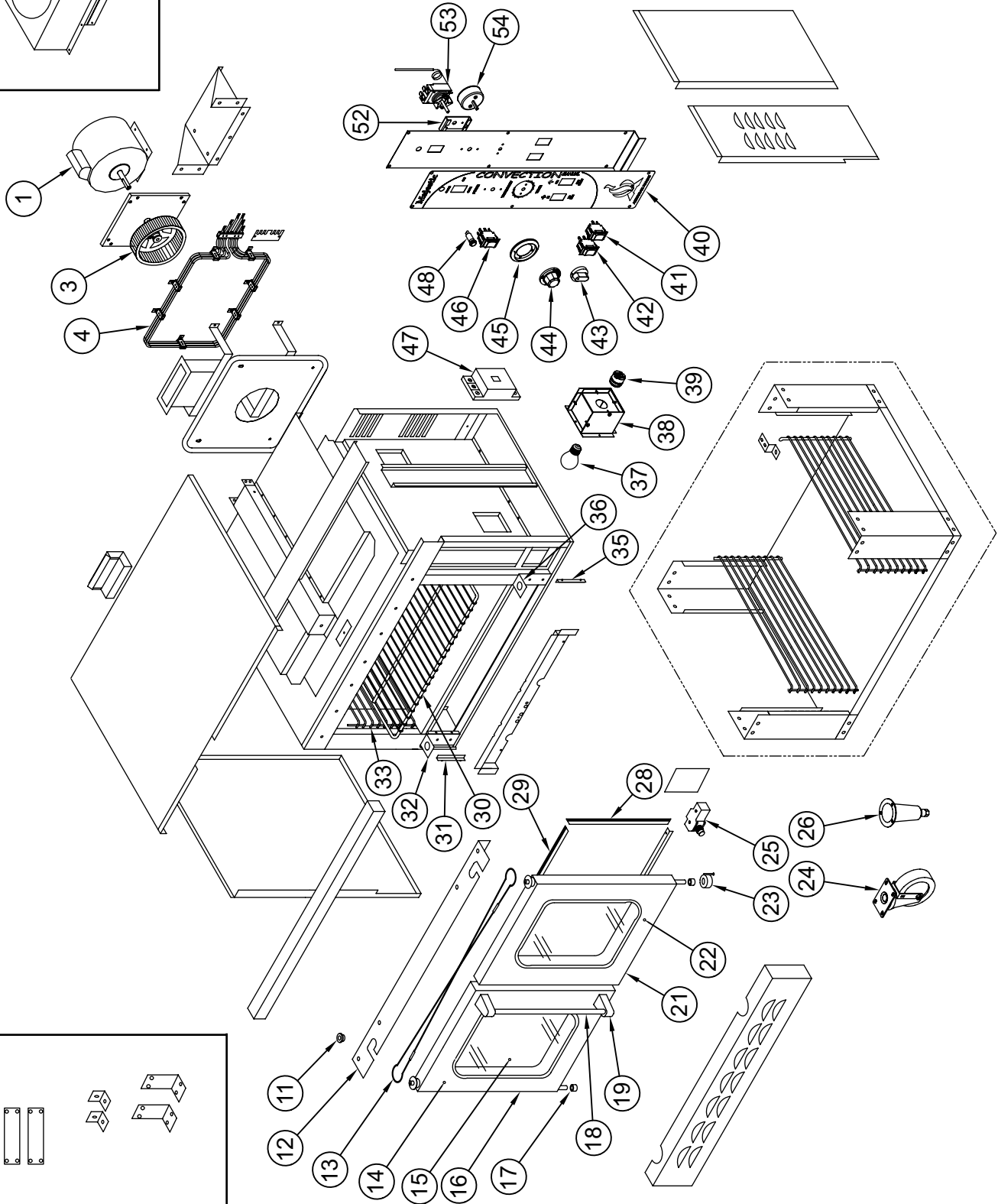
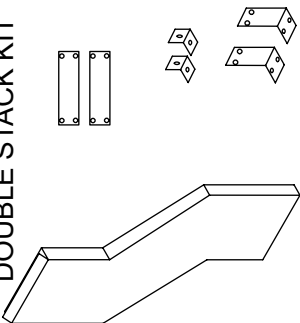
KW	Hz	Volts	Phase	Amps			Electrical Connection (minimum size)
				L1	L2	L3	
U.S. AND CANADIAN INSTALLATIONS							
11	60	208	1	50	-	50	6 AWG
11	60	208	3	15	15	15	8 AWG
11	60	220 - 240	1	50	-	50	6 AWG
11	60	220 - 240	3	15	15	15	8 AWG
GENERAL EXPORT INSTALLATIONS							
11	50	240	3	19	14	14	Size per local code
11	50	240	1	42	-	42	Size per local code

DRAFT HOOD



MAJESTIC ME-1 MSDE-1

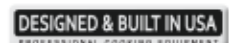
DOUBLE STACK KIT



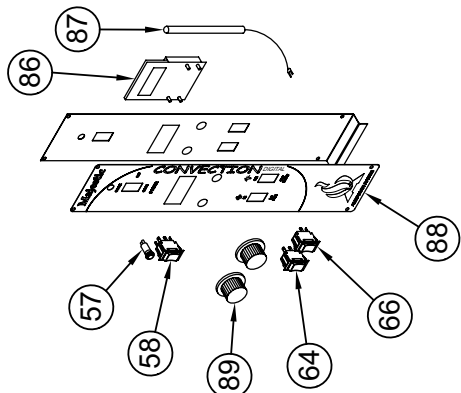
ITEM NO.	PART NO.	DESCRIPTION
1	A91014	Motor, 1/2HP 50/60HZ 1725/1140 ME/MESD 200-230V 200V 60/50HZ
3	A91201	Blower, Motor Wheel w/Stainless Set Screws M/MSD Series
	A42175	Screw, Set 8mm x 16mm Socket SS M/MSD Blower Wheel
4	A12000	Element, Heating Assembly 9.9KW 3300W Per Rod 208V Incology ME
	A20036	Bulb, Light 40W 240V A15 ME/MESD
11	A43000	Bushing, Oilite Bronze Flanged M/MSD Series
12	A99341	Bracket, Door Support Channel 1555B New Style MSD/ Majestic
13	A43108	Chain Majestic
	A43101	Link, Chain M1
	A43005	Rod, 1CV 1/4" x 3" Rt/Lt M/MSD Series
	A43006	Rod, 1CV 1/4" x 20" Rt/Lt ARFO/M1
	A43001	Turnbuckle, 1CV Alum Body M/MSD Series
	A99306	Chain Assembly, M/MSD Door Closing w/Cast Iron Turnbuckle
14	A99263	Door, Solid Stainless Left hand Assembly w/Pullarm M/MSD Series
	A99264	Door, Glass Window Pack Stainless Left Side w/Pullarm M/ MSD Series
17	A43022	Bearing Sleeve, Bronze 1/2" ID x 3/4" OD 1/2" LG
18	A53010	Tube, Handle M1/MSD .049w x 1" x 23-1/2" 180 Grit
21	A99265	Door, Solid Stainless Rt Side w/Switch Activator M/MSD Series
	A99266	Door, Glass Window Pack Rt Side w/Switch Activator M/MSD Series
23	A99304	Actuator, Door Switch Collar Assembly M/MSD Series
24	A35018	Caster, 4" Swivel No Brake NSF 300 lb. Load AR/Medallion
	A35019	Caster, 4" Swivel with Brake NSF 300 lb. AR/Medallion
	A35107	Caster, Set (4) 5" Swivel 2/w Brakes 300 lb. Load Majestic/ MSD/HD
25	A10003	Switch, Oven Door Plunger with Rubber Boot M/MSD only
28	A99709	Gaskets, Oven Cell Left & Right Spring Stainless Steel M/MSD
	A99716	Gaskets, Oven Cell Top & Bottom Spring Stainless Steel M/ MSD
30	A31000	Rack, Majestic Oven 28-1/2" x 26" Chrome Plated M/MA
	A31082	Rack, Convection Oven MSD Chrome Plated 17.870" x 28.250"
32	A99233	Bracket, Door Hinge Left Side Heavy Duty Stainless M/MSD
	A99329	Hinge, Bracket Lt Louver Panel Flat Back M/MSD Series
33	A31084	Guide, Rack 27-1/8" x 22-3/4" Chrome Plated M/MA Lt/Rt
	A31081	Guide, Rack 21.40" x 19.19" Chrome Plated MSD Lt/Rt
35	A99330	Hinge, Bracket Rt Louver Panel Flat Black M/MSD Series
36	A99234	Bracket, Door Hinge Right Side Heavy Duty Stainless M/MSD
37	A20001	Bulb, Light Frosted 40W 130V M/MSD
39	A20000	Socket, Light Porcelain Base 10445 M/MSD/ACB Series
41	A10000	Switch, Rocker On/Off/Momentary MA
42	A10001	Switch, Rocker Fan On/Off/Maintain M/MSD Series
43	A32017	Knob, Black w/White Arrow ARC/M 01409
44	A32005	Knob, Dial KXT Thermostat 10411 M/MSD Series, ARC
45	A32023	Bezel, KXT-397-36 Thermostat 10440-C M/MSD Series, ARC

ITEM NO.	PART NO.	DESCRIPTION
46	A10009	Switch, Rocker 3 Position 10406 M/MSD Series ARC
47	A10058	Contact, 3 Pole 208-240 VAC 50HZ Coil 208/220VAC ME/ MSDE
52	A99712	Bracket, KXT Thermostat M/MSD 1330 ARC
53	A11105	Thermostat, KXT Electric M/MSD 10404 ARC
54	A60001	Timer, Cooking 60 Minute 10408 M/MSD, ARC

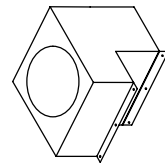
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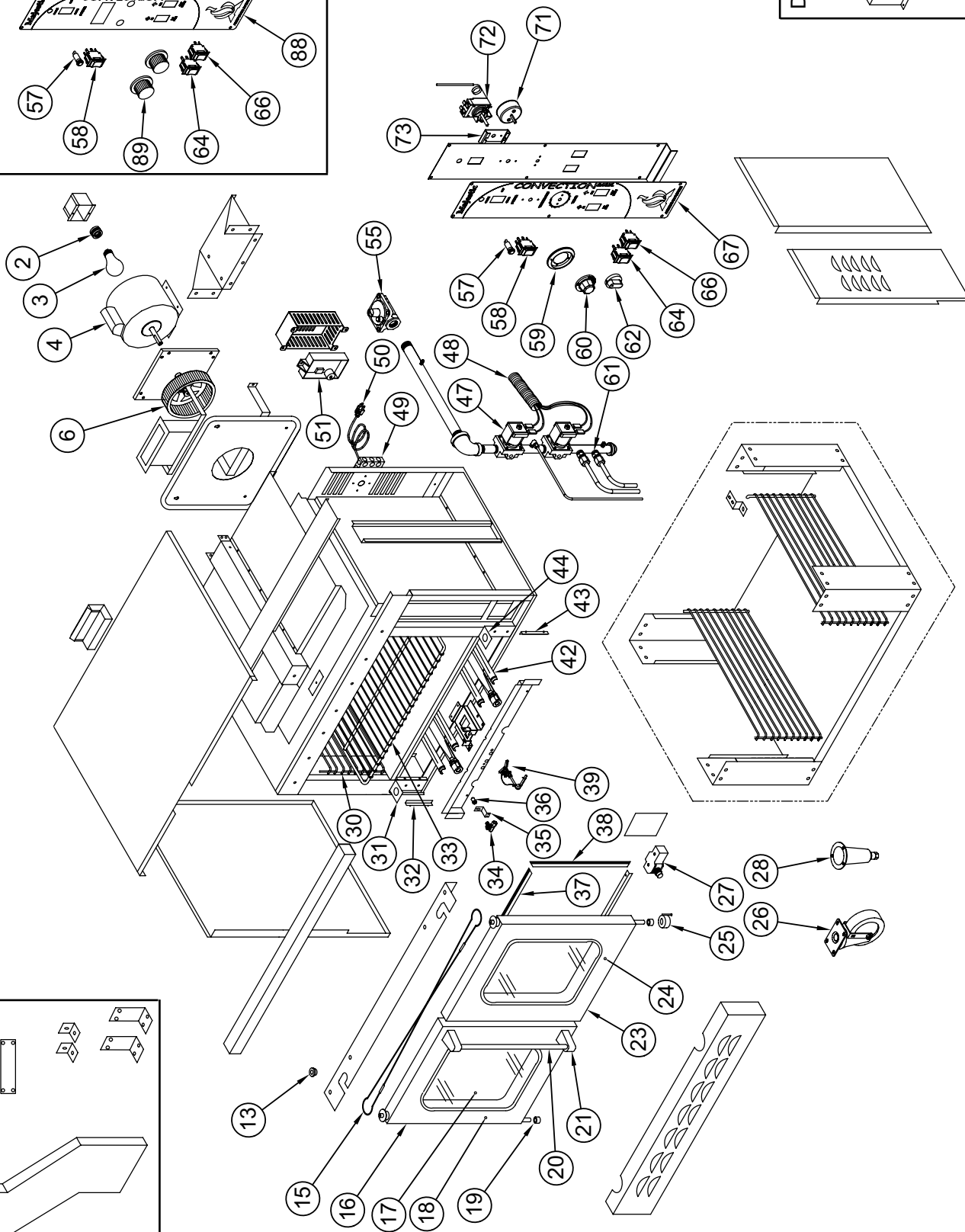
DIGITAL CONTROL



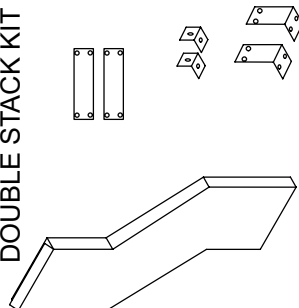
DRAFT HOOD



MAJESTIC M-1 MSD-1



DOUBLE STACK KIT



ITEM NO.	PART NO.	DESCRIPTION
2	A20000	Socket, Light Porcelain Base 10445 M/MSD/ACB Series
3	A20001	Bulb, Light Frosted 40W 130V M/MSD
4	A91000	Motor, 1/2 HP 50/60HZ 1PH M1/MSD 1725/1140 RPM 115V
	A91014	Motor, 1/2 HP 50/60HZ 1725/1140 ME/MESD 200-230V 60/50 HZ
6	A91201	Blower, Motor Wheel w/Stainless Set Screws M/MSD Series
	A42175	Screw, Set 8mm x 16mm Socket SS M/MSD Blower Wheel
13	A43000	Bushing, Oilite Bronze Flanged M/MSD Series
15	A99306	Chain Assembly, M/MSD Door Closing w/Cast Iron Turnbuckle
	A43108	Chain, Door Chain Assembly M/MSD Series
	A43101	Link, Door Chain Assembly M/MSD Series
	A43005	Rod, 1CV 1/4" x 3" Rt/Lt M/MSD Series
	A43006	Rod, 1CV 1/4" x 20" Rt/Lt AFRO/M1
	A43001	Turnbuckle, 1CV Alum Body M/MSD Series
16	A99263	Door, Solid Stainless Left Hand Assembly w/Pullarm M/MSD Series
	A99264	Door, Glass Window Pack Stainless Left Side w/Pullarm M/MSD Series
17	A27005	Glass, Window Pack & J-Trim M1/MSD
19	A43022	Bearing Sleeve, Bronze 1/2" ID x 3/4" OD 1/2 LG
20	A53010	Tube, Handle M1/MSD .049w x 1" x 23-1/2" 180 Grit
21	A42003	Bolt, Hex GR5 1/4-20 x 3/4" ZP 4000/Box
	A32105	Bracket, Door Handle M/MSD Polish Chrome
23	A99265	Door, Solid Stainless Rt Side w/Switch Activator M/MSD Series
	A99266	Door, Glass Window Pack Rt Side w/Switch Activator M/MSD Series
25	A99304	Activator, Door Switch Collar Assembly M/MSD Series
26	A35018	Caster, 4" Swivel No Brake NSF 300 lb. Load AR/Medallion
	A35019	Caster, 4" Swivel with Brake NSF 300 lb. Load AR/Medallion
	A35107	Caster, Set of (4) 5" Swivel 2/w Brakes 300 lb. Load Majestic/MSD/HD
27	A10003	Switch, Oven Door Plunger with Rubber Boot M & MSD Only
28	A35001	Leg 6" Cone 3" Adjustable Bullet Chrome Plated NSF
	A35000	Leg Bullet for 1-5/8 Tube NSF 10438
30	A31081	Guide, Rack 21.40" x 19.19" Chrome Plated MSD Lt/Rt
	A31084	Guide, Rack 27-1/8" x 22-3/4" Chrome Plated M/MA Lt/Rt
31	A99233	Bracket, Door Hinge Left Side Heavy Duty Stainless M/MSD
32	A99329	Hinge, Bracket Lt Louver Panel Flat Black M/MSD Series
33	A31000	Rack, Majestic Oven 28-1/2" x 26" Chrome Plated M/MA
	A31082	Rack, Convection Oven MSD Chrome Plated 17.870" x 28.250"
34	A24000	Elbow, Orifice Mixr 3/8C - 3/8-27 10442
35	A99725	Bracket, Orifice Elbow M1

ITEM NO.	PART NO.	DESCRIPTION
36	A29026	Hood, Orifice #38 1/2" Brass 11038/MSD Nat Gas
	A29003	Hood, Orifice #53 1/2" Brass Flat Head/MSD LP Gas ARROB
	A29021	Hood, Orifice #35 1/2" Brass 11035M
	A29022	Hood, Orifice #51 1/2" Brass 11051M
	A11109	Orifice, Bell 0.014L VL LP Gas 11107 AF-Series
	A37054	Conversion Kit, M1 Nat Gas
	A37079	Conversion Kit, M2 LP Gas
	A37080	Conversion Kit, M2 Nat Gas
	A37144	Conversion Kit, MSD-1 LP Gas
	A37145	Conversion Kit, MSD-1 Nat Gas
	A37226	Conversion Kit, MSD-2 LP Gas
A37227	Conversion Kit, MSD-2 Nat Gas	
37	A99716	Gasket, Oven Cell Top & Bottom Spring Stainless Steel M/MSD
38	A99709	Gaskets, Oven Cell Left and Right Spring Stainless Steel M/MSD
39	A11107	Pilot, Nat Gas .26 .110 Term Majestic 36" Long Wire
	A11120	Pilot, LPG Gas .16 .110 Term Majestic 36" Long Wire
42	A14010	Burner, Convection Oven M/MA Series
	A14027	Burner, Convection Oven MSD Series
43	A99330	Hinge, Bracket Rt Louver Panel Flat Black M/MSD Series
44	A99234	Bracket, Door Hinge Right Side Heavy Duty Stainless M/MSD
47	A80101	Solenoid, Valve Safety Gas 115V 10415/73462 HD Series/AR6C/M1
48	A13019	Harness, M/MSD Majestic Wiring with Pin Connector
	A13021	Harness, MSD/M1 Wiring with Pin Connector "Energy Star"
49	A20006	Box, Electric 4-1/2" OCT, w/Back 10459
50	A13100	Cord, Power NEMA 5-15P SJT 16/3 6' Black ROJ 5-1/2" Grn#10 Term
51	A10062	Control, Gas Pilot Ignition Direct Spark 120V MSD/Majestic
55	A80110	Valve, Pressure Regulator 3/4 10480 Nat Gas Set 5
	A80011	Valve, Pressure Regulator 3/4 10481 LP Gas Set 10.0
57	A10011	Light, Indicator 120V Red 12.7 10407 w/Wire Lead and Male Term
58	A10009	Switch, Rocker 3 Position 10406 M/MSD Series, ARC
59	A32023	Bezel, KXT-397-36 Thermostat 10440-C M/MSD Series, ARC
60	A32005	Knob, Dial KXT Thermostat 10411 M/MSD Series, ARC
61	A28002	Connector, Male 3/8cc x 1/8 MPT 10014 Compression Fitting
62	A32017	Knob, Timer M/MSD Series 104099
64	A10001	Switch, Rocker Fan On/Off Maintain, M/MSD only
66	A10000	Switch, Rocker On/Off/Momentary, MA
67	A39001	Label, Majestic Oven New Style American Range Logo
71	A60001	Timer, Cooking 60 Minute 10408 M/MSD, ARC
72	A11105	Thermostat, KXT Electric M/MSD 10404 ARC
73	A99712	Bracket, KXT Thermostat M/MSD 1330 ARC
86	A60000	Control, Digital Timer Temperature 100-500 F MA Series
87	A55000	Probe, Sensor Convection Oven 1000 OHMS MA Series
88	A39000	Label, Control Majestic Oven w/Red Transparent Window MA
89	A32000	Knob, Digital Control Timer Black Cap MA Series

Prices subject to change without notice.



WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to American Range for verification.

If installation was not performed by a certified/licensed contractor be prepared to submit a major credit card for payment for proper installation prior to service.



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