

RO-RCG

Gas Countertop Range



RO-RCG-36



INSTALLATION GUIDE

Operation, Maintenance, and Service Parts

- RO-RCG-12
- RO-RCG-24
- RO-RCG-36
- RO-RCG-12-S

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 guide 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 countertop 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 countertop 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 Countertop Range Models

Materials included:

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

2.4. LEVEL



WARNING

The range must be installed on a heatproof countertop or stand.

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.

NOTE: Fastening material is not included.

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 that includes 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.

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

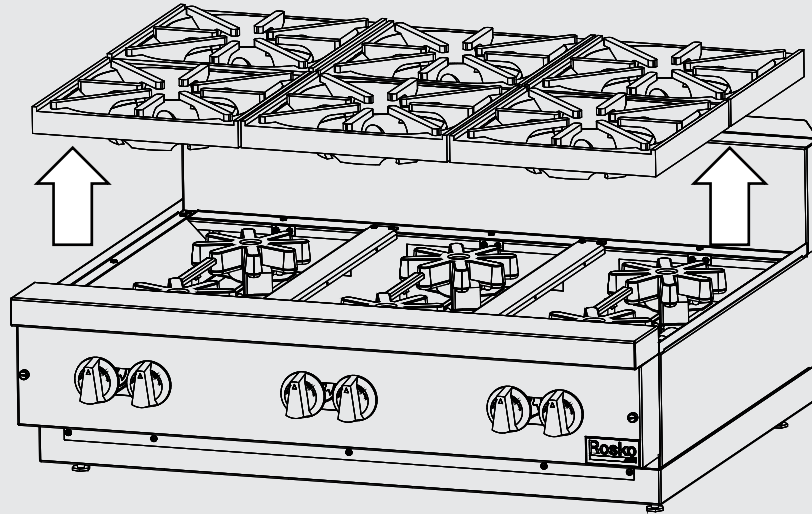


Figure 1

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 control.
Repeat for all burners. **(Figure 2)**

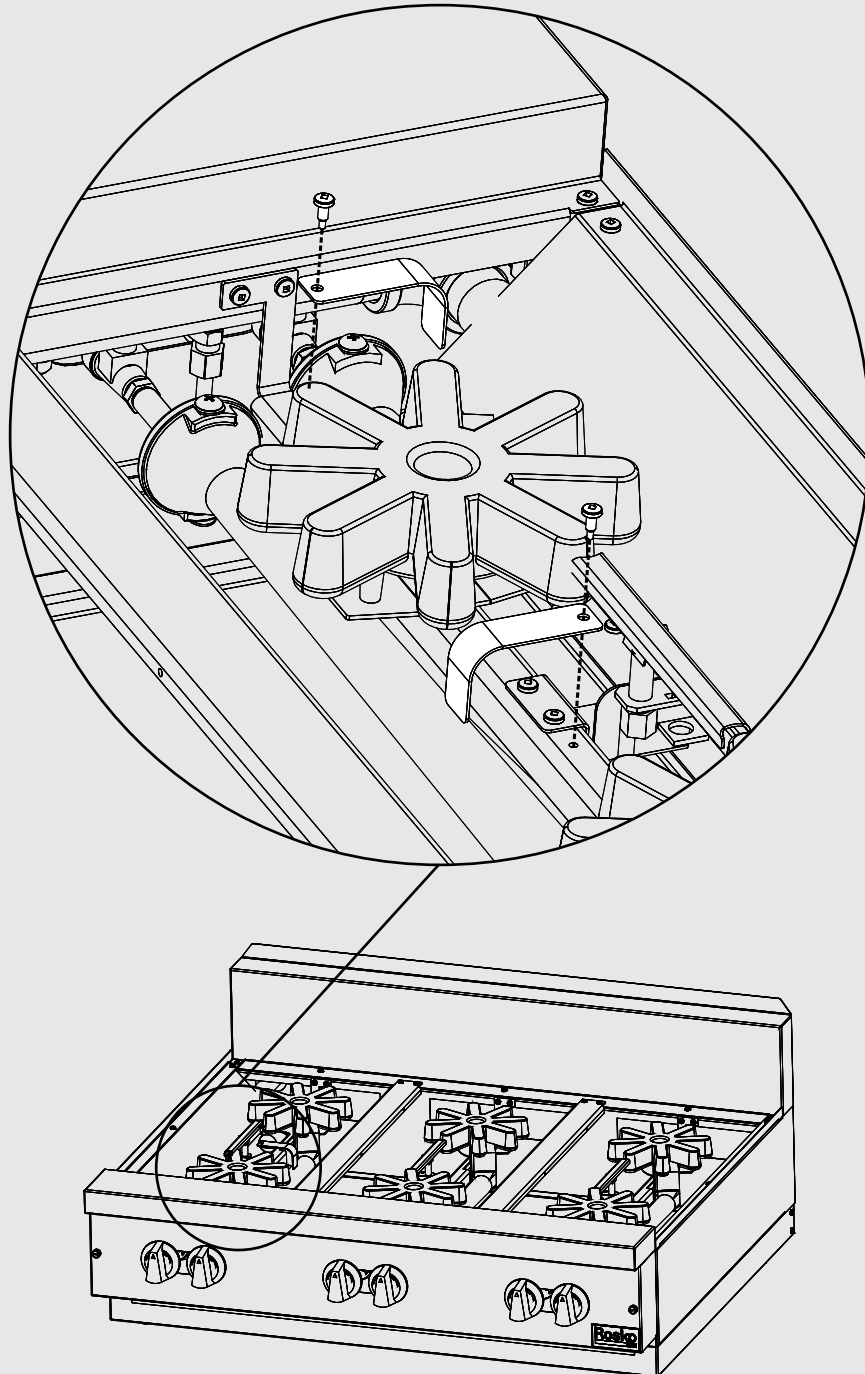


Figure 2

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

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 3)**

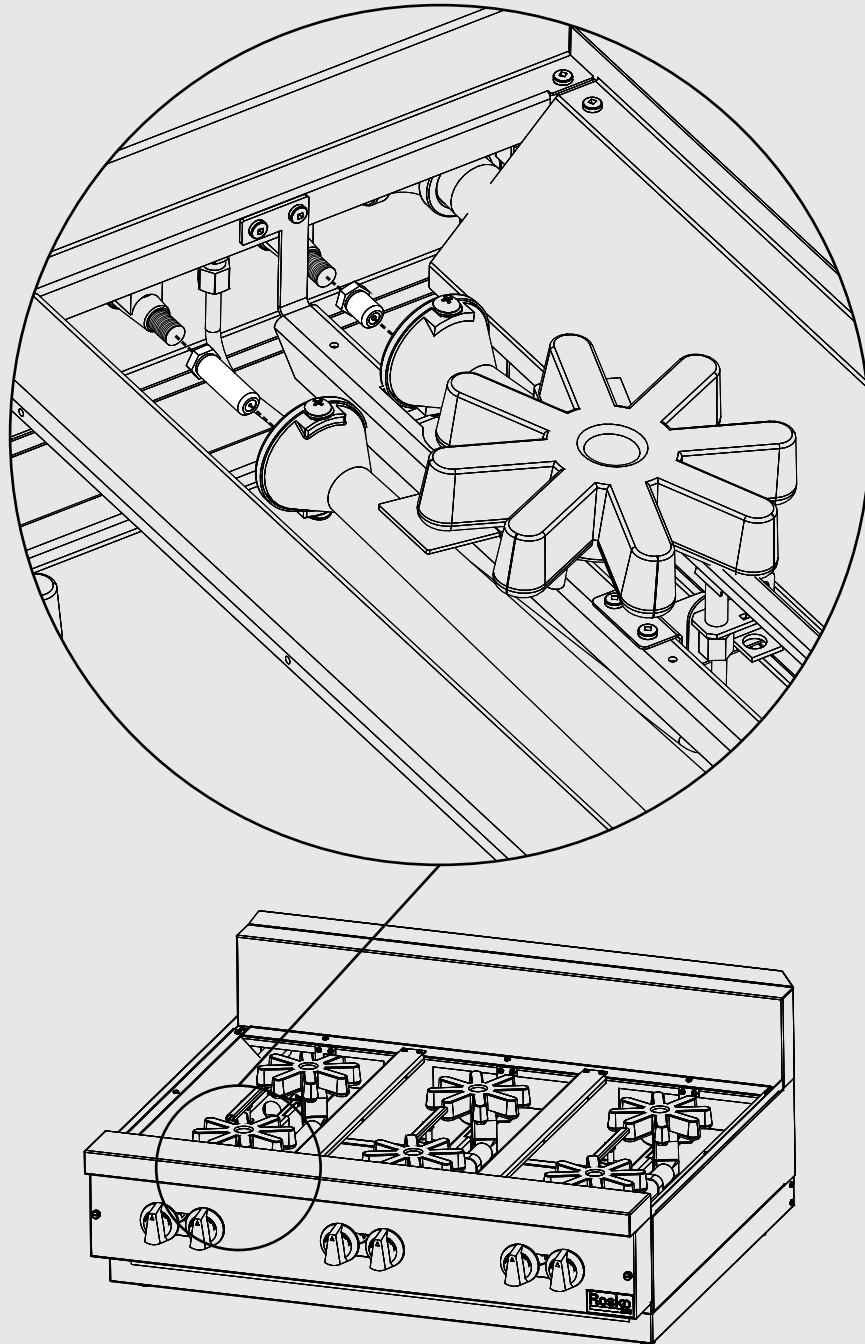
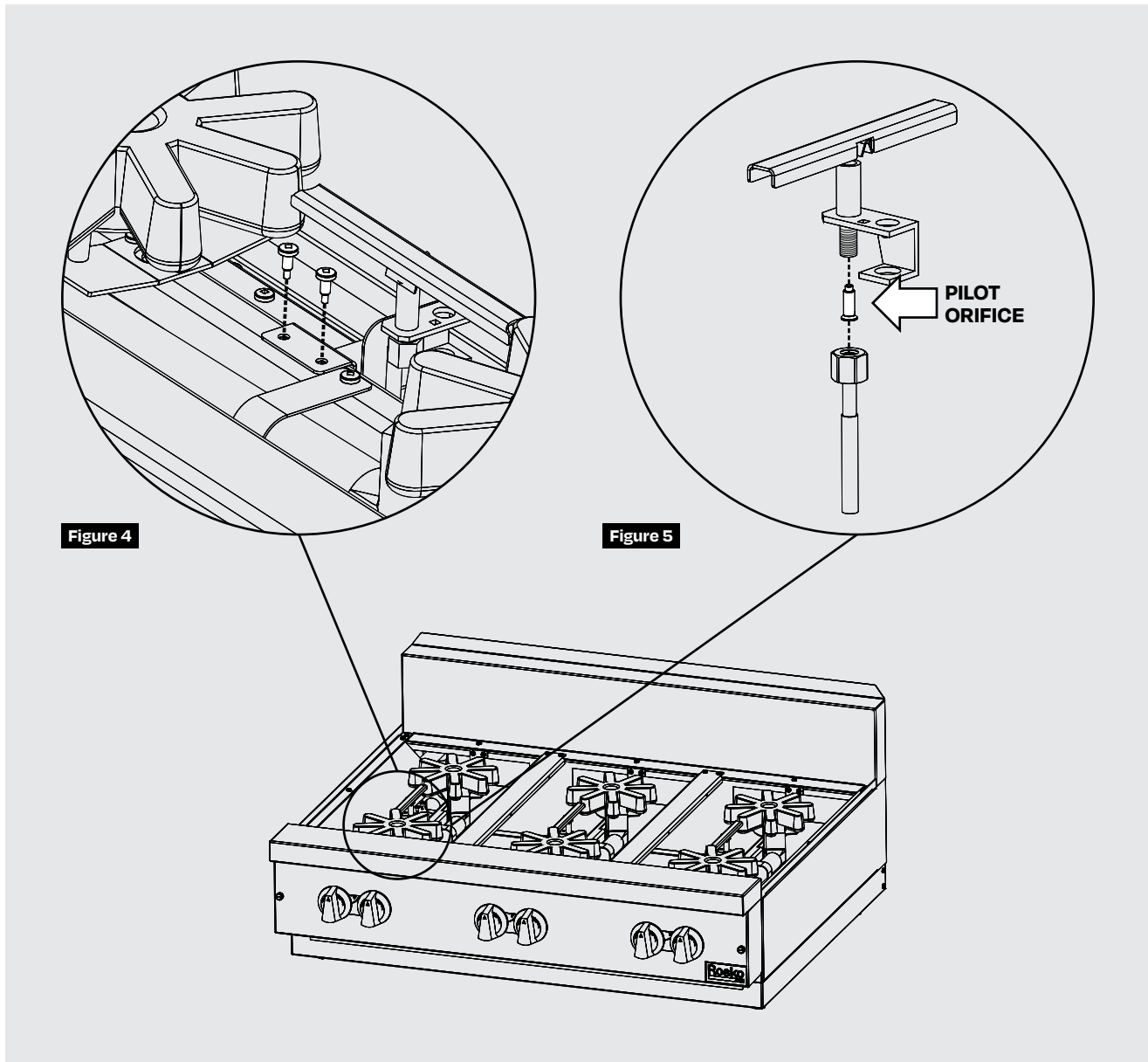


Figure 3

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

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

6. To change the pilot orifice, unscrew the pilot holder(s) by removing the two (2) bottom screws. **(Figure 4)**
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 5)**



9. Return the pilot light holder(s) to the original position.
10. Return the cast-iron grates to their original position.

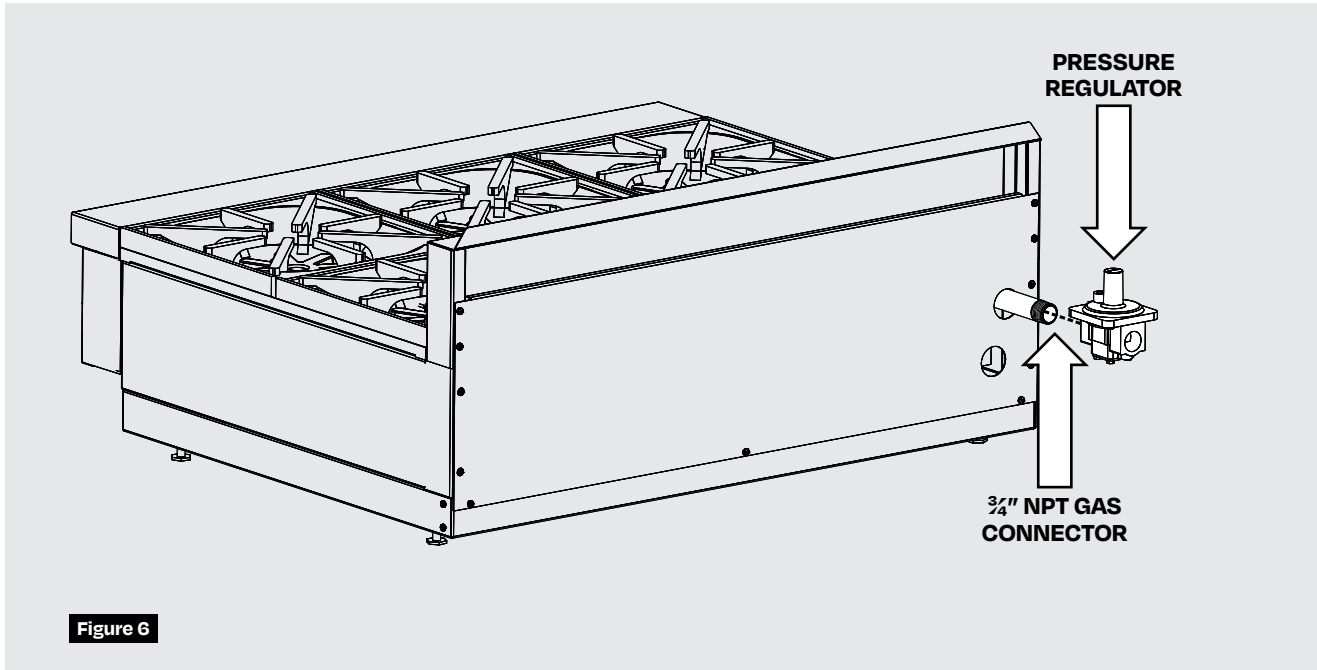
NOTE: The number and type of injectors and pilot lights vary depending on the range model. Refer to the service parts chart for complete details on each range model.

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

11. 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 3/4" NPT gas connector located on the back of the range. **(Figure 6)**



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 ½ psi (3.45 kPa), isolate the unit from the gas power supply by closing the shutoff valve.

1. To measure the gas pressure, remove the control knobs, unscrew the bolts, and remove the front panel. **(Figure 7)**
2. Unscrew the cap on the gas manifold and screw on the pressure gauge. **(Figure 8 and Figure 9)**
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.

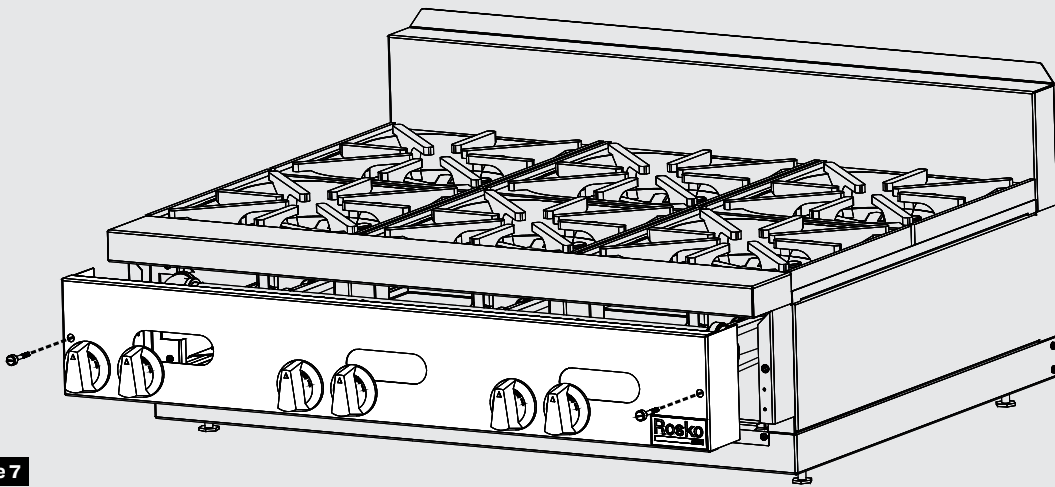


Figure 7

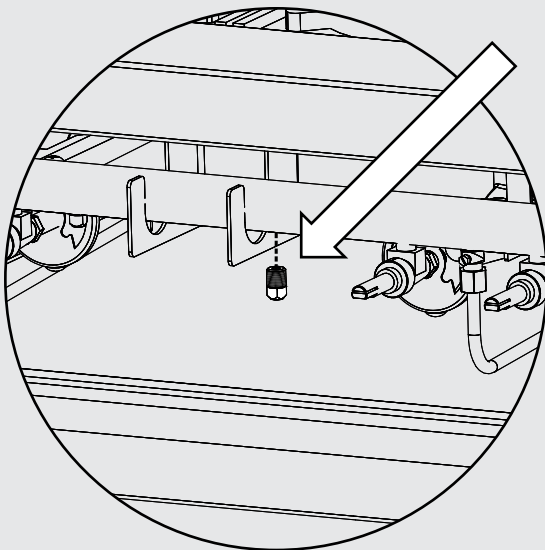


Figure 8

STANDARD RANGE

CAPS

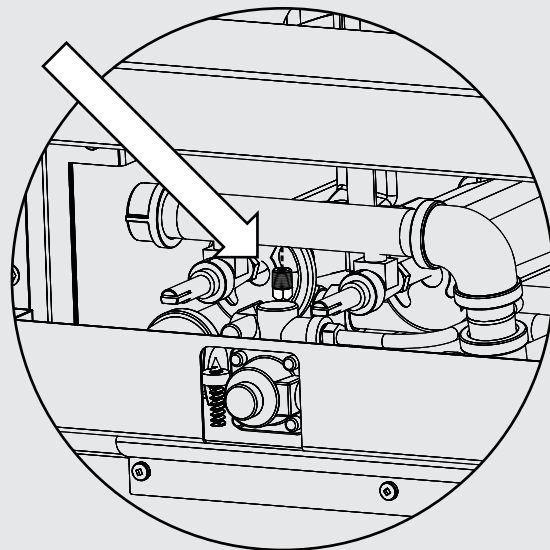


Figure 9

SAFETY RANGE (S)

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

▪ Standard Gas Countertop Range

1. Turn the infinity controls to the "OFF" position and wait five (5) minutes.
2. Remove the cast iron grates from the range.
3. Open the units main gas supply.
4. Light on the pilot(s) manually. **(Figure 10)**
5. Make sure the pilot(s) are correctly lit before replacing the cast-iron grates.
6. Set the infinity controls to the desired position.

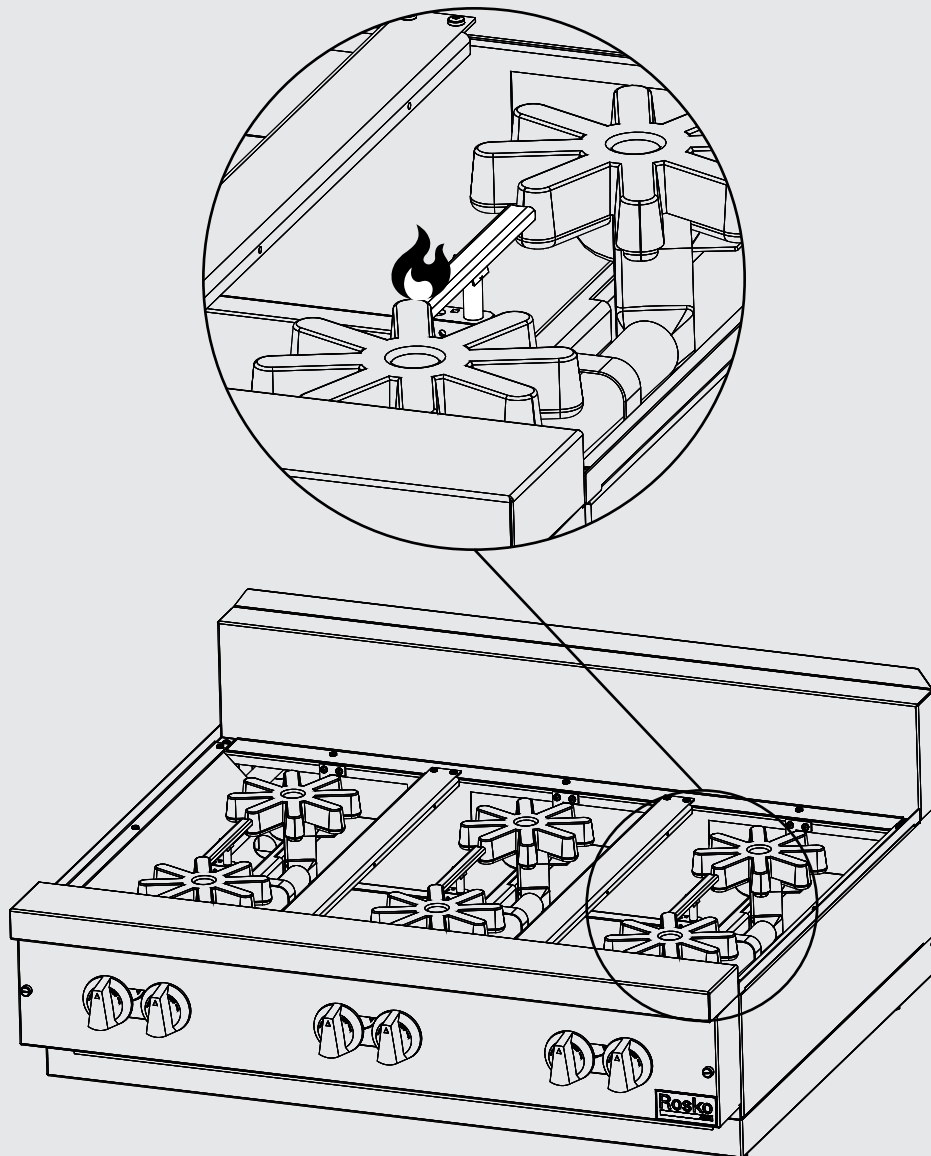


Figure 10

▪ **Gas Countertop Range With Safety Valve**

1. Turn the infinity controls to the "OFF" position and wait five (5) minutes.
2. Remove the cast iron grates from the range.
3. Open the units main gas supply.
4. Press and hold the safety valve knob for a few seconds and light on the pilot(s) manually.
Then, hold the safety valve knob for one (1) minute. Repeat this step for each pilot. **(Figure 11)**

NOTE: If the pilot light goes out, repeat step 4.

5. Make sure the pilot(s) are correctly lit before replacing the cast-iron grates.
6. Set the infinity controls to the desired position.

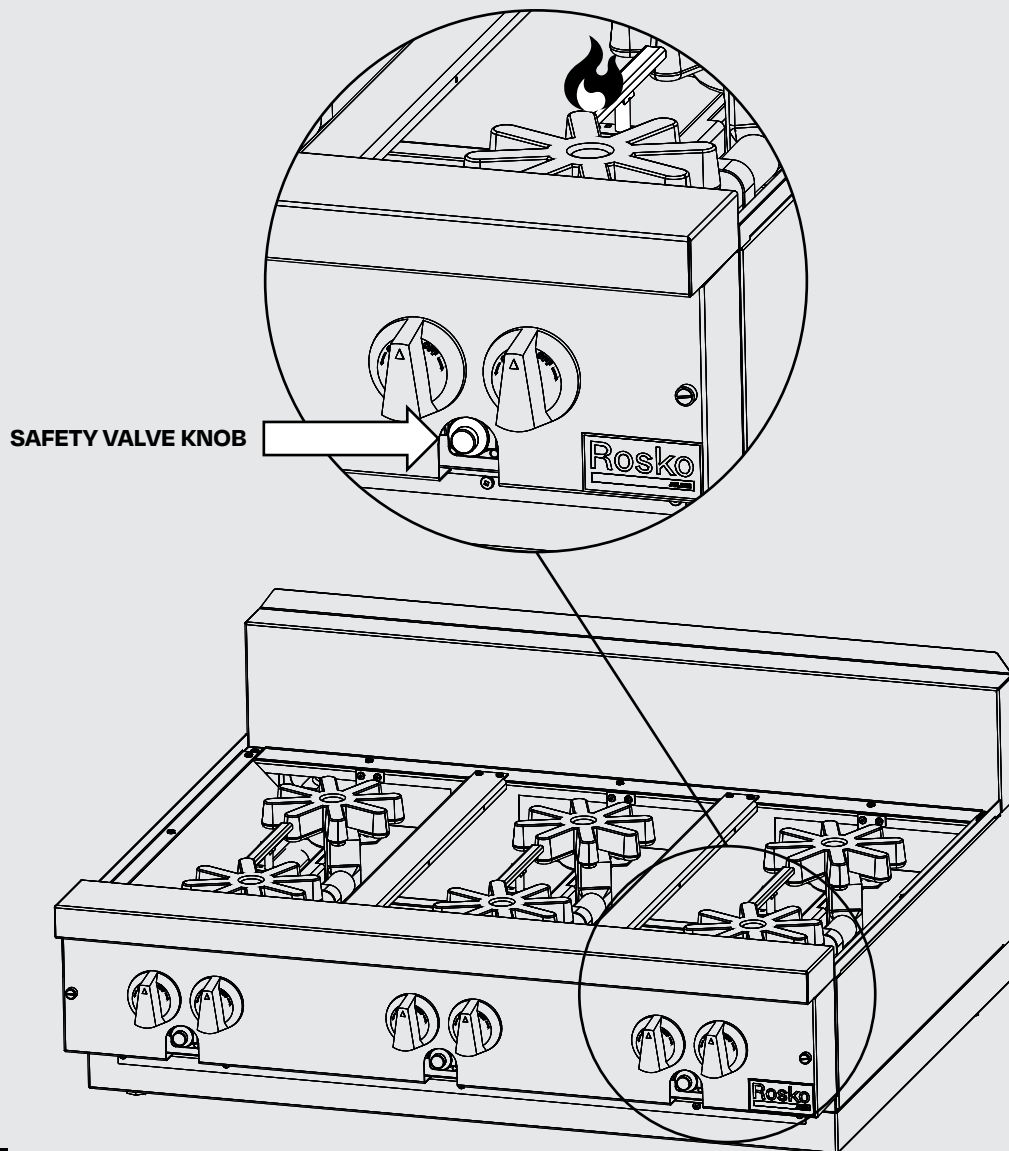


Figure 11

3.2. BURNER ADJUSTMENT

NOTE: To avoid weak and unstable flames from the burner(s) or carbon monoxide from the combustion, it is suggested to adjust the burner's air damper(s).

To do this, turn the thermostat to the maximum position and observe the burner flames:

- If the flames are unstable or do not emerge from the edge of the burner holes, close the air damper gradually until the flames become stable.
- If the flames show a yellow glow at the tip, open the air damper gradually until the yellow glow disappears.

3.3. PROLONGED SHUTDOWN

1. Turn the infinite controls to the "OFF" position.
2. 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 light(s). A buildup can cause problems with the unit's operation and even a fire.

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.

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

- Soak racks in 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 buildup on the burners and rinse with hot water.

Then apply cooking oil to prevent rust.

5. SERVICE PARTS

5.1. RO-RCG-12

See **figure 12** for identification of service parts

#	Code	Description	Qty
1	913900231	Control Knob OFF/HI-LO	2
2	935350027	Cast Iron Open Front Burner 16 000 BTU	1
3	935350026	Cast Iron Open Rear Burner 16 000 BTU	1
4	202101046	Convertible Pilot Light 5 3/4"	1
5	935900041	Pilot Orifice 0.014	1
	935900042	Pilot Orifice 0.022	1
6	935900048	Cast Iron Top Grate for Gas Range	2
7	935150082	Pressure Regulator for Gas Range	1
8	202101189	1 1/2" Natural Gas Injector, hex 1/2" #45	1
	202101210	1 1/2" Propane Gas Injector, hex 1/2" #55	1
9	202101190	Natural Gas Injector hex 1/2" #45	1
	202101211	Propane Gas Injector hex 1/2" #55	1
10	935150076	Control Valve OFF/HI-LO	2

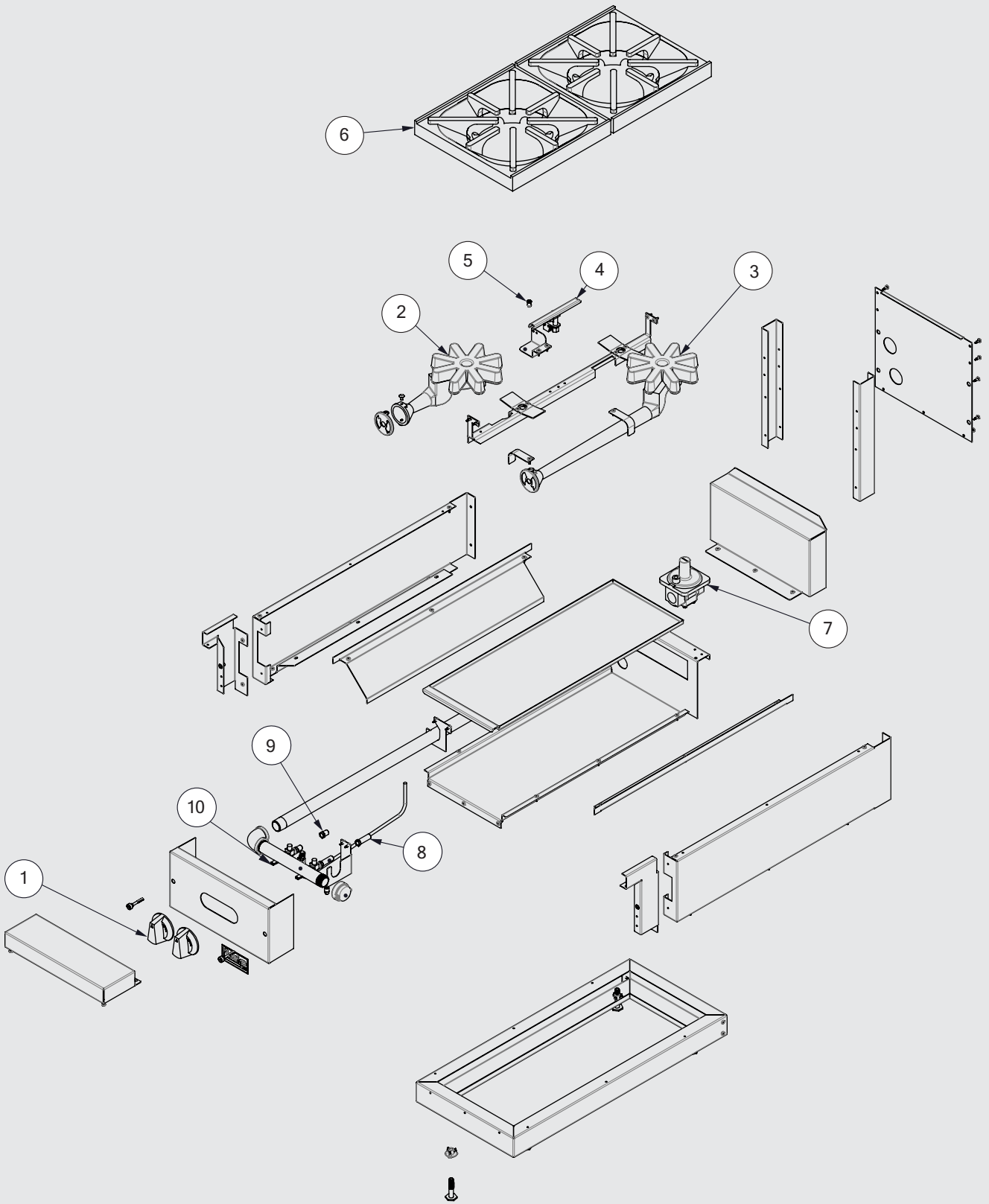


Figure 12

5.2. RO-RCG-12-S

See **figure 13** for identification of service parts

#	Code	Description	Qty
1	913900231	Control Knob OFF/HI-LO	2
2	935350027	Cast Iron Open Front Burner 16 000 BTU	1
3	935350026	Cast Iron Open Rear Burner 16 000 BTU	1
4	202101046	Convertible Pilot Light 5 3/4"	1
5	935900041	Pilot Orifice 0.014	1
	935900042	Pilot Orifice 0.022	1
6	935900048	Cast Iron Top Grate for Gas Range	2
7	935150082	Pressure Regulator for Gas Range	1
8	202101189	1 1/2" Natural Gas Injector, hex 1/2" #45	1
	202101210	1 1/2" Propane Gas Injector, hex 1/2" #55	1
9	202101190	Natural Gas Injector hex 1/2" #45	1
	202101211	Propane Gas Injector hex 1/2" #55	1
10	935150074	Thermostatic Safety Valve for Gas Countertop Range, 1/4" Tube	1
11	935150079	Thermocouple 24"	1
12	935150076	Control Valve OFF/HI-LO	2

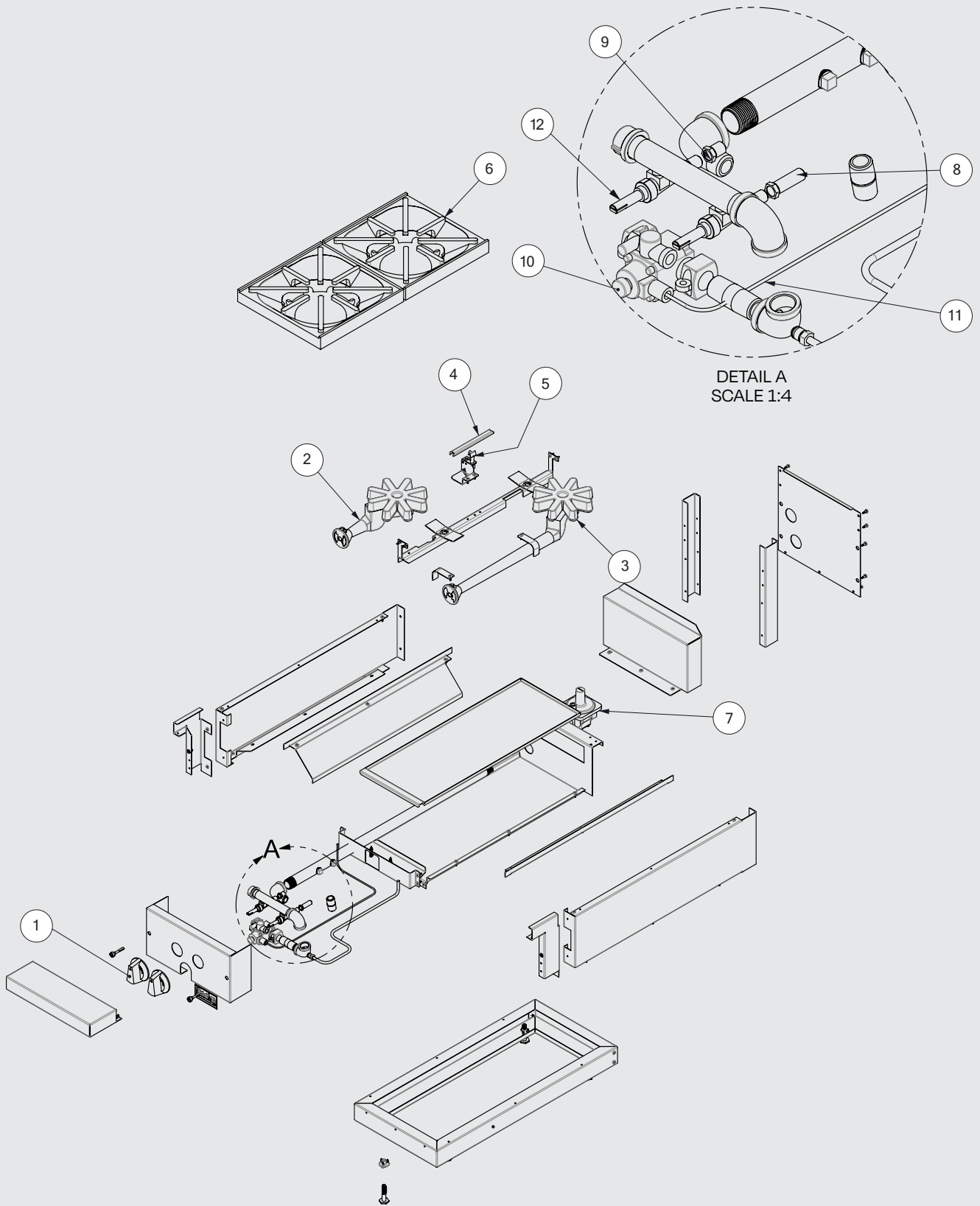


Figure 13

5.3. RO-RCG-24

See **figure 14** for identification of service parts

#	Code	Description	Qty
1	913900231	Control Knob OFF/HI-LO	4
2	935350027	Cast Iron Open Front Burner 16 000 BTU	2
3	935350026	Cast Iron Open Rear Burner 16 000 BTU	2
4	202101046	Convertible Pilot Light 5 3/4"	2
5	935900041	Pilot Orifice 0.014	2
	935900042	Pilot Orifice 0.022	2
6	935900048	Cast Iron Top Grate for Gas Range	4
7	935150082	Pressure Regulator for Gas Range	1
8	202101189	1 1/2" Natural Gas Injector, hex 1/2" #45	2
	202101210	1 1/2" Propane Gas Injector, hex 1/2" #55	2
9	202101190	Natural Gas Injector hex 1/2" #45	2
	202101211	Propane Gas Injector hex 1/2" #55	2
10	935150076	Control Valve OFF/HI-LO	4

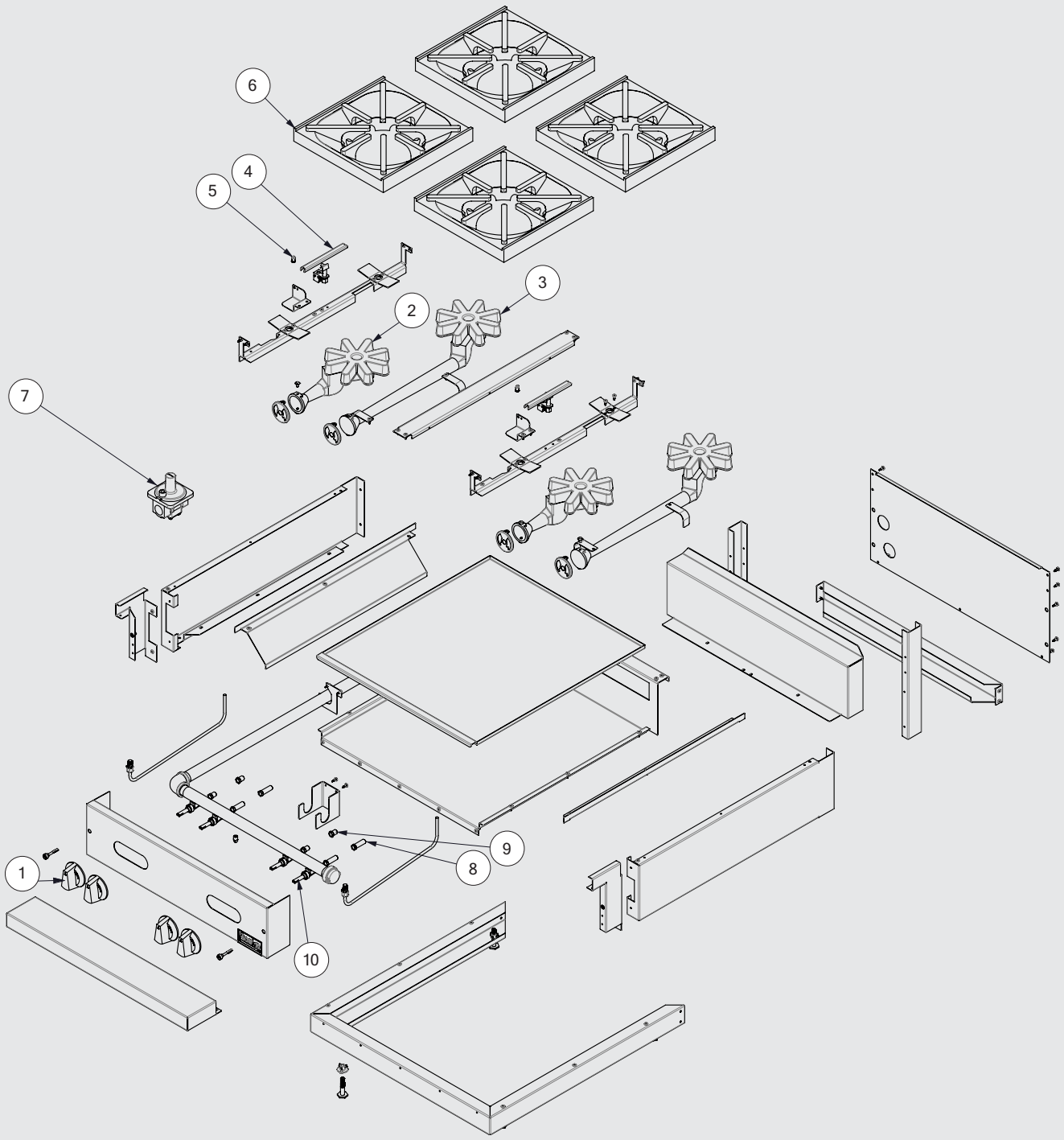


Figure 14

5.4. RO-RCG-36

See **figure 15** for identification of service parts

#	Code	Description	Qty
1	913900231	Control Knob OFF/HI-LO	6
2	935350027	Cast Iron Open Front Burner 16 000 BTU	3
3	935350026	Cast Iron Open Rear Burner 16 000 BTU	3
4	202101046	Convertible Pilot Light 5 3/4"	3
5	935900041	Pilot Orifice 0.014	3
	935900042	Pilot Orifice 0.022	3
6	935900048	Cast Iron Top Grate for Gas Range	6
7	935150082	Pressure Regulator for Gas Range	1
8	202101189	1 1/2" Natural Gas Injector, hex 1/2" #45	3
	202101210	1 1/2" Propane Gas Injector, hex 1/2" #55	3
9	202101190	Natural Gas Injector hex 1/2" #45	3
	202101211	Propane Gas Injector hex 1/2" #55	3
10	935150076	Control Valve OFF/HI-LO	6

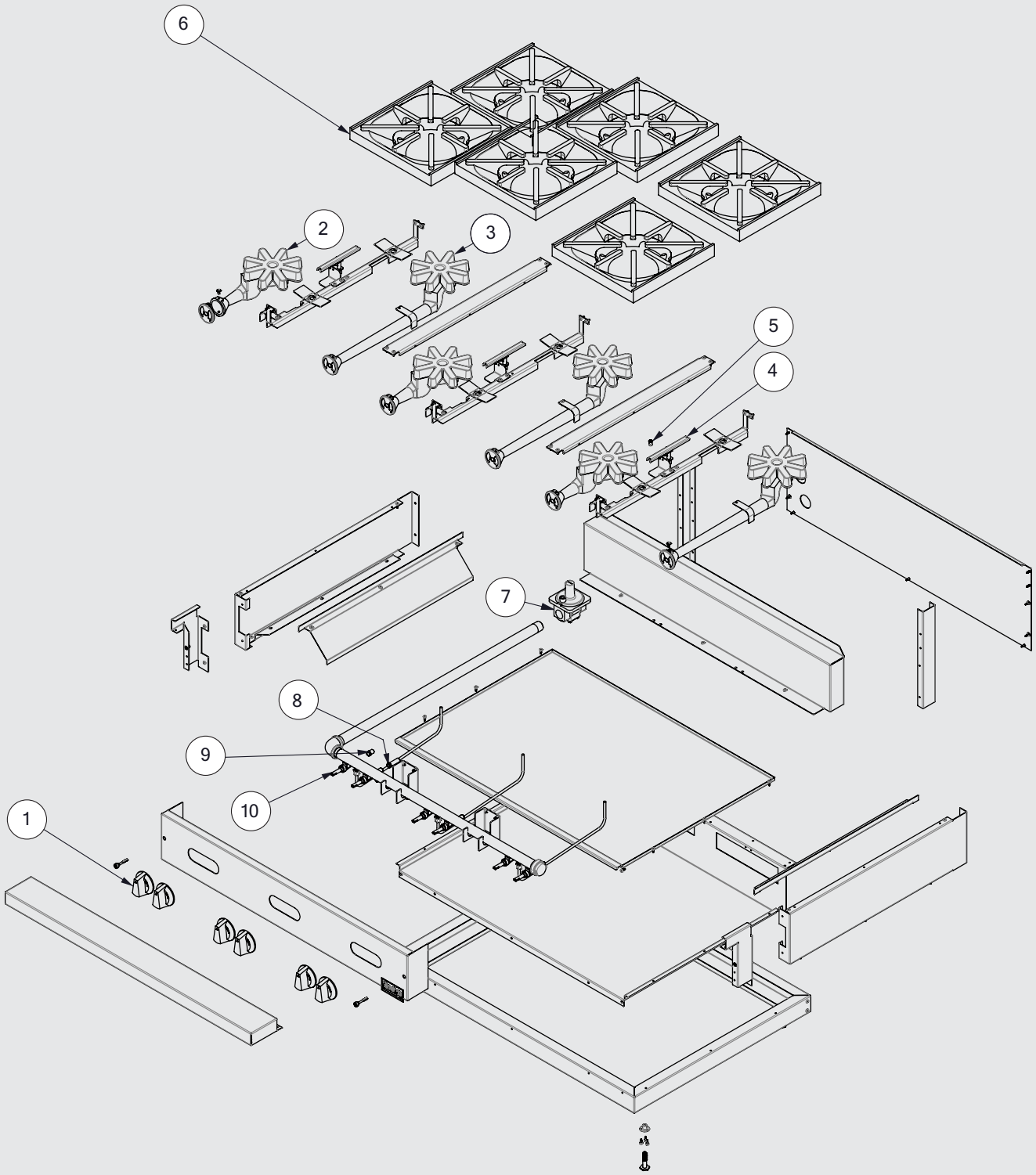
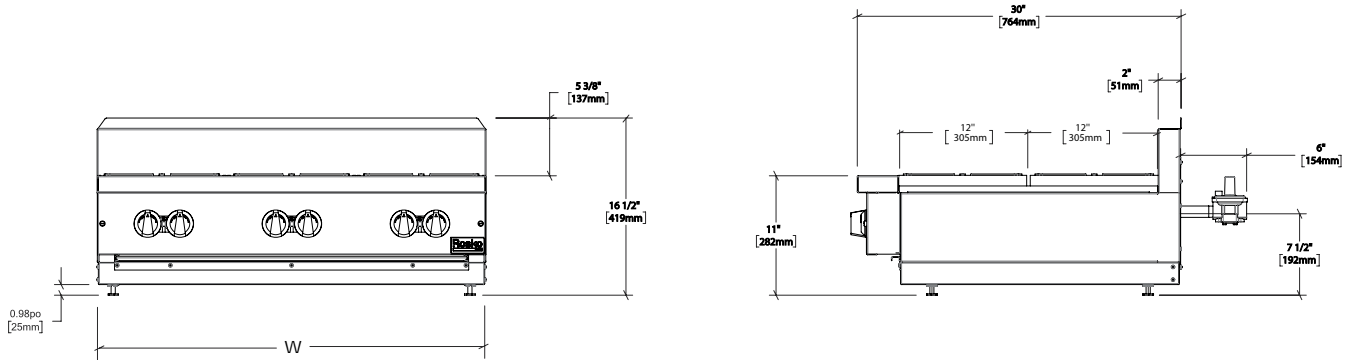


Figure 15

6. SPECIFICATIONS

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



Models	Width (W)	Depth	Total Height	Cooking surface	Weight	Shipping dimensions (W x D x H)
RO-RCG-12	12" – 305 mm	30" – 762 mm	16" – 406 mm	12 x 23 ³ / ₄ " 305 x 603 mm	70 lb – 31 kg	18 x 36 x 21" 457 x 914 x 533 mm
RO-RCG-12-S						
RO-RCG-24	24" – 610 mm			24 x 23 ³ / ₄ " 610 x 603 mm	120 lb – 54 kg	38 x 38 x 24" 965 x 965 x 610 mm
RO-RCG-36	36" – 914 mm			36 x 23 ³ / ₄ " 914 x 603 mm	195 lb – 88 kg	

Models	Total output	Number of controls/burners	Natural gas operating pressure	Propane gas operating pressure	Thermostatic safety valve [Option S]
RO-RCG-12	32 000 BTU/H	2	7 po W.C.	11 po W.C.	
RO-RCG-12-S					■
RO-RCG-24	64 000 BTU/H	4			
RO-RCG-36	96 000 BTU/H	6			



WARNING

Keep this guide for future reference.

CONTACT US

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