

RO-RFG

Gas Floor Range



INSTALLATION GUIDE

Operation, Maintenance, and Service Parts

■ RO-RFG-36

1. WARNINGS ET CAUTIONS

CAUTION

Any installation, adjustment, modification, repair, or maintenance not in accordance with applicable standards may cause property damage, injury, or death. To ensure a safe installation and proper operation of your Rosko equipment, please read this entire guide and keep it for future reference.

- This unit is intended for commercial use only.
- Installation must meet the requirements of the codes below, where applicable:
 - State codes or local codes, or in the absence of local codes:
 - In the United States, national gas code **ANSI Z223.1** or **NFPA N° 54**;
 - In Canada, installation code for natural gas **CSA B149.1** or propane gas **CSA B149.2**.
- The installation of this appliance must be done by a certified technician.
- Do not store fuels or other flammable materials near the unit.
- If a gas odour is detected, shut off the gas power supply at the main source and then contact the local gas supplier for service.

CAUTION

Keep a copy of these instructions in a visible location¹.

¹This manual is updated as new information or new products become available.
Visit our website rosko-julien.ca for the most recent version of these documents.

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2. PLANNING AND INSTALLATION

Congratulations on the purchase of your new Rosko gas floor range!

To maximize the use and durability of your unit, we recommend following the instructions in this guide. Installation, operation, and maintenance procedures must be followed for warranty protection to apply.

2.1. CLEARANCE

It is essential to observe the following minimum clearance when planning the unit's installation and during the installation:

- Construction with combustible materials
 - 6" (152 mm) at the back and on each side of the range
- Construction with non-combustible materials
 - 0" (0 mm) at the back and on each side of the range
- Provide adequate space for the unit operation and maintenance

2.2. AIR SUPPLY AND VENTILATION

Leave enough ventilation space above the unit. We recommend placing the range under a ventilation hood to evacuate the burned gas smoke outside the establishment.

Keep the air or gas inlet free of obstructions as the combustion chamber must have an adequate air intake.

Keep in mind that the chimney located at the back of the unit evacuates the burned gases. It is therefore essential to never block it while the unit is in operation.

2.3. RECEPTION AND INSPECTION

This unit has been inspected and verified before shipment. Upon receipt, check immediately for damage with the delivery person present. If necessary, make your claim immediately.

The warranty is limited to the replacement of defective parts under normal use. No claims will be accepted for breakage resulting from improper installation, improper operation, or unauthorized service before installation.

Before installation, make sure the specifications of the gas floor range match the type of gas power supply. Refer to the nameplate on the side of the unit.

Important: Confirm that you have received all the parts included with your range model.

All Rosko Gas Floor Range Models

Materials included:

- 1 range
- 1 pressure regulator for natural gas installation
- 1 conversion kit for propane gas installation (includes pilot orifices, gas injectors, and nameplate)
- 1 instruction guide

2.4. LEVEL

Once the unit is in its final position, level the range by adjusting the leveling feet. Make sure the range is level in the front-to-back and side-to-side axis. It is recommended to level the unit each time it is moved. Proper leveling prevents accidents and ensures optimal cooking performance.

NOTE: Always handle the unit with someone else helping. Attempting to do so alone may result in injury.

WARNING

In the case of a mobile installation on a base or wheeled stand, the installation must meet the following standard requirements, where applicable :

- In the United States, the Connectors for Moveable Gas Appliances, or **ANSI Z21.69**, and the Quick Disconnect Devices for Use With Gas Fuel Appliances or **ANSI Z21.41**.
- In Canada, the Connectors for Moveable Gas Appliances Standard, or **CSA 6.16**, and the Quick Disconnect Devices for Use With Gas Fuel Appliances Standard, or **CSA 6.9**.

2.5. ATTACHEMENT

In the case of a mobile installation, do not use the connector or gas supply piping to restrict the movement of the range. To fasten, insert the range into a battery of equipment or attach the base or equipment stand to the back wall with a chain shorter than the gas supply pipe. **(Figure 1)**

NOTE: Fastening material is not included.

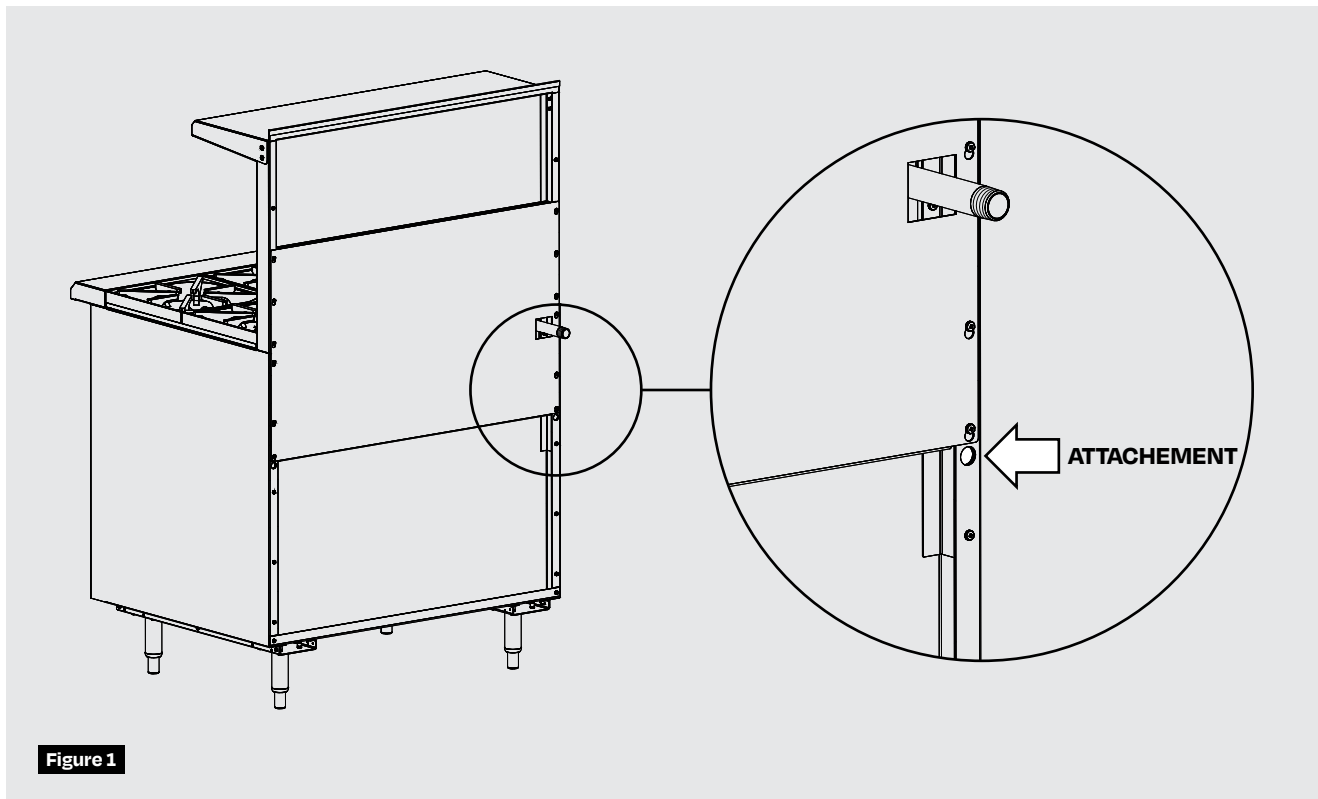


Figure 1

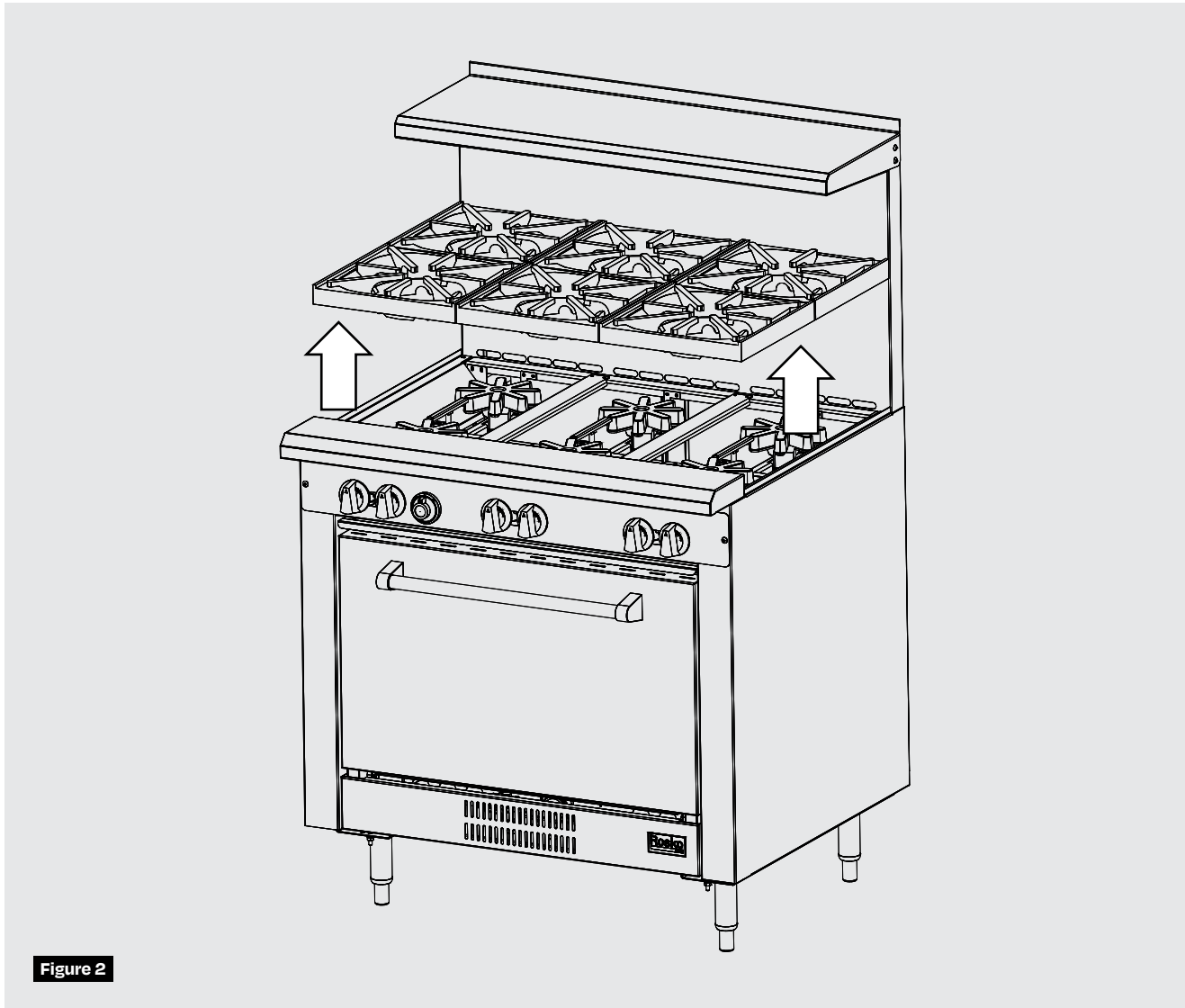
2.6. PROPANE GAS CONVERSION

WARNING

The unit is factory assembled with natural gas components, but each range comes with a propane gas conversion kit, including gas injectors and pilot orifices. Only an authorized technician can make changes to the unit. This step must be done before the connection to the gas power supply.

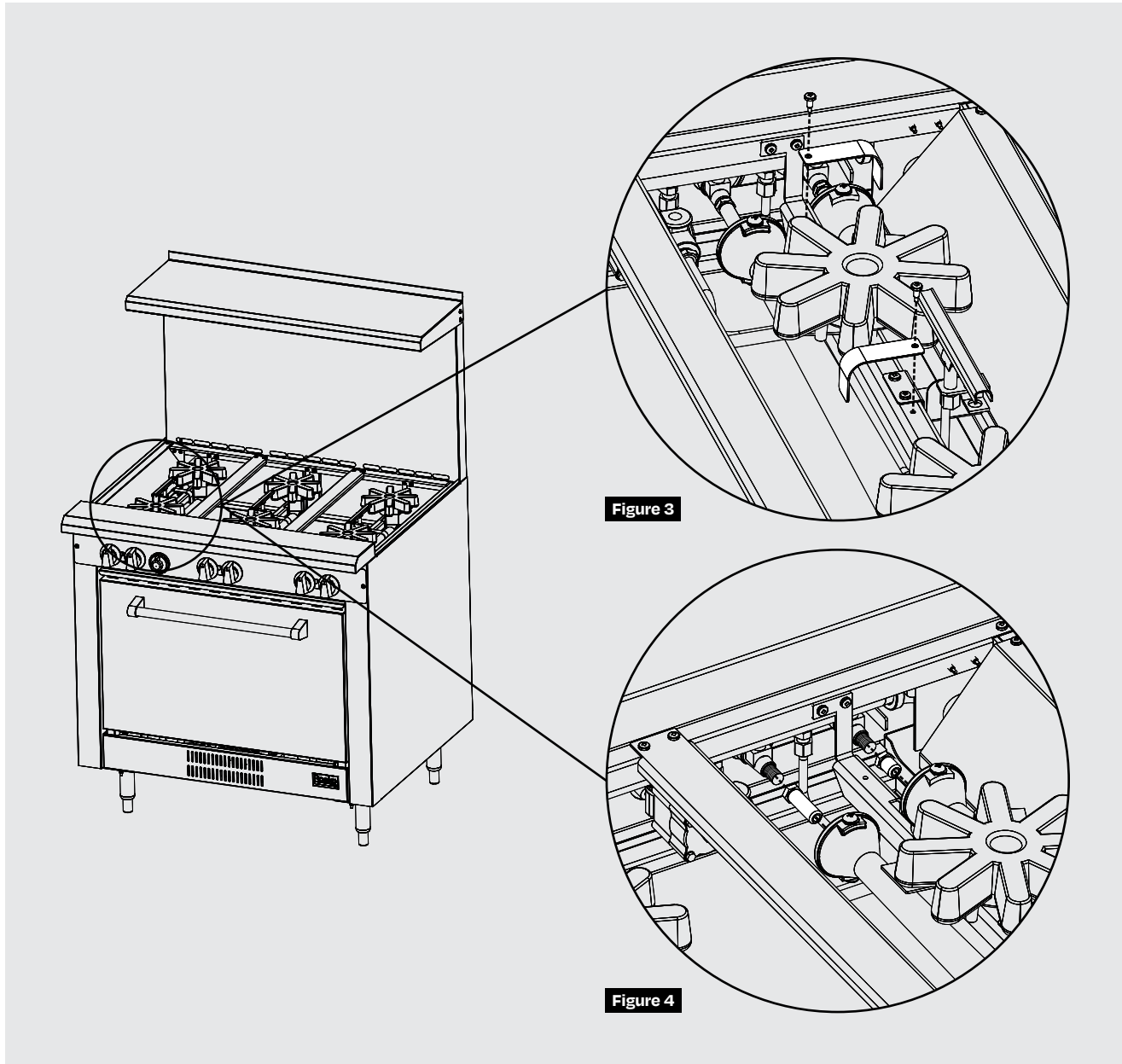
• Conversion of the Cooking Surface

1. To change the gas injector, first remove the cast-iron grates from the range to reach the burners. **(Figure 2)**



2. Remove the burners by unscrewing the screw from the supports.
3. Pull the burner back to gain access to the gas injector located in the infinity controls.
Repeat for all burners. **(Figure 3)**
4. Remove the natural gas injector from the controller using a hex key. Replace with the propane gas injector in the infinity control. Repeat this step for each controller. **(Figure 4)**

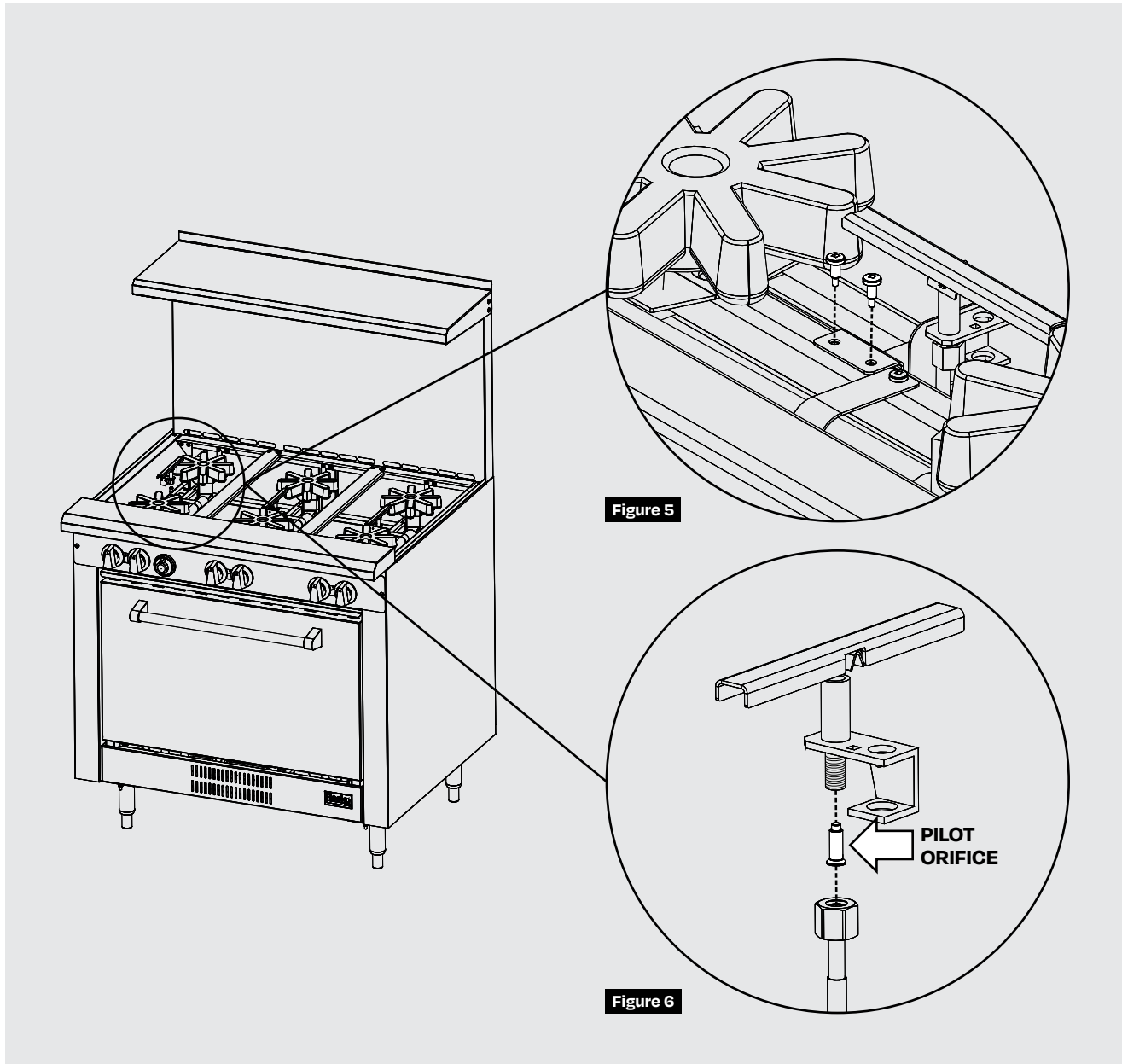
NOTE: This unit comes with two (2) injector orifice models. The front burners fit into a $\frac{3}{4}$ " injector, and the rear burners fit into a $1\frac{1}{2}$ " injector.



5. Replace and secure the burners in their original position and screw the burner supports on.

NOTE: The diameter of the two (2) injector orifice models for natural gas is 0.082" (# 45) and 0.052" (# 55) for propane gas.

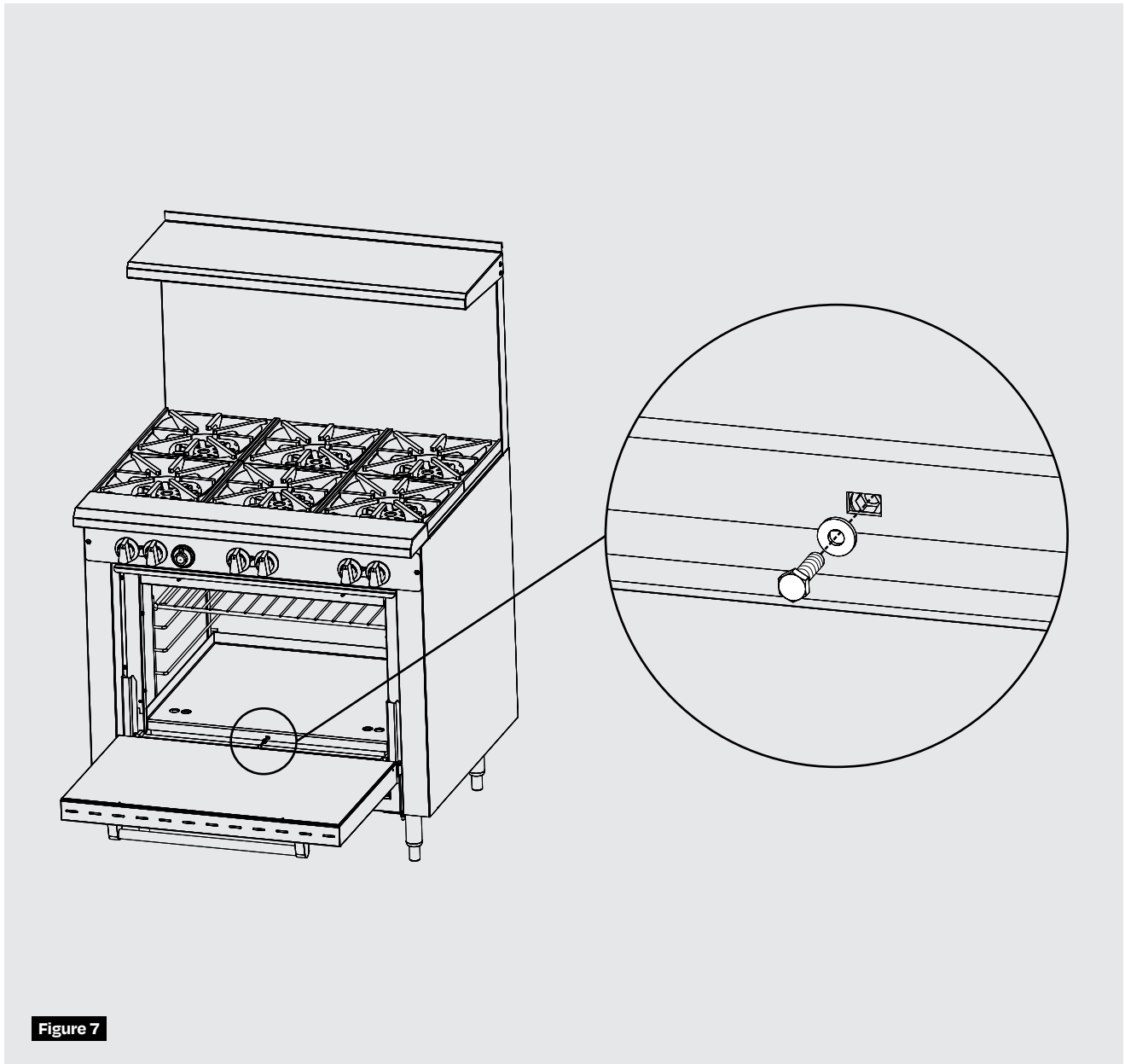
6. To change the pilot orifice, unscrew the two (2) bottom screws and remove the pilot light holders. **(Figure 5)**
7. Unscrew the lower part of the pilot light with a hex key.
8. Remove the natural gas pilot orifice and replace with the propane orifice.
Repeat this step for each pilot light. **(Figure 6)**



9. Return the pilot light holders to the original position.
10. Return the cast-iron grates to their original position.

▪ **Oven conversion**

11. Open the oven door and remove the bottom nut and washer with a hex key. **(Figure 7)**



12. Remove the two (2) bottom plates altogether to gain access to the inner burner. **(Figure 8)**

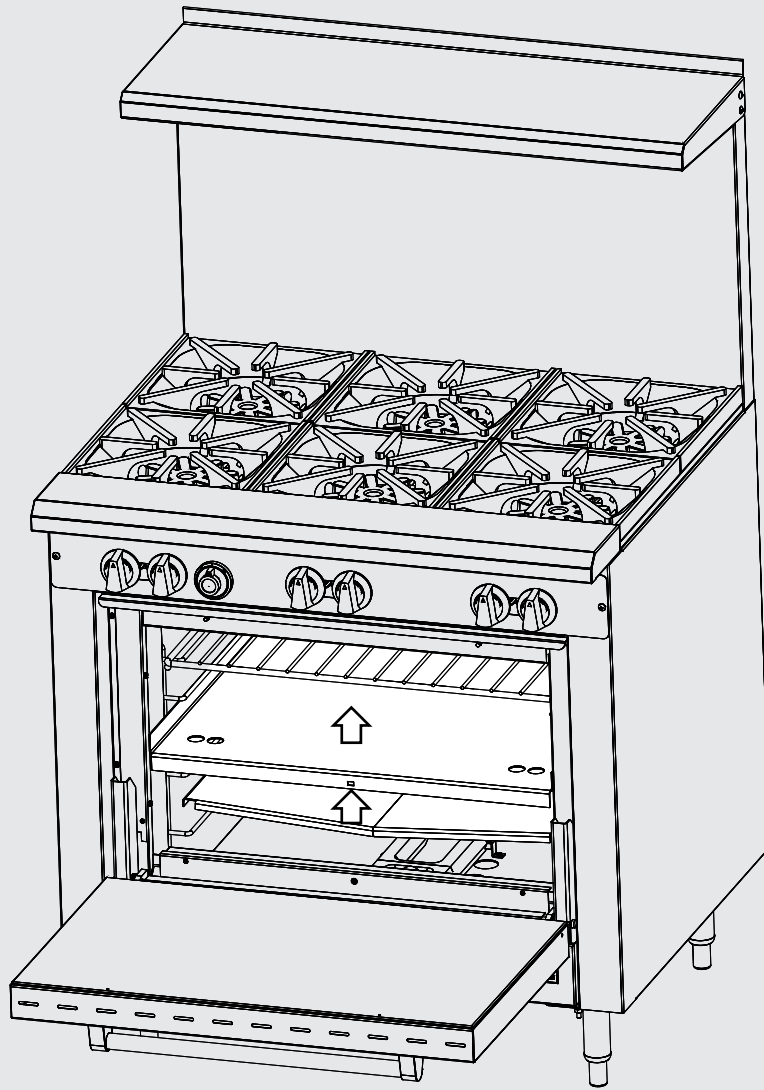
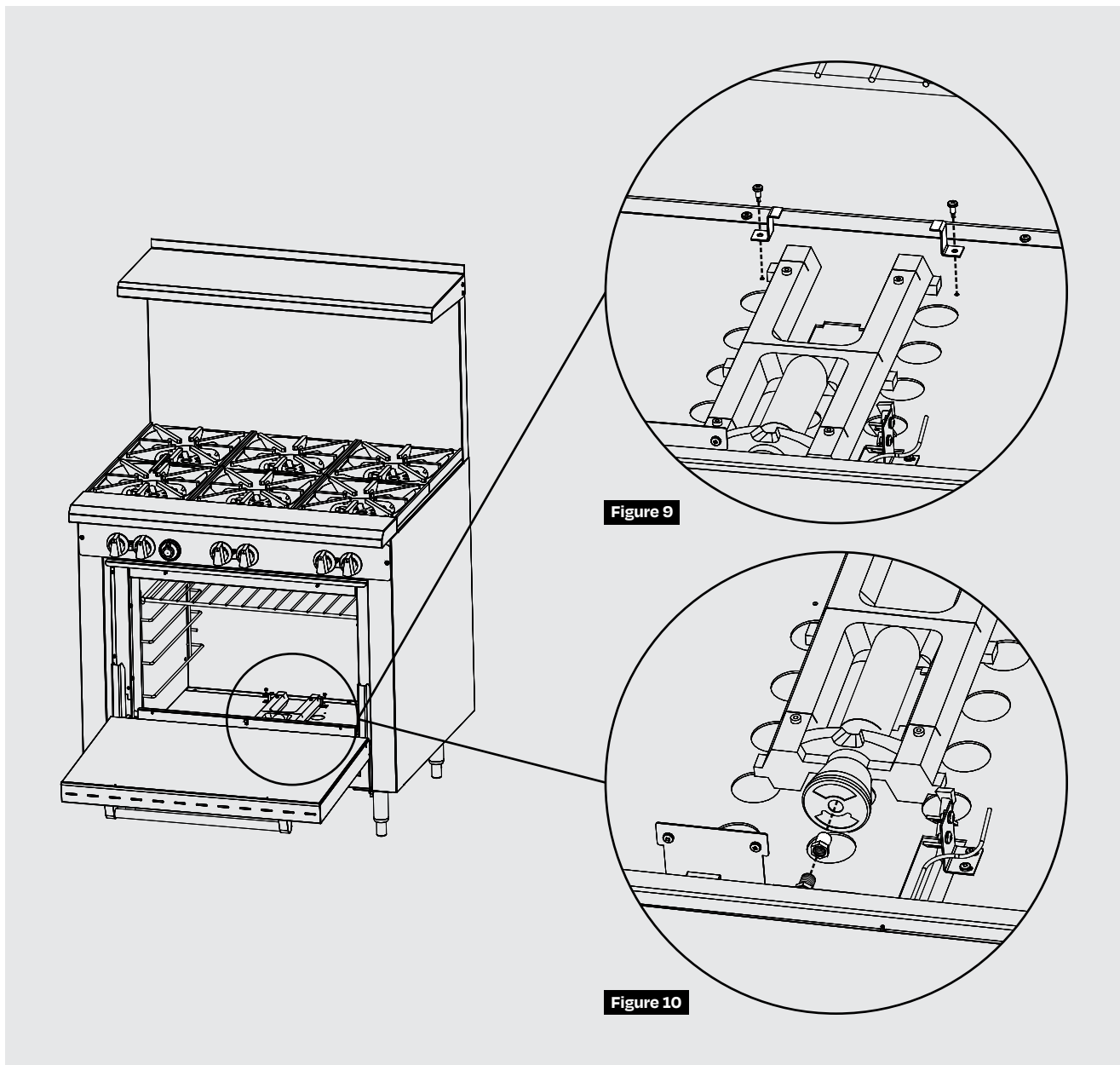


Figure 8

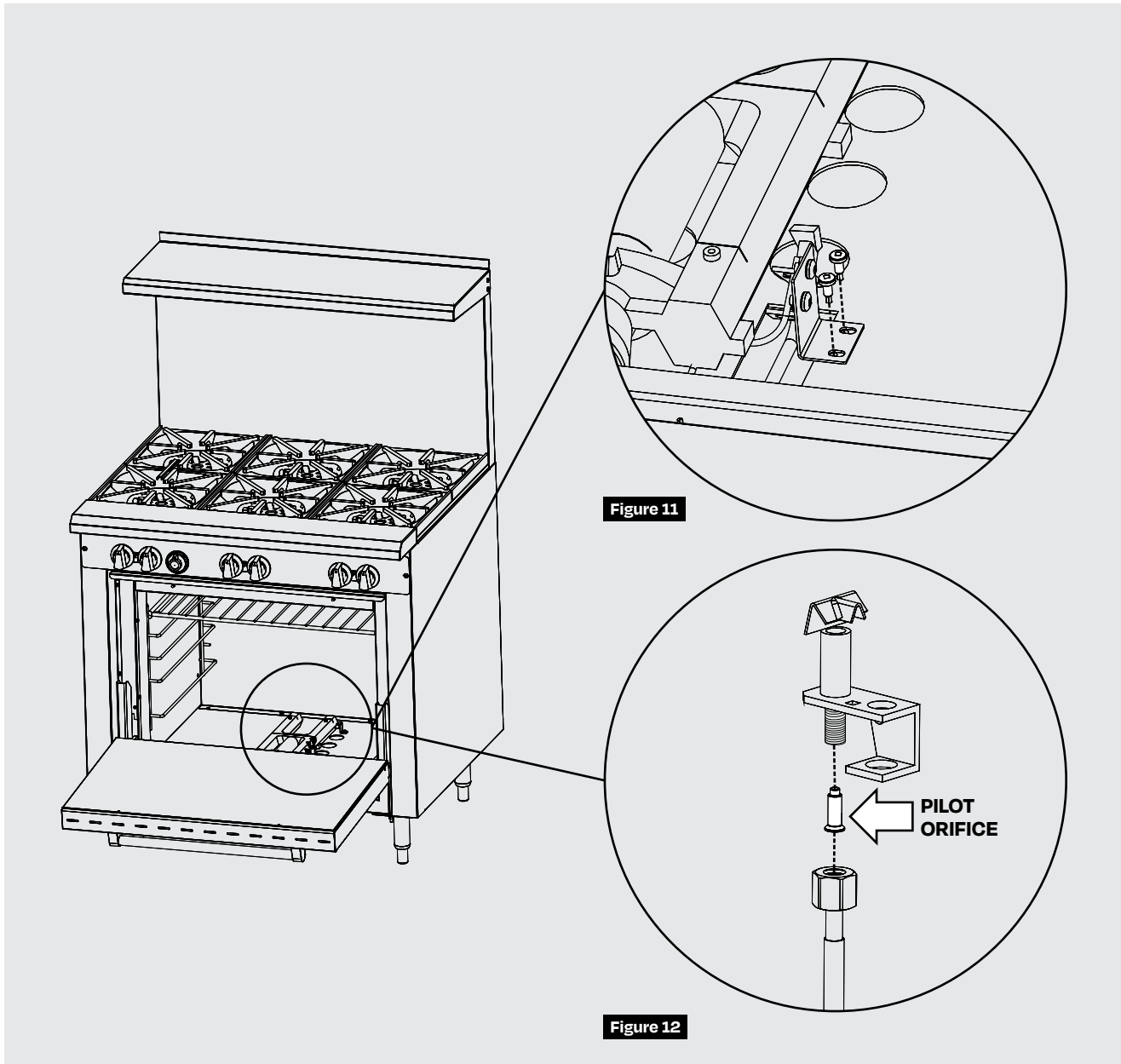
13. Remove the burner by unscrewing the support screws.
14. Pull the burner back to gain access to the gas injector located in the safety valve. **(Figure 9)**
15. Remove the natural gas injector from the safety valve using a hex key. Replace with the propane gas injector and screw the injector into the safety valve. **(Figure 10)**



16. Replace and secure the burner in its original position and screw on the supports.

NOTE : The injector orifice diameter for natural gas is 0.082" (#45) and 0.052" (#55) for propane gas.

17. To change the pilot orifice, unscrew the pilot light holder by removing the two (2) bottom screws. **(Figure 11)**
18. Unscrew the lower part of the pilot light with a hex key.
19. Remove the natural gas pilot orifice and replace with the propane orifice. **(Figure 12)**



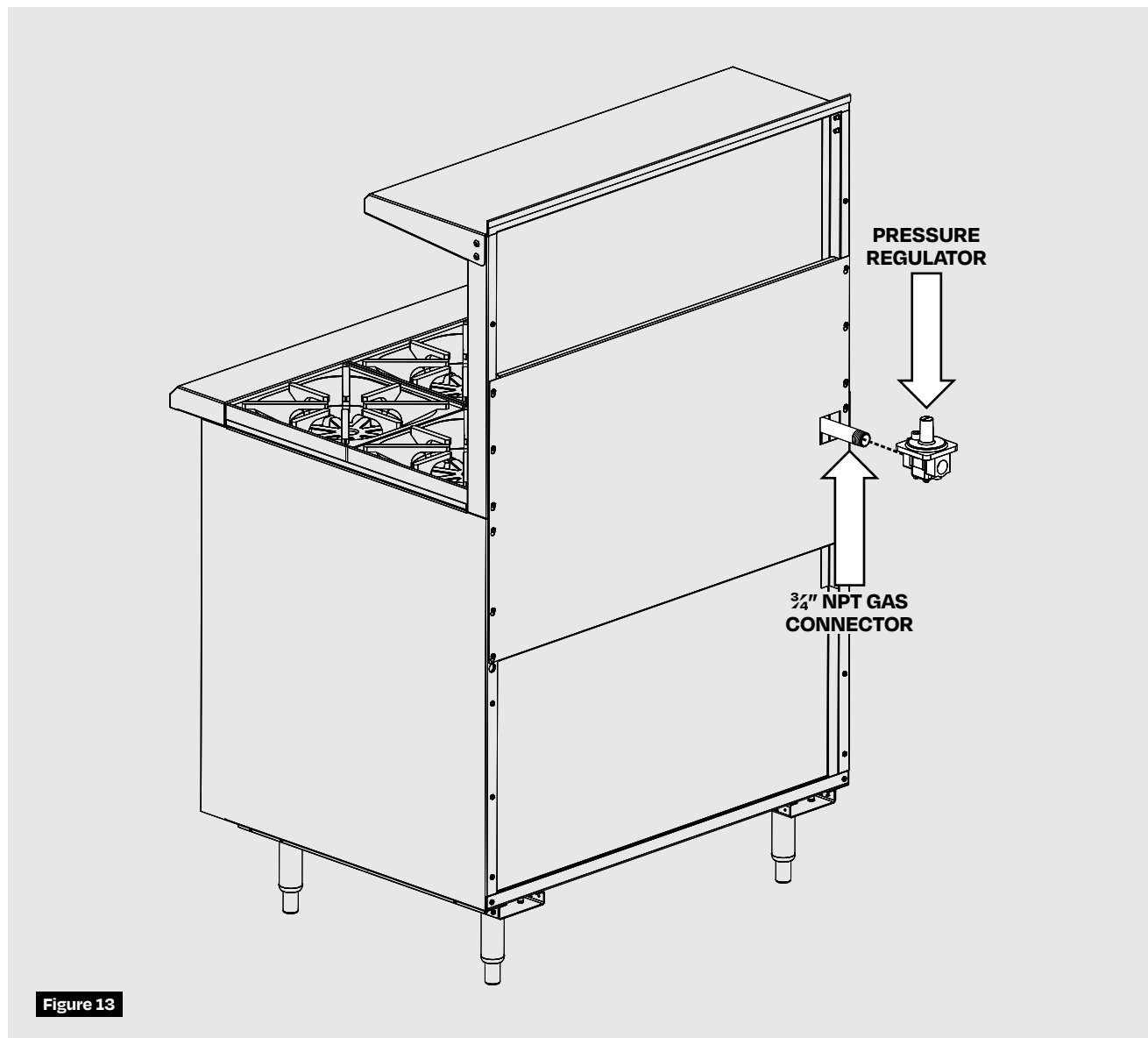
20. Return the pilot holder to its original position.
21. Replace the two (2) inner plates in their initial position, then screw on the nut and washer.

NOTE: Be sure to remove the pressure regulator as it is only required for a natural gas installation.

22. Stick the propane gas nameplate included with the conversion kit over the original natural gas nameplate. The nameplate is located on the side of the unit.

2.7. CONNECTION

To connect the unit to the gas supply system, use the $\frac{3}{4}$ " NPT gas connector on the back of the range. **(Figure 13)**



Install the regulator outside the unit for a natural gas installation, between the gas circuit and the gas connector. Adjust the pressure to 7" W.C

WARNING

When connecting the gas power supply to the unit connector, use a **second wrench** for tightening. This will prevent movement of the internal piping.

WARNING

After connection and before ignition, open the gas power supply valve and check the joints for leaks with soapy water. **Never use a flame to check for a gas leak.**

2.8. GAS PRESSURE CHECK

WARNING

For any pressure test above $\frac{1}{2}$ psi (3.45 kPa), isolate the unit from the gas supply piping by closing the shutoff valve.

1. To measure the gas pressure, remove the control knobs, unscrew the bolts on the top panel and remove the panel. **(Figure 14)**
2. Unscrew the cap on the gas manifold and screw on the pressure gauge. **(Figure 15)**
3. Make sure the burners are operating at maximum capacity during the pressure test. Operate all other equipment connected to the gas supply system at full capacity, then read the pressure.
4. Turn off all other equipment and take a second pressure reading.
Normal pressure should be:
 - 7" W.C. for natural gas
 - 11" W.C. for propane gas
5. If the pressure varies by more than 1" W. C., refer to your gas supplier.

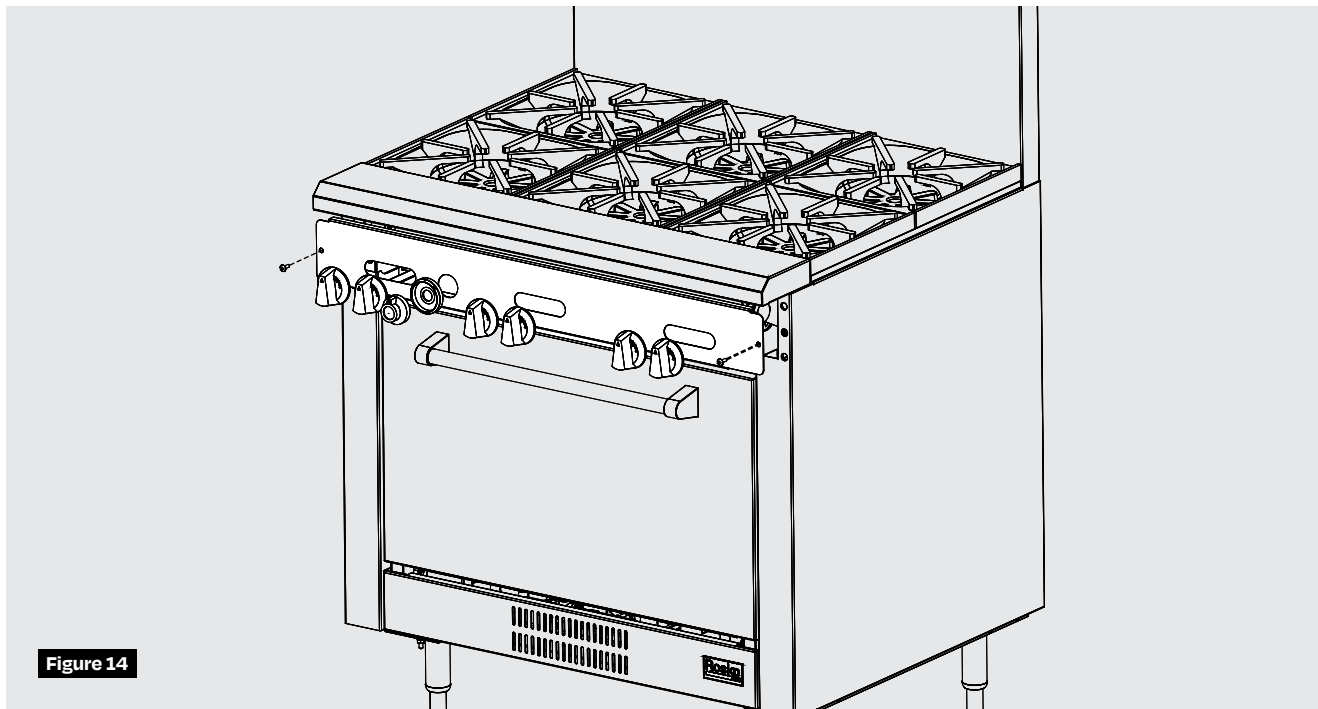


Figure 14

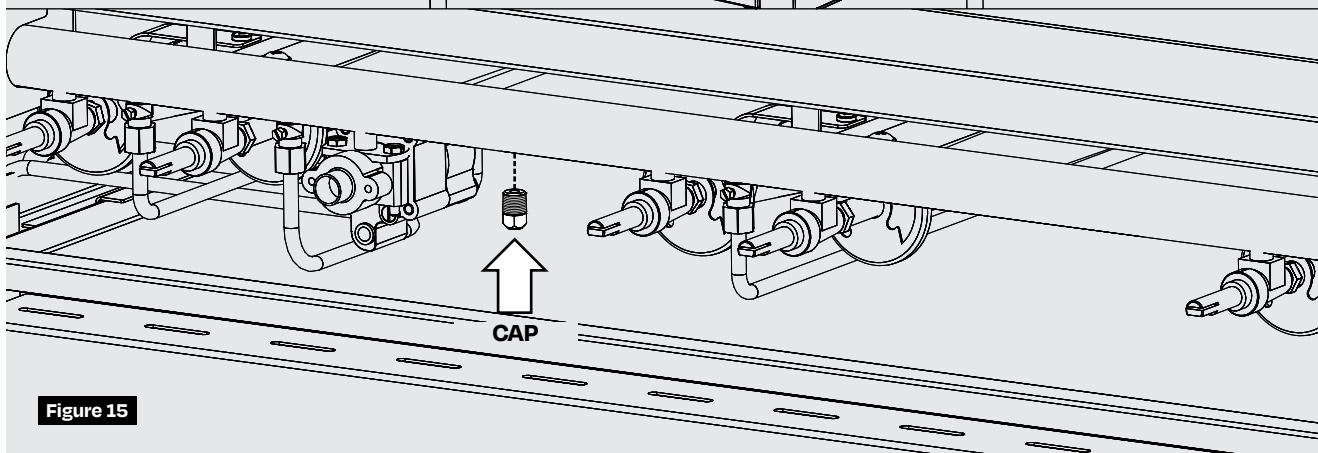


Figure 15

3. OPERATION

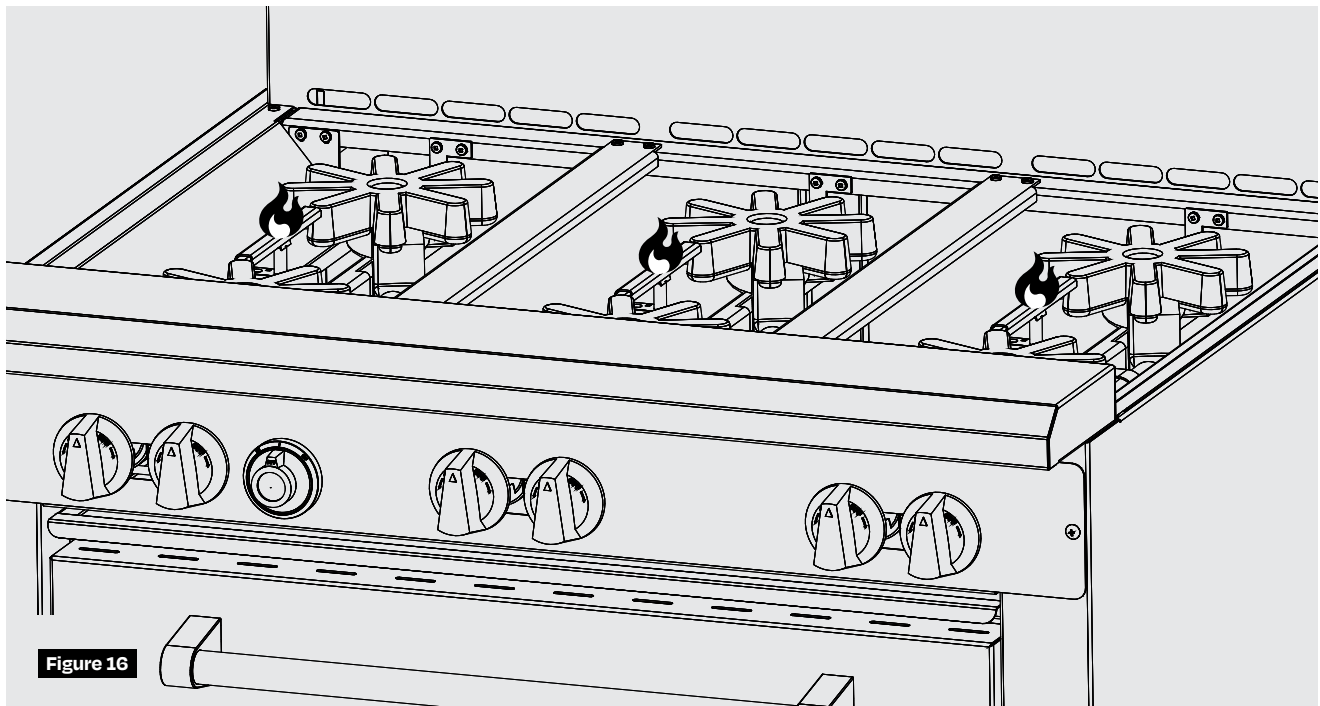
WARNING

If you need to reach inside the unit after using it, wait until the parts have cooled down completely before removing them.

3.1. IGNITION

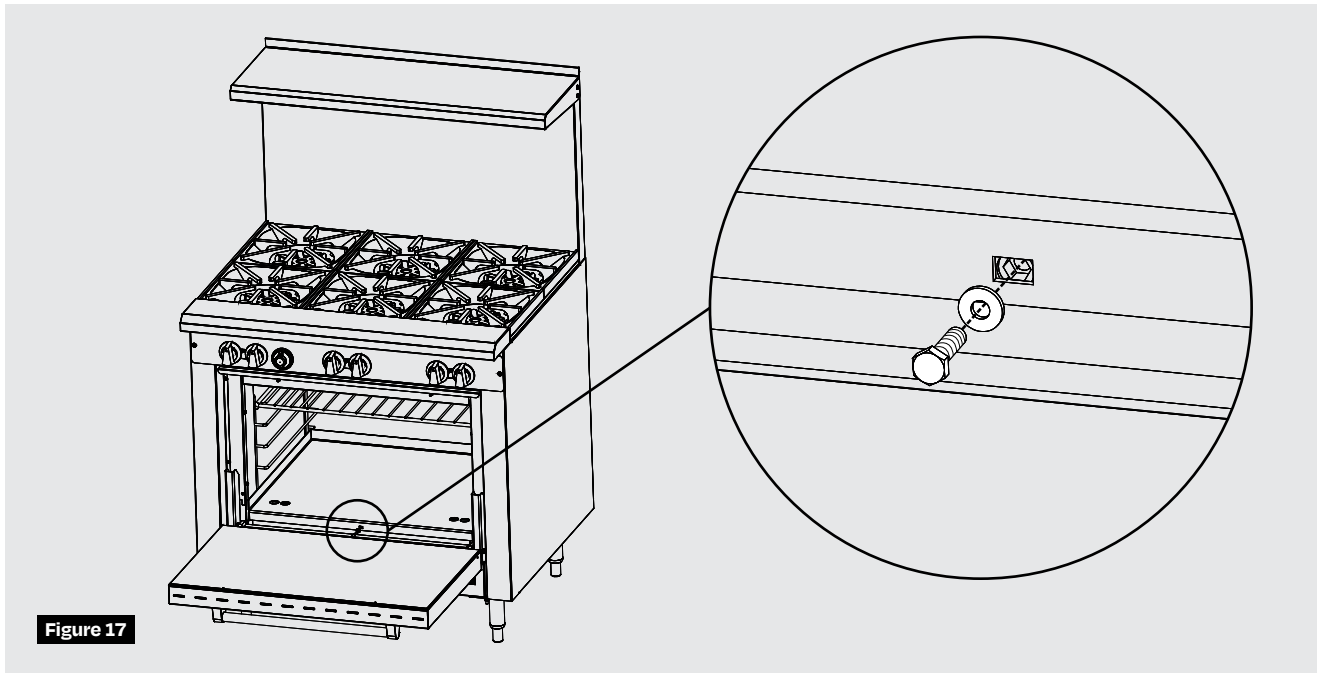
▪ Turning on the cooking surface

1. Turn all infinity controls to the "OFF" position and wait five (5) minutes.
2. Remove the cast iron grates from the range.
3. Open the unit's gas power supply.
4. Light on all pilots manually. **(Figure 16)**
5. Make sure the pilot lights are turned on properly before replacing the cast-iron grates.
6. Set the infinity controls to the desired position.

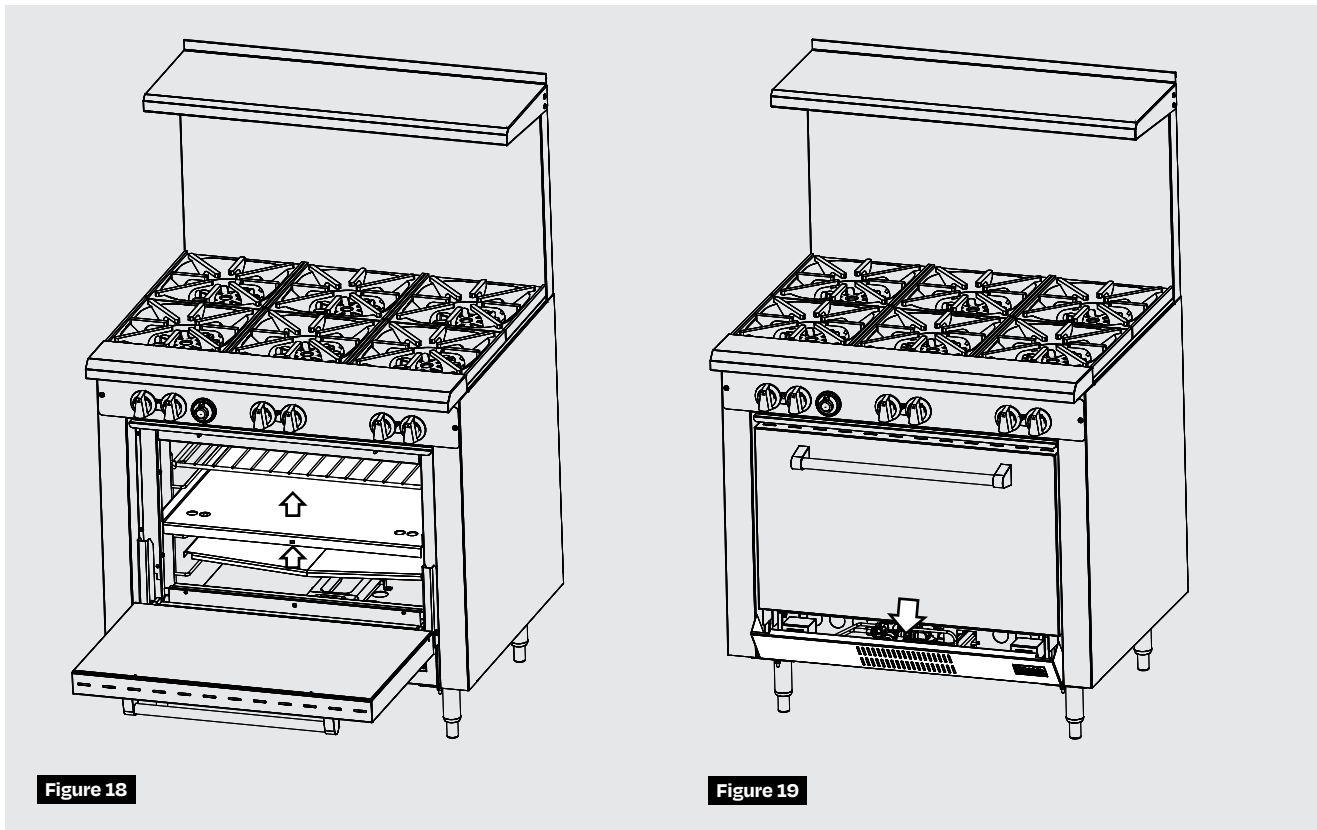


▪ **Turning on the oven**

1. Turn the oven thermostat to the "OFF" position and wait five (5) minutes.
2. Open the oven door and remove the bottom nut and washer with a hex key. **(Figure 17)**



3. To access the pilot light, remove the two (2) bottom plates from the oven altogether. **(Figure 18)**
4. Pull the bottom panel of the oven to reach the safety valve button. **(Figure 19)**



5. Press and hold the safety valve knob for a few seconds and manually light the pilot. Then, hold the safety valve knob for one (1) minute. **(Figure 20)**

NOTE: If the pilot light goes out, repeat step 5.

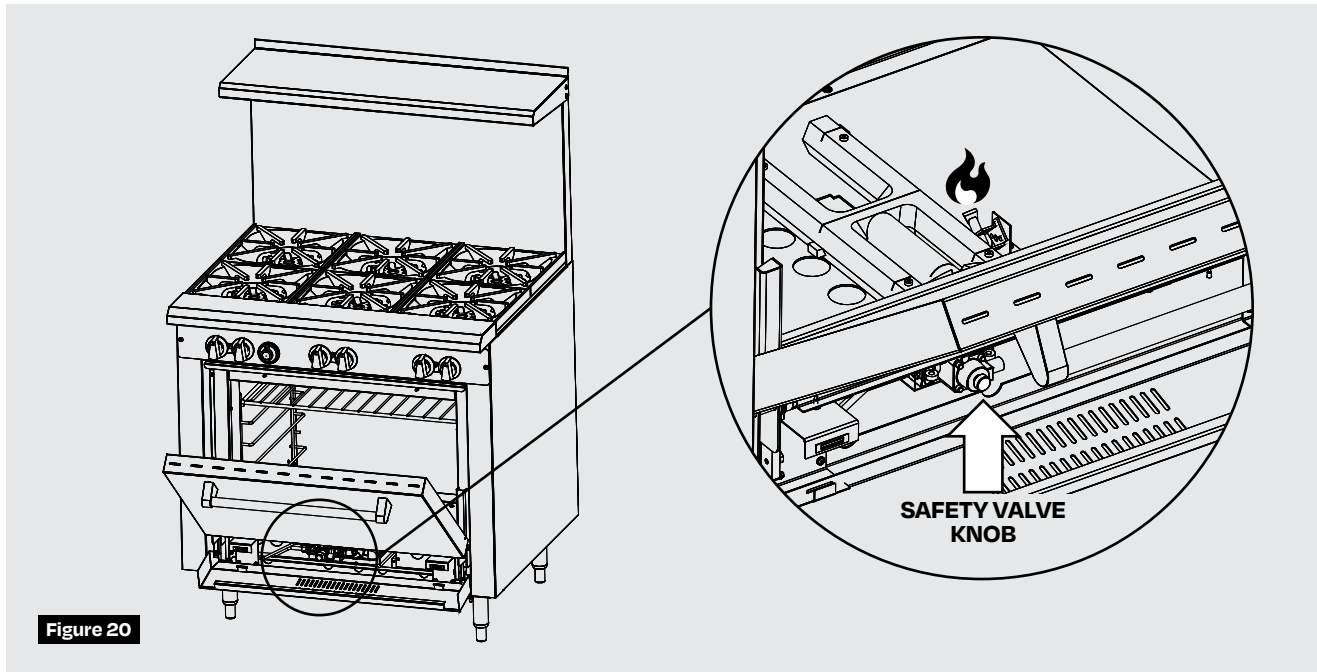


Figure 20

6. Make sure the pilot light is turned on properly before closing the bottom cover.
Replace the two (2) inner plates in their original position and screw on the nut and washer.
7. Close the bottom panel and the oven door.
8. Set the oven thermostat to the desired position.

3.2. BURNER ADJUSTMENT

To avoid weak and unstable burner flames or carbon monoxide emissions, adjust the burner's air damper by turning the controls to the maximum position. Observe the burner flames immediately:

- If the flames are unstable or do not penetrate through the holes in the burner, gradually close the air damper until stable and consistent flames are obtained.
- If the flames are strong and show yellow glows, gradually open the air damper until the glows disappear.

3.3. PROLONGED SHUTDOWN

1. Turn the infinite controls to the "OFF" position.
2. Turn the oven thermostat to the "OFF" position.
3. Turn off the unit gas power supply.

4. MAINTENANCE



WARNING

Before servicing, confirm that the pilot lights are off by turning off the unit gas power supply. Then confirm that the components have had time to cool down.

4.1. CLEANING



WARNING

Check for a buildup of residue on the burners, grates, or pilot lights. A buildup can cause problems with the unit's operation and even a fire.

▪ Cleaning the cooking surface

It is recommended to check and clean the range burners and the surface grates regularly:

- Soak the grills in a commercial detergent for a few hours and rinse with hot water. Then, apply cooking oil to prevent rust.
- Use an oven cleaner to remove grease build-up on the burners and rinse with hot water. Then apply cooking oil to prevent rust.

Every day, thoroughly clean exposed surfaces with a mild soap or other commercial cleaner designed for this purpose.

Remove, empty, and clean the crumb tray regularly.

▪ Cleaning the oven

Remove the chrome grill(s) and soak in a commercial detergent for a few hours. Then, rinse with water.

Regularly wipe the bottom and inner walls of the oven thoroughly with a mild soap or other commercial cleaner designed for this purpose.

Persistent internal odours can be eliminated by setting the oven thermostat to 500 °F and allowing it to heat for about 30 minutes.

5. SERVICE PARTS

5.1. RO-RFG-36

See **figure 21** for identification of service parts

CONTROLS AND OVEN PARTS

#	Code	Description	Qté
1	935900048	Cast Iron Top Grate for Gas Range	6
2	913900223	Knob Ring for Thermostat OFF/250-500 °F	1
3	913900232	Knob for Thermostat OFF/250-500 °F	1
4	913900231	Control Knob OFF/HI-LO	6
5	949900635	Door Spring 4 $\frac{5}{8}$ "	2
6	202101188	Oven Crumb Tray 21 $\frac{5}{8}$ " x 25 $\frac{3}{4}$ " for Floor Range	1
7	945175056	Oven Grid 18 $\frac{1}{2}$ " x 25 $\frac{1}{2}$ " for Floor Range	1
8	940450015	Magnetic Door Latch	2
9	945150093	Right Grid Support for Floor Range	1
10	945150092	Left Grid Support for Floor Range	1

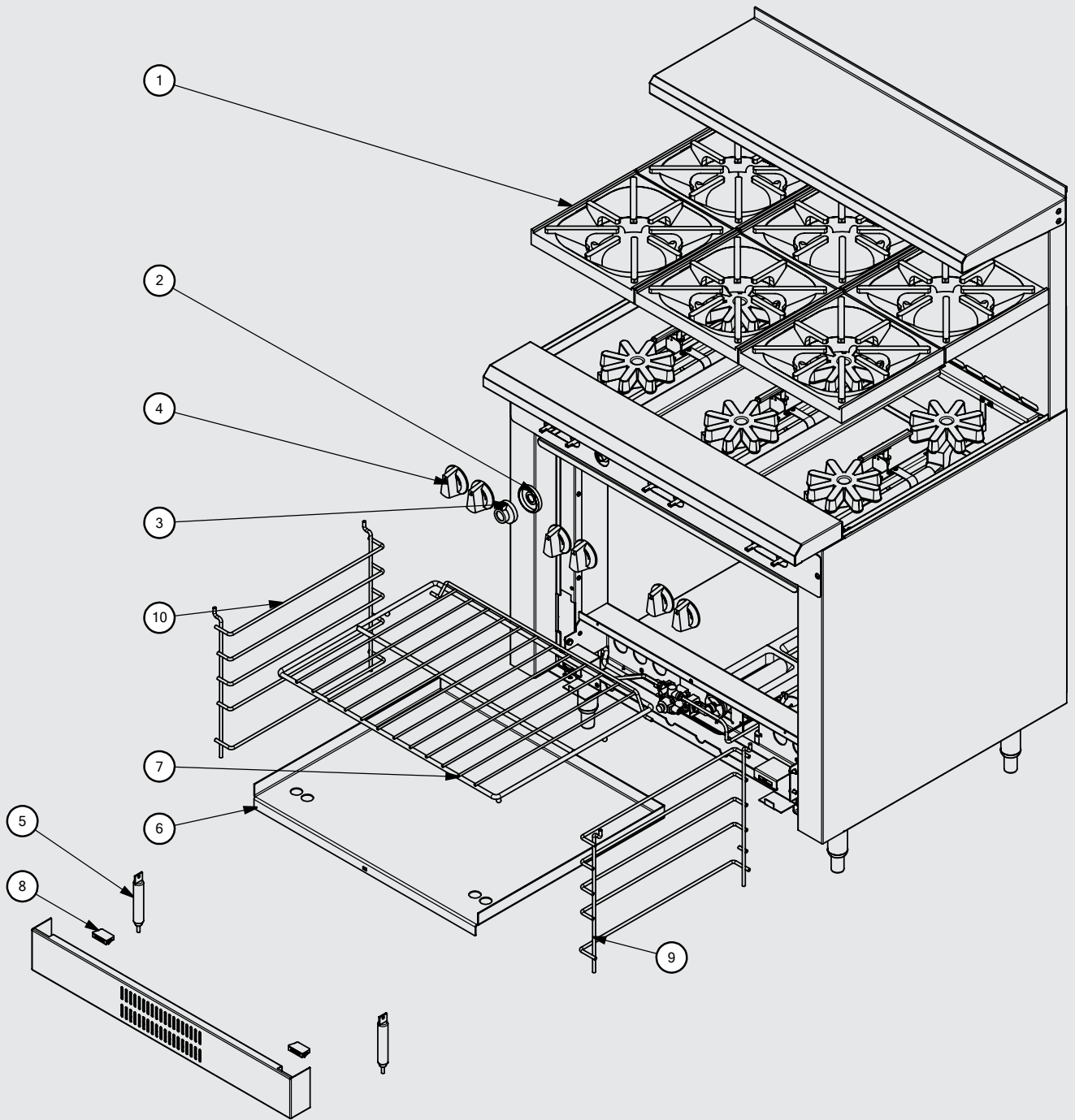


Figure 21

CONTROLS AND OVEN PARTS

See **figure 22** for identification of service parts

OVEN COOKING OPERATION

#	Code	Description	Qté
11	935350028	Cast Iron Burner 32 000 BTU	1
12	202101208	Natural Gas Injector hex ½" #43	1
	202101212	Propane Gas Injector hex ½" #51	1
13	935900052	Injector Fitting Elbow hex ½" for Thermostatic Safety Valve	1
14	935150077	¼" Tube, Thermostatic Safety Valve for Gas Floor Range	1
15	935150080	Thermocouple 18"	1
16	935900040	Pilot Orifice 0,010	1
	935900041	Pilot Orifice 0,014	1
17	935150062	Convertible Pilot Light	1

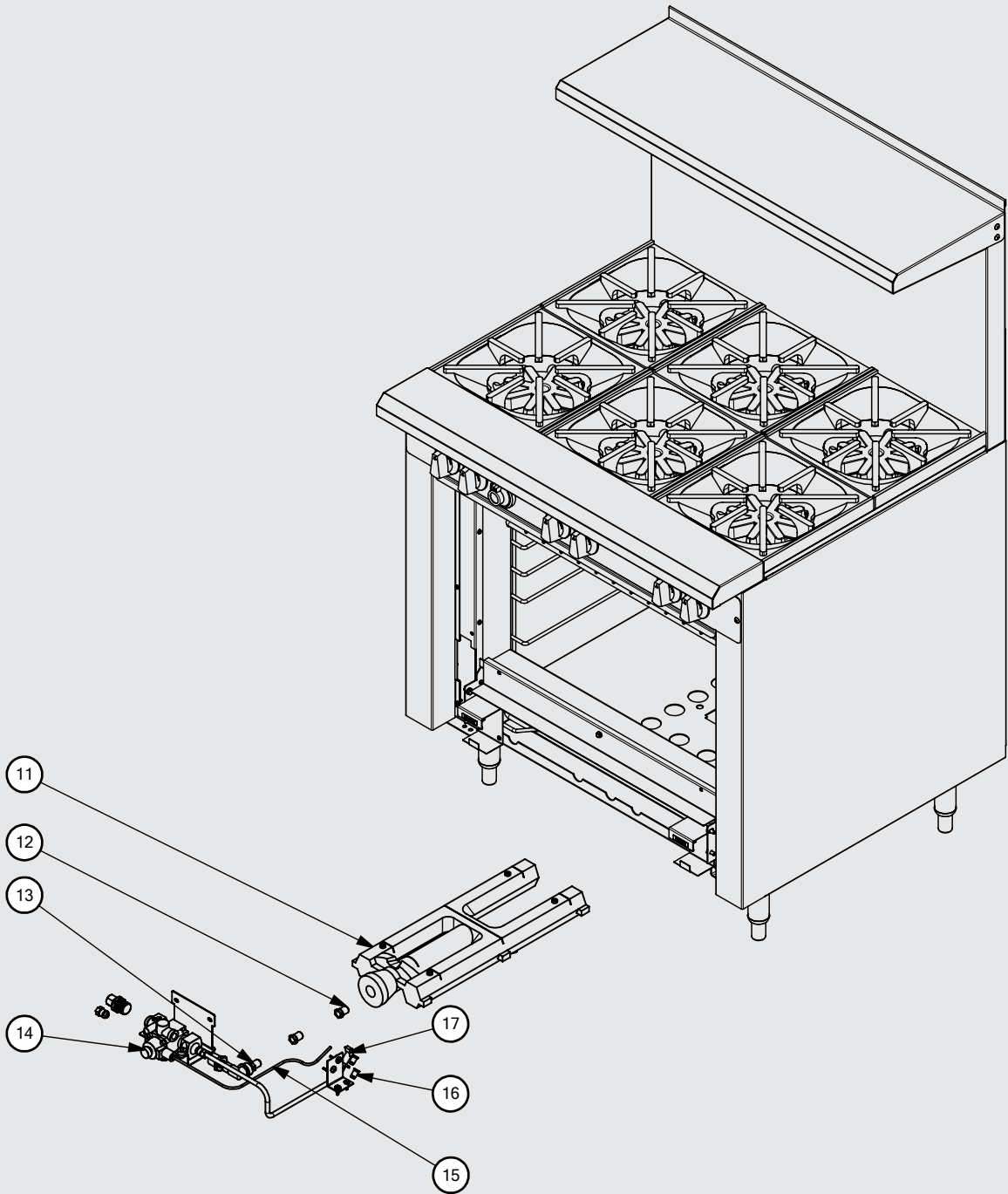


Figure 22

OVEN COOKING OPERATION

See **figure 23** for identification of service parts

TOP COOKING OPERATION

#	Code	Description	Qté
18	935350026	Cast Iron Open Rear Burner 16 000 BTU	3
19	935350027	Cast Iron Open Front Burner 16 000 BTU	3
20	202101189	1½" Natural Gas Injector, hex ½" #45	3
	202101210	1½" Propane Gas Injector, hex ½" #55	3
21	202101190	Natural Gas Injector hex ½" #45	3
	202101211	Propane Gas Injector hex ½" #55	3
22	935150076	Control Valve OFF/HI-LO	6
23	935150060	Convertible Pilot Light Adjusting Valve	4
24	913900226	Thermostat Adjustment Flange	1
25	913900227	Thermostat Flange Screws (2)	1
26	913200027	Thermostat OFF/250-500 °F, 48" Capillary Tube	1
27	935900082	⅜" Sealing Nut for Thermostat OFF/250-500 °F	1
28	935900042	Pilot Orifice 0,022	3
29	202101046	Convertible Pilot Light 5 ¾"	3
30	935150082	Pressure Regulator for Gas Range	1

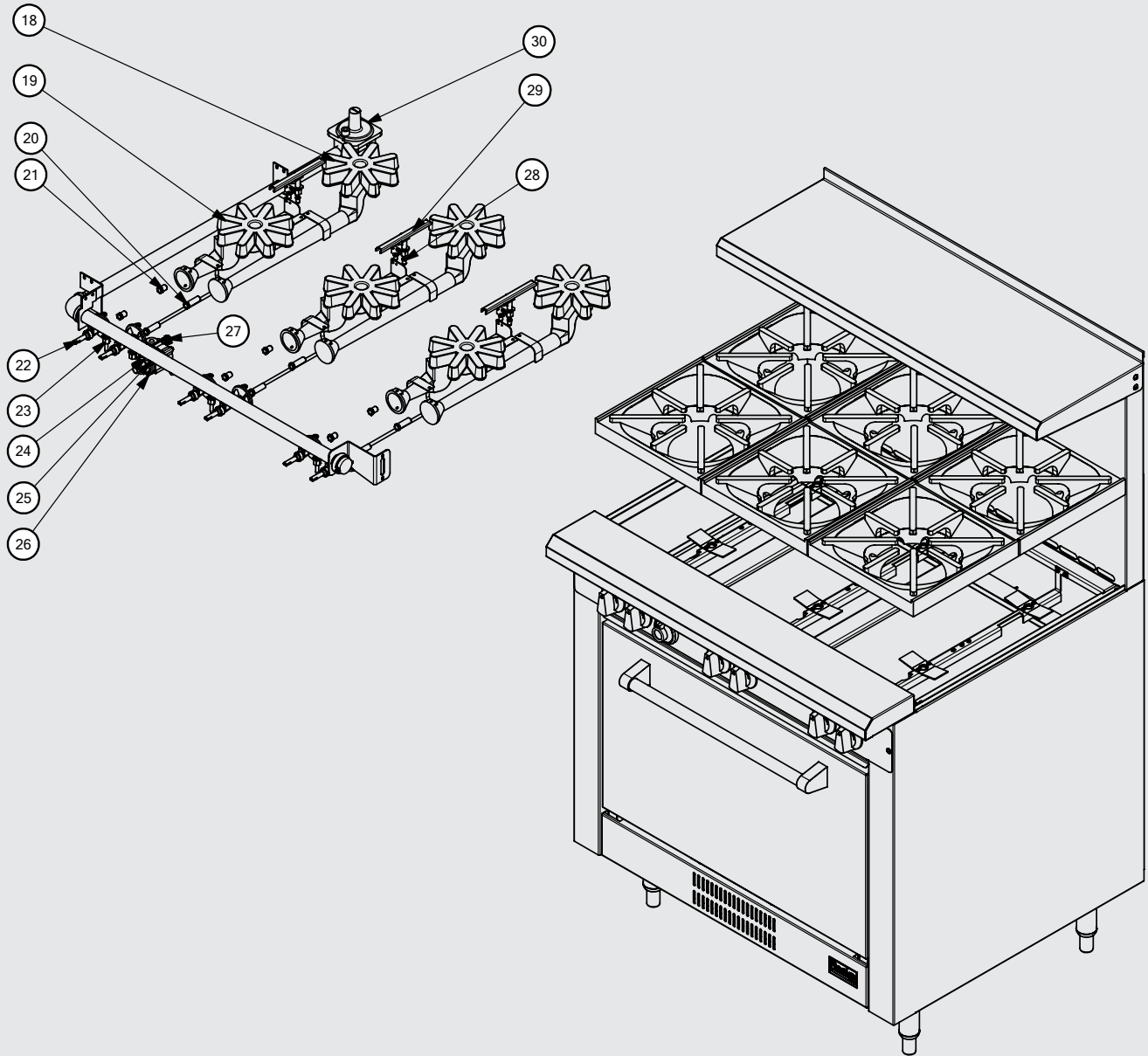
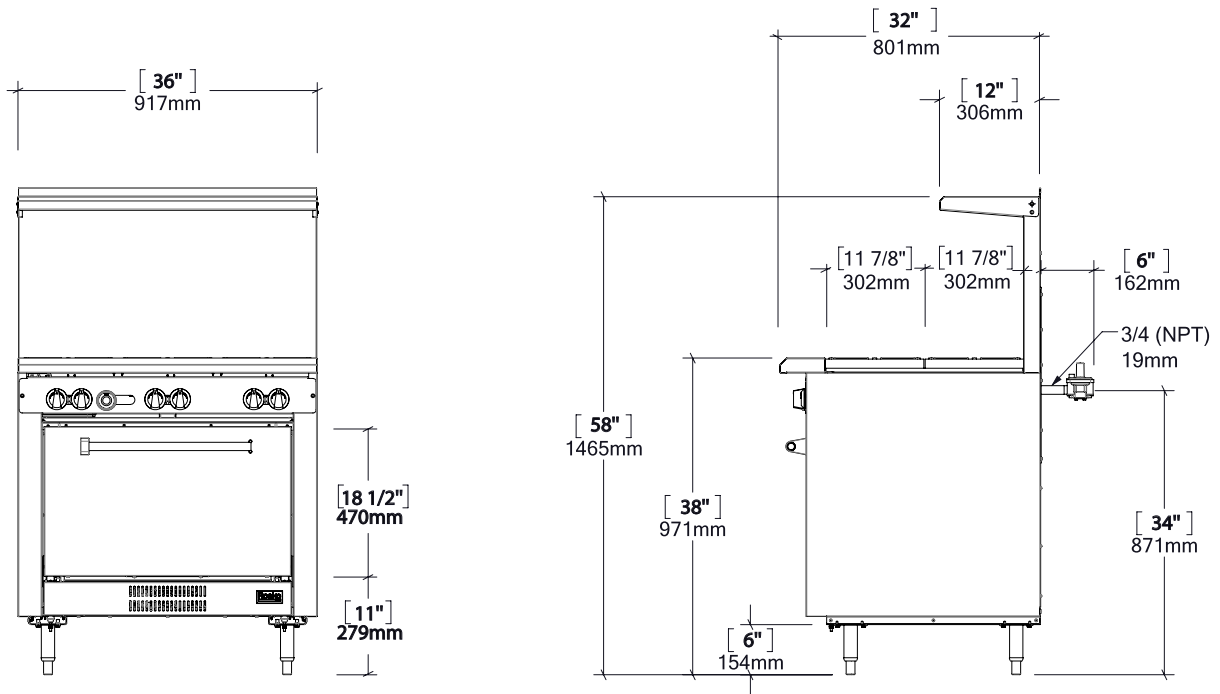


Figure 23

TOP COOKING OPERATION

6. SPECIFICATIONS

This guide is dedicated to the Rosko gas floor ranges listed below.



Models	Width	Depth	Total Height	Weight	Shipping dimensions (W x D x H)		
RO-RFG-36	36" - 914 mm	32" - 813 mm	58" - 1473 mm	422 lb - 191 kg	38 x 38 x 64" 965 x 965 x 1626 mm		
Models	Total output	Number of controls/burners (Top)	Number of controls/burners (Oven)	Natural gas operating pressure	Propane gas operating pressure	Cooking surface	Oven dimensions (W x D x H)
RO-RFG-36	128 000 BTU/H	6	1	7 po W.C.	11 po W.C.	36 x 23 3/4" 914 x 603 mm	26 x 22 x 15" 660 x 559 x 381 mm



WARNING

Keep this guide for future reference.

CONTACT US

customerservice@rosko-julien.ca