



# EVOLUTIONSERIES

INSTALLATION AND OPERATION MANUAL

## GAS RANGE STATIC OVEN

G505

G506

G508

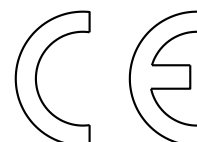


Date Purchased \_\_\_\_\_

Serial Number \_\_\_\_\_

Dealer \_\_\_\_\_

Service Provider \_\_\_\_\_



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Blue Seal Gas Static Oven Range

<b>G505</b>	<b>Gas Range Static Oven - 750mm wide.</b>
<b>G506</b>	<b>Gas Range Static Oven - 900mm wide.</b>
<b>G508</b>	<b>Gas Range Static Oven - 1200mm wide.</b>

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# Introduction

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We are confident that you will be delighted with your BLUE SEAL GAS RANGE STATIC OVEN and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Blue Seal appliance, there are two important things you can do.

## Firstly:

Please read the instruction book carefully and follow directions given. The time taken will be well spent.

## Secondly:

If you are unsure of any aspect of installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your question.

## CE Only:

These instructions are only valid if the country code appears on the appliance. If code does not appear on appliance, refer to supplier of this appliance to obtain technical instructions for adapting appliance to conditions for use in that country.



### Warning

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.



### Warning

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.



### Warning

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- THE APPLIANCE MUST **NOT** BE LEFT ON UNATTENDED.
- IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.
- **DO NOT** STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



### Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.
- **DO NOT** operate the appliance without the legs supplied fitted.

### Model Numbers Covered in this Specification

G505D[1]	Gas Static Oven + 4 Open Burners.
G505C[1]	Gas Static Oven + 2 Open Burners + 300mm Griddle.
G506D[1]	Gas Static Oven + 6 Open Burners.
G506C[1]	Gas Static Oven + 4 Open Burners + 300mm Griddle.
G506B[1]	Gas Static Oven + 2 Open Burners + 600mm Griddle.
G506A	Gas Static Oven + 900 mm Griddle.
G508D[1]	Gas Static Oven + 8 Open Burners + Storage Cabinet.
G508C[1]	Gas Static Oven + 6 Open Burners + 300mm Griddle + Storage Cabinet.
G508B[1]	Gas Static Oven + 4 Open Burners + 600mm Griddle + Storage Cabinet.
G508A[1]	Gas Static Oven + 2 Open Burners + 900mm Griddle + Storage Cabinet.

[1] - Open Burner Options;

- F - With Flame Failure Protection.
- PF - With Pilot and Flame Failure Protection.

### General

A heavy duty, general purpose gas range created for compact modular kitchens. It has a high option Cook Top / Griddle arrangement and is available on industrial adjustable feet or on robust rollers. Open Burners are available in either 'PF' (Pilot and Flame Failure) or 'F' (Flame Failure Only) options. Open Burner and Griddle options are fitted with individual flame failure for each open burner. Griddles are fitted with pilot, flame failure and piezo ignition as standard. Easy clean stainless steel external finish.

The oven is fitted with pilot and flame failure with piezo ignition and a 30MJ oven burner.

## Specifications

### Gas Supply Requirements

#### - Australia:

	Natural Gas	LP Gas (Propane)
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	2.6 kPa
<b>Gas Connection</b>	$\frac{3}{4}$ " B.S.P. Male	

#### - New Zealand:

	Natural Gas	LP Gas
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	2.6 kPa
<b>Gas Connection</b>	$\frac{3}{4}$ " B.S.P. Male	

#### - UK Only:

Category: **II<sub>2H3P</sub> (20, 37).**  
 Flue Type: **A<sub>1</sub>.**

		Natural Gas (G20)			Propane (G31)		
		Open Burner (each)	Griddle (each 300mm section)	Oven	Open Burner (each)	Griddle (each 300mm section)	Oven
Heat Input (nett)	Nominal	6.5 kW	5.5 kW	7.8 kW	6.5 kW	5.5 kW	7.8 kW
	Reduced	1.75 kW	1.85 kW	---	1.75 kW	1.95 kW	---
Gas Rate (nett)	Nominal	0.69 m³/hr	0.58 m³/hr	0.83 m³/hr	0.51 kg/hr	0.43 kg/hr	0.61 kg/hr
	Reduced	0.19 m³/hr	0.20 m³/hr	---	0.14 kg/hr	0.15 kg/hr	---
Supply Pressure		20 mbar			37 mbar		
Burner Operating Pressure (*)		9.9 mbar			26 mbar		
Gas Connection		3/4" B.S.P. Male					

\* Measure burner operating pressure at manifold test point with 2 burners operating at full setting. Operating pressure is ex-factory set through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to 'Gas Conversion' section for details).

## - All Other Markets:

	Natural Gas	Town Gas (**)
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28MJ/hr	28MJ/hr
- each 300mm Griddle Section	21MJ/hr	21MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40kPa	0.75 - 1.50kPa
<b>Burner Operating Pressure (*)</b>	0.95kPa	0.63 Pa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf	

	LP Gas (Propane)	Butane
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28MJ/hr	28MJ/hr
- each 300mm Griddle Section	21MJ/hr	21MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
<b>Supply Pressure</b>	2.75 - 4.50kPa	2.75 - 4.50kPa
<b>Burner Operating Pressure (*)</b>	2.6kPa	2.6kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf	

### NOTE:

- (\*) Measure Burner operating pressure at manifold test point with 2 burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (\*\*) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to 'Gas Conversion and Specifications' section in this manual for further details.

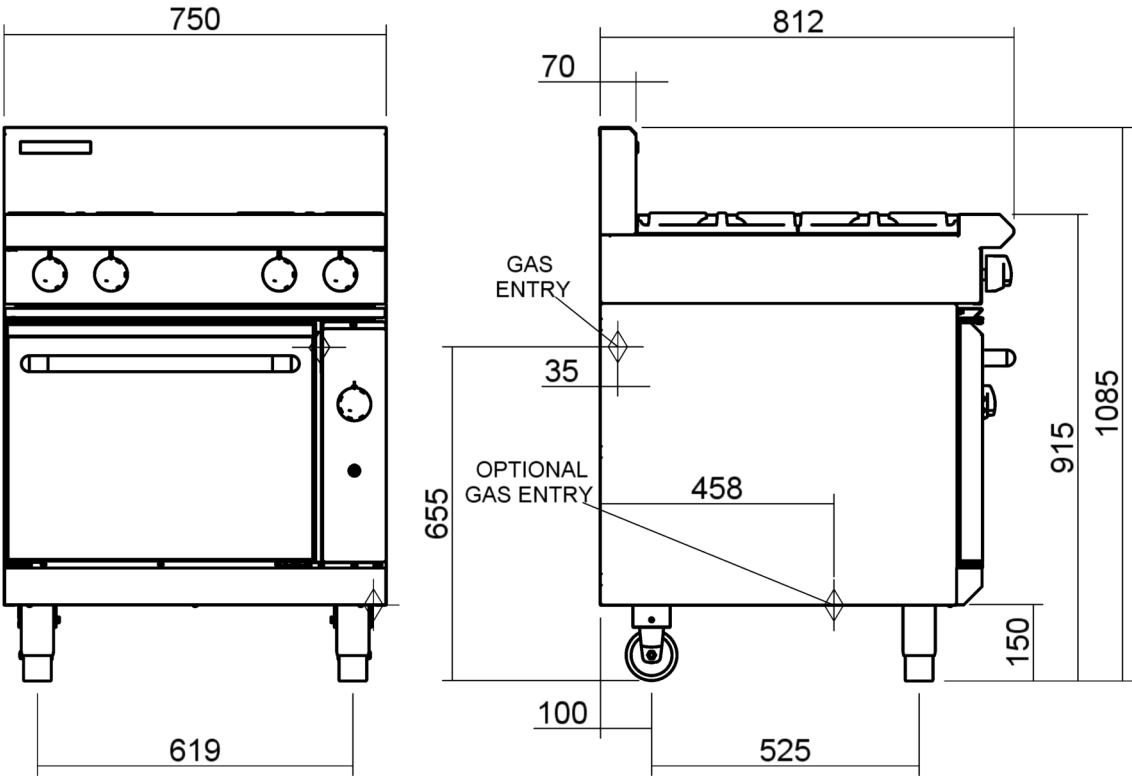
### Gas Connection

Gas supply connection point is located at rear of appliance, approximately 130mm from right hand side, 32mm from rear and 655mm from floor and is reached from beneath appliance. (Refer to 'Dimensions' section).

Connection is 3/4" BSP male thread.

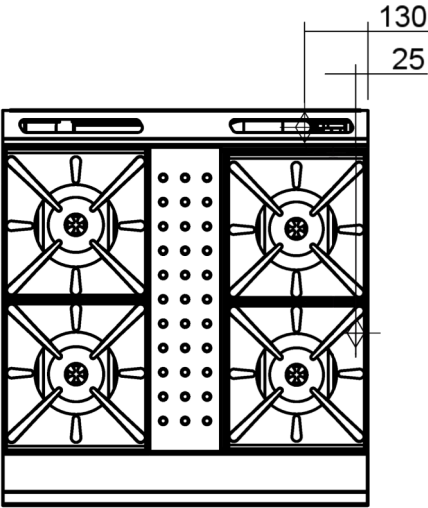
Dimensions

G505

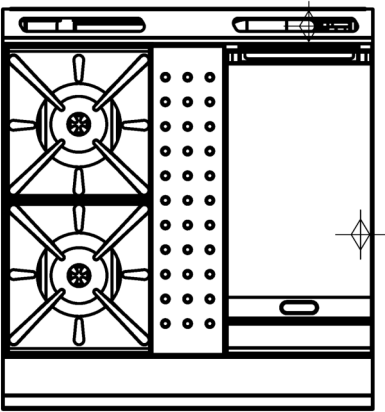


Cook Top Options

G505D

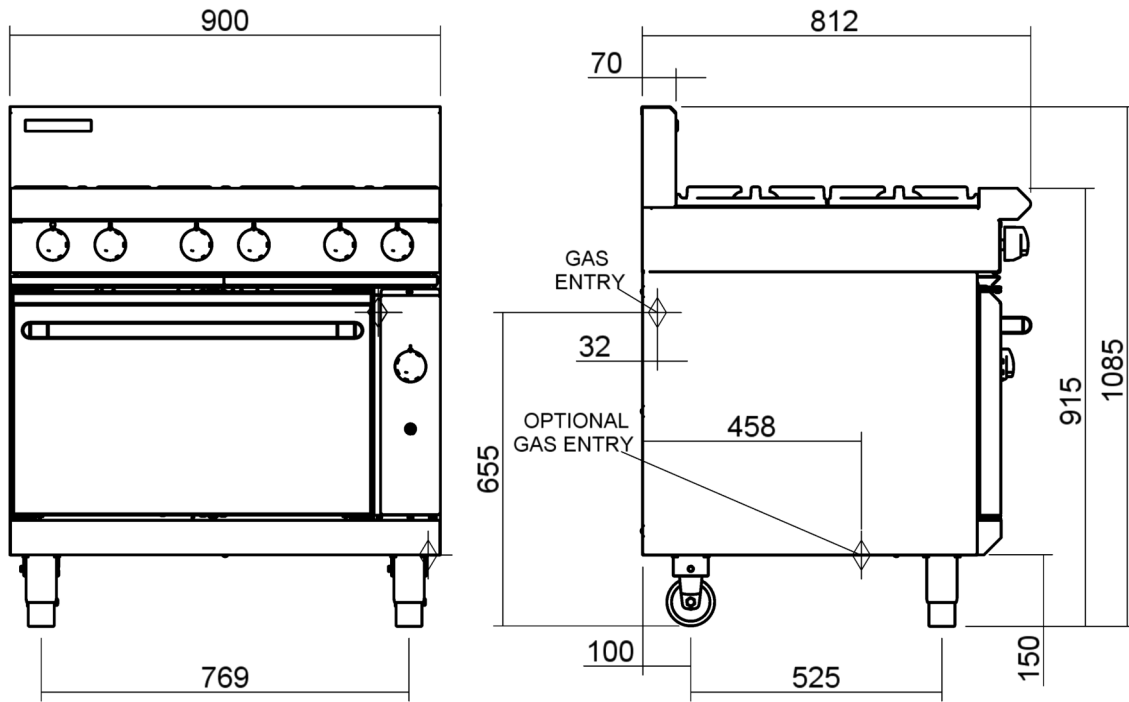


G505C



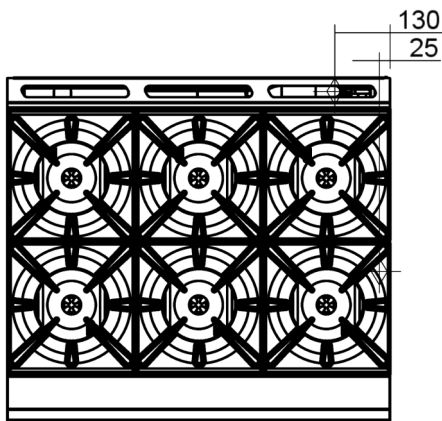


## G506

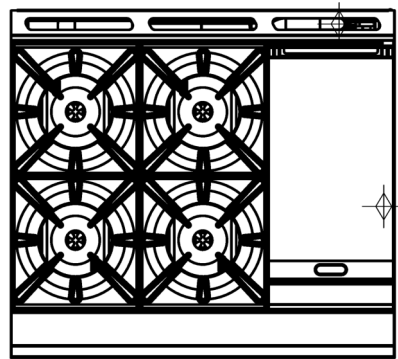


## Cook Top Options

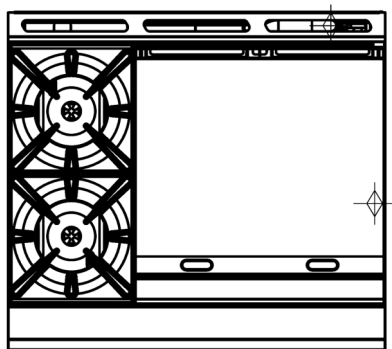
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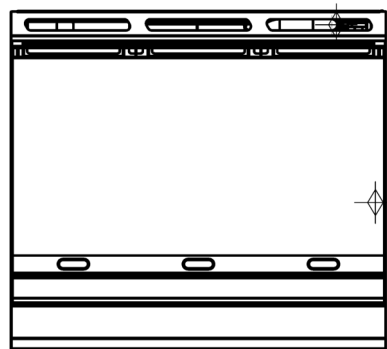
### G506C



### G506B

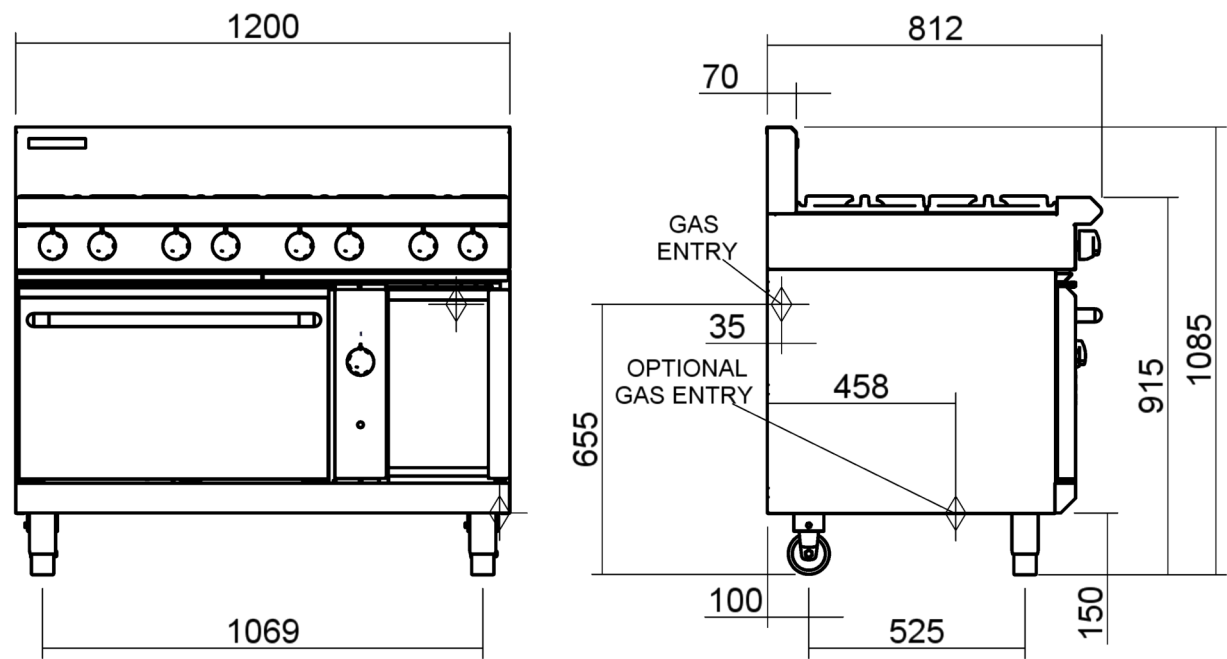


### G506A



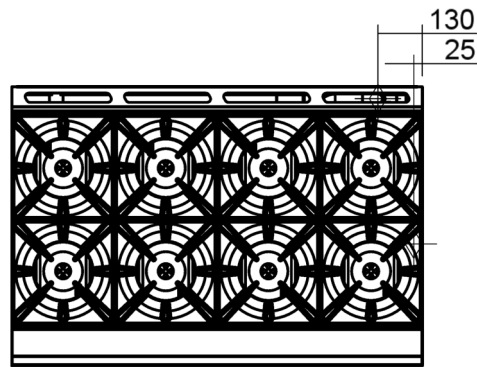
Dimensions

G508

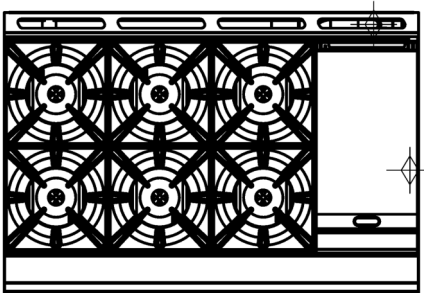


Cook Top Options

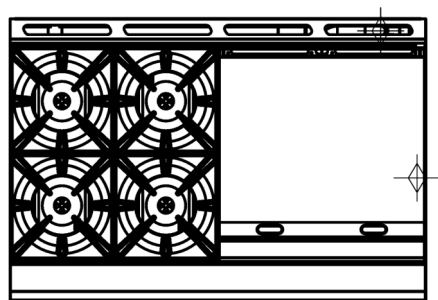
G508D



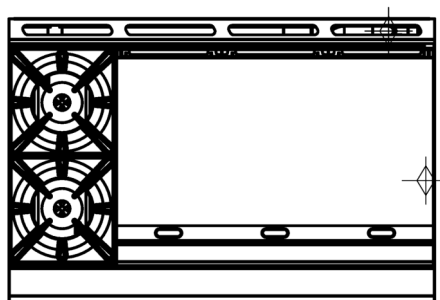
G508C



G508B



G508A



## Installation Requirements

### NOTE:

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas and health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent occurrence of unacceptable concentrations of health harmful substances in room, appliance is installed in.

Blue Seal Gas Range Static Ovens are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

<b>AUSTRALIA:</b>	- AS 5601	- Gas Installations.
<b>NEW ZEALAND:</b>	- NZS 5261	- Gas Installation.
<b>UNITED KINGDOM:</b>	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS 6173	- Installation of Catering Appliances.
	- BS 5440 1 & 2	- Installation Flueing & Ventilation.
<b>IRELAND:</b>	- IS 820	- Non - Domestic Gas Installations.

**Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.**

**Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.**

## Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
- Report any deficiencies to distributor who supplied the appliance.
- Check available gas and electrical supply is correct to that shown on rating plate located on front right hand corner of bottom sill.

## Location

1. Installation must allow for sufficient flow of fresh air for combustion air supply.
2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to appliance flue outlet.
4. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. Minimum installation clearances shown overleaf are to be adhered to.

Combustion Air Requirements:			
	G505	G506	G508
<b>Natural Gas</b>	33 m <sup>3</sup> /hr	45 m <sup>3</sup> /hr	57 m <sup>3</sup> /hr
<b>LPG / Butane</b>	34 m <sup>3</sup> /hr	47 m <sup>3</sup> /hr	59 m <sup>3</sup> /hr
<b>Town Gas</b>	33 m <sup>3</sup> /hr	45 m <sup>3</sup> /hr	57 m <sup>3</sup> /hr

5. Position appliance in its approximate working position.
6. All air for burner combustion is supplied from beneath appliance. Legs must always be fitted and no obstructions placed on underside or around base of appliance, as obstructions will cause incorrect operation and / or failure of appliance.

**NOTE: Do not obstruct or block appliances flue. Never directly connect a ventilation system to appliance flue outlet.**

# Installation

## Clearances

**NOTE:** Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm (*)	0mm
Rear	100mm	0mm

\* Side clearances can be 50mm when adjacent surface is at least 100mm below cooking surface.

## Assembly



### Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**

### NOTE:

- All Models are delivered completely assembled. No further assembly is required.
- This appliance is fitted with adjustable feet to enable appliance to be positioned securely and level. This should be carried out on completion of gas connection. Refer to 'Gas Connection' section.

### Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

1. Check all feet (or castors) are securely fitted.
2. Adjust feet to make Range steady and level.

## Gas Connection

**NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.**

1. Blue Seal Static Gas Ranges do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that gas supply is correct for appliance being installed and that adequate supply pressure and volume are available. The following checks should be made before installation:-
  - a. **Gas Type** the appliance has been supplied for, is shown on coloured stickers located above gas connection point and on rating plate. Check this is correct for gas supply appliance is being installed for. Gas conversion procedure is shown in this manual.
  - b. **Supply Pressure** required for this appliance is shown in 'Specifications' section of this manual. Check gas supply to ensure adequate supply pressure exists.
  - c. **Input Rate** of this appliance is stated on Rating Plate and in 'Specifications' section of this manual. Input rate should be checked against available gas supply line capacity.  
**Particular note should be taken if appliance is being added to an existing installation.**



**NOTE:** It is important that adequately sized piping runs directly to connection joint on appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit gas regulator supplied, into gas supply line as close to appliance as possible.

**NOTE:** Gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per 'Gas Conversion Section' in this manual.  
Ensure regulator is converted to correct gas type that appliance will operate on.  
Regulator outlet pressure is fixed ex-factory for gas type that regulator is converted to and it is **NOT to be adjusted**.

Regulator connections are  $\frac{3}{4}$ " BSP female.

Connection to the appliance is  $\frac{3}{4}$ " BSP male.

(Refer to 'Specifications' section for gas supply location dimensions).

**NOTE:** A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate appliance into its final operating position and using a spirit level, adjust legs so that appliance is level and at correct height.
5. Connect gas supply to appliance. A suitable joining compound which resists breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.



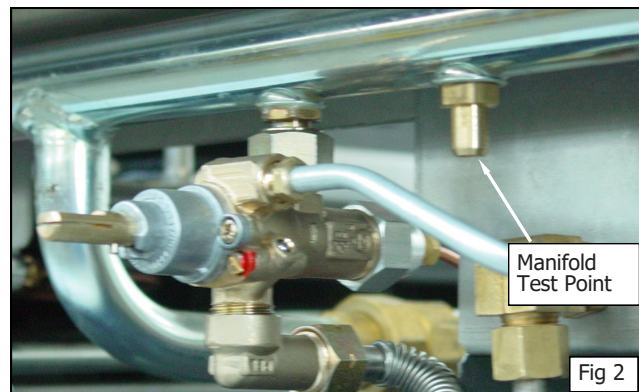
### Warning

**DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.**

7. Check gas operating pressure is as shown in 'Specifications' section.

**NOTE:** Operating pressure is to be measured at manifold test point and with **2 burners** operating at 'High Flame' setting.

8. Verify operating pressure remains correct.



## Commissioning

1. Before leaving new installation;
  - a. Check following functions in accordance with operating instructions specified in 'Operation' section of this manual.
    - Lighting the Griddle.
    - Lighting the Open Burners (F - Flame Failure Option).
    - Lighting the Open Burners (PF - Pilot and Flame Failure Option).
    - Check the Low Fire burner operation.
    - Light the Oven Pilot and Main Burners.
    - Check the Oven Main Burner Thermostat operation.
    - Turning the Oven to 'Stand-By' Mode.
    - Oven 'Shut Down'.
  - b. Ensure operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.
2. This manual must be kept by the owner for future reference, and a record of ***Date of Purchase***, ***Date of Installation*** and ***Serial Number of Appliance*** recorded and kept with this manual. **(These details can be found on Rating Plate attached to bottom right hand corner of bottom sill. Refer to 'Gas Connection' section).**

**NOTE:** If it is not possible to get appliance to operate correctly, shut off gas supply and contact supplier of this appliance.

# Operation

## Operation Guide



### Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.

1. Blue Seal appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operating practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-
  - Lighting the Open Burners (F - Flame Failure Option).
  - Lighting the Open Burners (PF - Pilot and Flame Failure Option).
  - Lighting the Griddle.
  - Oven Pilot Ignition.
  - Oven Main Burner / Thermostat.
  - Turning the Oven to 'Stand-By' Mode.
  - Oven 'Shut-Down'.

## Description of Controls



Fig 3

### Griddle Option Gas Control Knobs



#### Burner Control

- OFF Position.
- ★ PILOT Burner.
- △ HIGH Flame.
- △ LOW Flame.



#### Piezo Igniter (Griddles Only)



#### Open Burner Option

- OFF Position.
- △ HIGH Flame.
- △ LOW Flame.
- ▲ Rear Burner.
- ▼ Front Burner.

(Indicators are located above the Gas Control Knobs).



#### Oven Option

- OFF Position.
- ★ PILOT Burner.

Temperature Graduations 100°C to 290°C.



#### Piezo Igniter (Oven)

**NOTE: Pan Size** - The maximum pan size to be used is 38cm and the minimum size is 12cm, to ensure satisfactory combustion and pan stability.

### **Open Burners ('F' - Flame Failure Option)**

#### **Lighting the Open Burners**

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off gas supply to that burner in the event that burner goes out, so that un-burnt gas is not expelled.

- a. Select burner required, depress and turn the gas control knob anti-clockwise to 'HIGH' position.
- b. Hold gas control knob depressed and manually light main burner.
- c. Release gas control knob after approximately 10-20 seconds after lighting burner.
- d. Burner should stay alight - if not, repeat Steps (a. to (c. above.
- e. To adjust the temperature required, depress and rotate gas control knob between 'HIGH' and 'LOW' positions.

#### **Turning 'OFF' the Open Burners**

- a. When main burner is not required, depress and turn gas control knob clockwise back to 'OFF' position. 'MAIN' burner will extinguish.

### **Open Burners ('PF' - Pilot and Flame Failure Option)**

#### **Lighting the Open Burners**

These open burners are fitted with individual permanent pilots for each open burner, which allows main burners to be turned 'ON' - 'OFF' without having to manually re-light the burner each time that it is turned 'ON', as the main burner will automatically light itself off the pilot burner.

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

- a. Select burner required, depress and turn the gas control knob anti-clockwise to 'PILOT' position.
- b. Hold gas control knob depressed and manually light pilot burner.
- c. Release gas control knob after approximately 10-20 seconds after lighting pilot burner.
- d. Pilot burner should stay alight - if not, repeat Steps (b. to (c. above.
- e. To select 'Full Flame', depress and rotate gas control knob anti-clockwise to first stop 'HIGH' flame position.
- f. To select 'Low Flame', depress and rotate gas control knob fully anti-clockwise to 'LOW' flame position.
- g. To adjust the temperature required, depress and rotate gas control knob between 'HIGH' and 'LOW' positions.

#### **Turning 'OFF' the Open Burners / Pilots**

- a. To turn 'OFF' main burner, but keep pilot burner alight, rotate gas control knob to 'PILOT' position. Main burner will extinguish and pilot will remain alight.
- b. To turn 'OFF' the 'PILOT', depress and turn gas control knob clockwise back to 'OFF' position. 'PILOT' burner will extinguish.

## Operation

### Griddle

#### ! IMPORTANT

Always ensure that the grease tray is emptied regularly and never allow the grease tray to overflow.

#### Lighting the Griddle

- Depress gas control knob and rotate anti-clockwise to 'PILOT' position.
- Hold gas control knob depressed, press piezo ignition button to ignite pilot burner. Repeat Items 1 to 2 until pilot is lit.
- Release gas control knob approximately 10-20 seconds after lighting pilot.
- Pilot should now remain alight - if not, repeat Steps (b. to (c. above).
- To select 'Full Flame', depress and rotate gas control knob anti-clockwise to 'HIGH' position.
- To select 'Low Flame', depress and rotate gas control knob fully anti-clockwise to 'Low Flame' position.
- When main burner is not required, depress and turn gas control knob clockwise back to 'OFF' position.

#### Turning 'OFF' the Griddle Burner / Pilot

- To turn 'OFF' griddle, but keep pilot burner alight, rotate gas control knob to 'PILOT' position. Griddle burner will extinguish and pilot will remain alight.
- To turn 'OFF' 'PILOT', depress and turn gas control knob clockwise back to 'OFF' position. 'PILOT' burner will extinguish.

### Lighting the Oven Pilot Burner

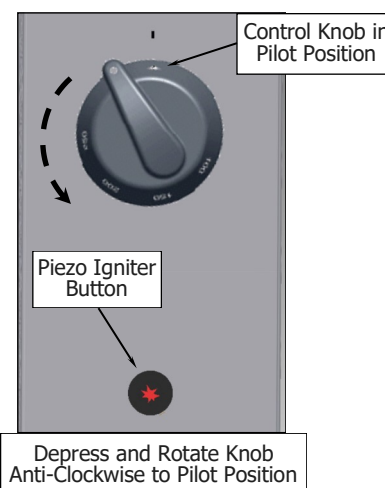
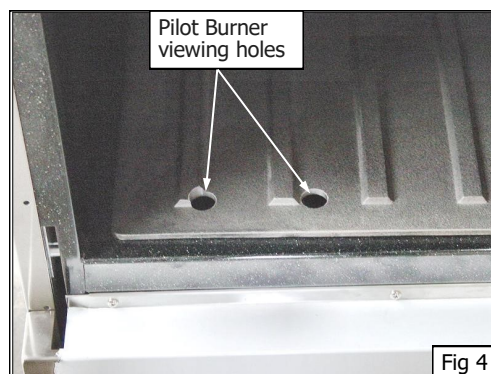
#### ! IMPORTANT

DO NOT USE aluminium foil or trays directly on cast iron sole plate(s). NEVER block or cover openings on each side of sole plate(s).

This oven is fitted with a pilot as a standard option and flame failure protection, which is incorporated by way of a thermo-electric system for the main burner. Flame failure protection will shut off gas supply to burner in the event that pilot burner goes out, so that un-burnt gas is not expelled.

**This is an important safety feature which is slowly becoming law throughout the world.**

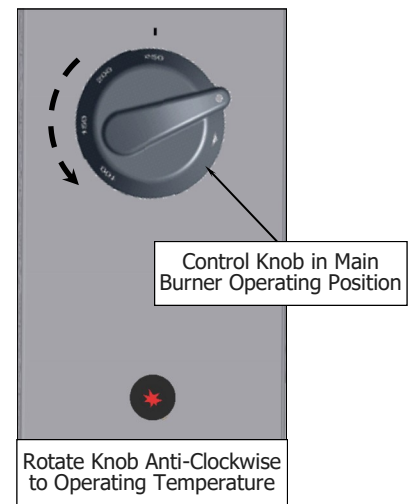
- Open the oven door. Partially depress the thermostat control knob whilst turning anti-clockwise to the 'Pilot' position. **DO NOT fully depress Control Knob whilst trying to rotate anti-clockwise as Knob and Gas Valve will be damaged.**
- With thermostat control knob in 'Pilot' position, keep knob depressed whilst pressing piezo igniter button. (Each press of piezo igniter button will generate a single spark).
- Hold in thermostat control knob for approx. 10-20 seconds, then release. Pilot burner should remain alight. (If pilot does not light, repeat Items 1 to 3 above).
- View oven pilot burner through holes in front of sole plate with oven door open.





### Lighting the Oven Main Burner

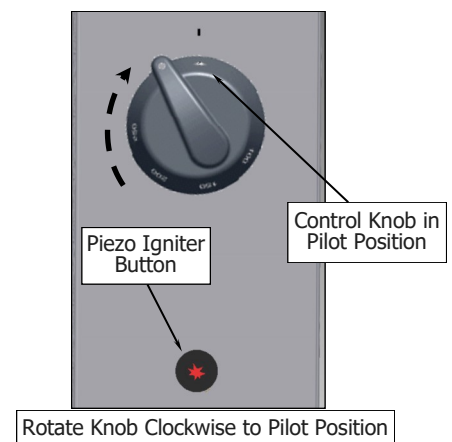
1. Ensure that pilot burner is alight.
2. Rotate thermostat control knob anti-clockwise to the desired temperature marked on the knob.
3. The main burner will now ignite automatically from the pilot burner.



### Turning the Oven to 'Stand-by' (Pilot 'ON' Only)

**NOTE:** DO NOT attempt to rotate Thermostat Control Knob anti-clockwise back to 'Pilot' position as Knob and Gas Valve will be damaged.

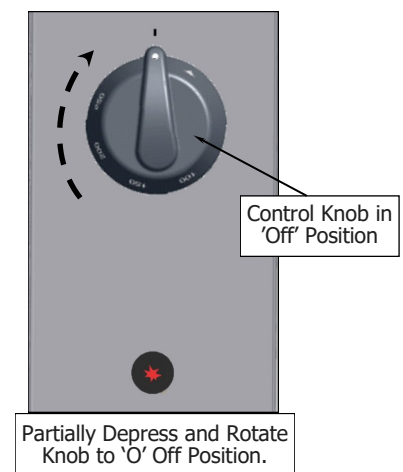
1. Rotate thermostat control knob clockwise to 'Pilot' position. Main burner will extinguish and pilot burner will remain alight.



### Oven 'Shut-Down'

**NOTE:** DO NOT attempt to rotate Thermostat Control Knob anti-clockwise back to 'O' Off position as Knob and Gas Valve will be damaged.

1. To turn oven 'Off' completely, ***partially depress*** thermostat control knob whilst turning clockwise to 'O' Off position, pilot burner will extinguish. **DO NOT fully depress Thermostat Control Knob whilst trying to rotate clockwise to 'O' Off position as Knob and Gas Valve will be damaged.**



### IMPORTANT:

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame in normal operation, appliance requires **IMMEDIATE** service by a qualified service person and should not be used until a service is carried out.

## Cleaning and Maintenance

### Before Commencing Cleaning



#### Caution

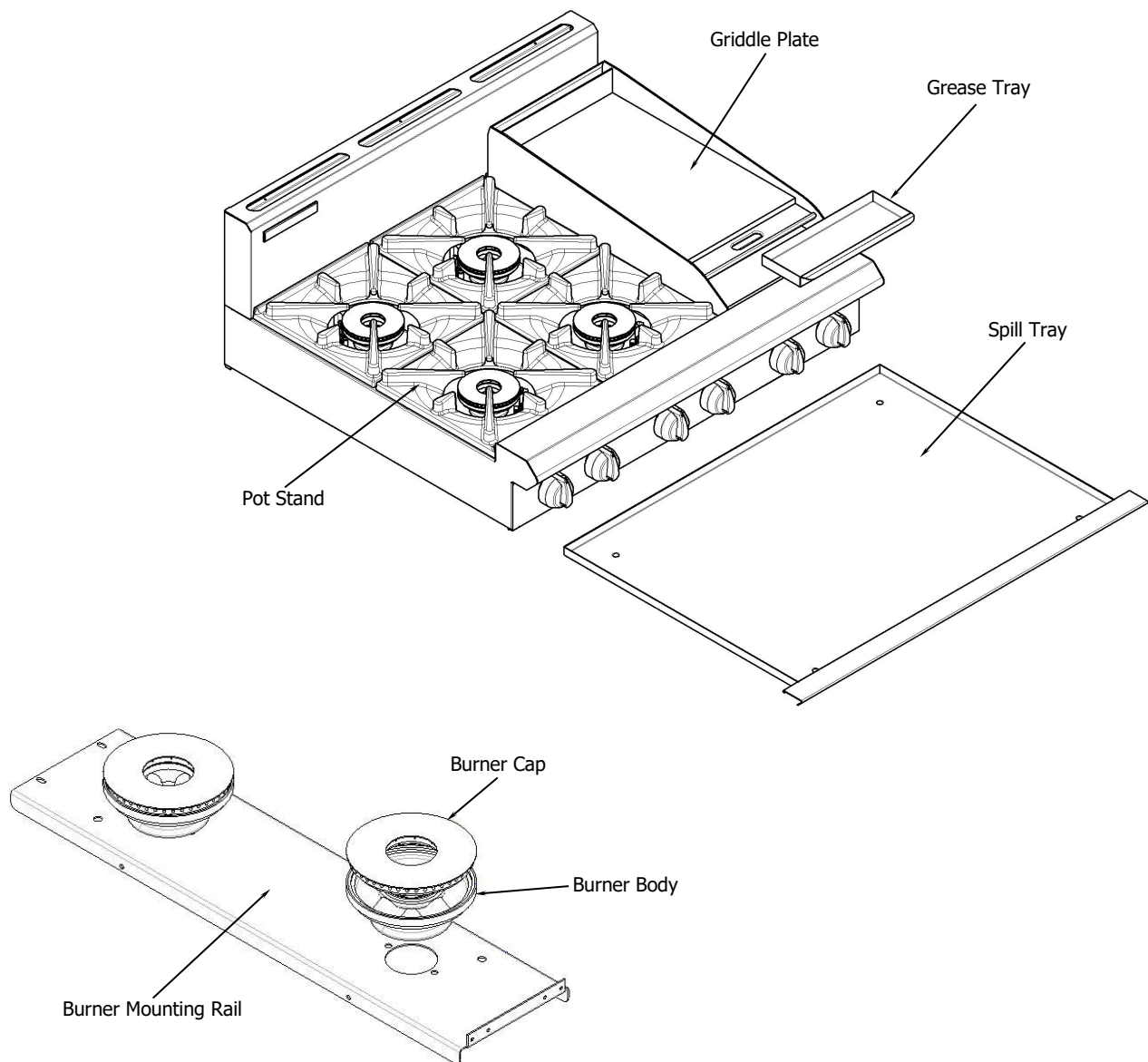
Always turn 'Off' the gas supply before cleaning the appliance.

This appliance is not water proof. Do not use water jet spray to clean interior or exterior of this appliance.

#### NOTE:

- Allow appliance to cool before commencing cleaning.
- DO NOT use abrasive or strong caustic detergents as they could corrode or damage the Cooktop.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

To keep your Cooktop clean and operating at peak efficiency, follow the procedures shown overleaf:-

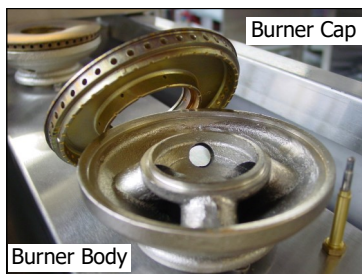


### Open Burner Cleaning

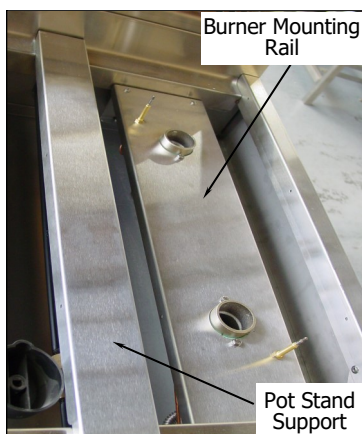
1. Remove pot stands, burner caps, burner bowls and pot stand supports from top of cooktop. Wash with hot soapy water, using a soft bristled brush. Dry thoroughly with a dry cloth. Any baked-on deposits can be scraped off using a scraper tool.

**NOTE: Pot stands, burner bowls and pot stand supports can be washed in a dish washer. Do Not wash burner caps in dishwasher.**

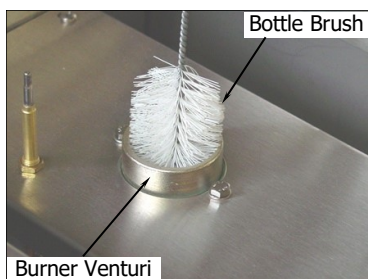
2. Burner mounting rails should not be removed. Clean in situ with hot soapy water.



3. Clean burner venturi with a bottle brush and hot soapy water, as required.



4. Empty spill tray and wash with warm soapy water.



5. Dry all components thoroughly and re-assemble.

### Griddle Plate Cleaning

It is recommended that a flat blade scraper is used to clean the griddle surface, these are not supplied with griddle but may be purchased separately. Refer to 'Replacement Parts List' at rear of this manual.



#### Warning

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.



#### Caution

Always ensure that even pressure is applied over whole surface of scraper tool when using on flat surface of griddle, to prevent scoring of griddle surface.

**NEVER bang sharp edge of scraper tool on flat surface of griddle as this will damage the griddle and invalidate the warranty.**



1. Clean griddle plate surface thoroughly with a scraper tool and brush off any deposits with a soft bristled brush.
2. Stubborn or accumulated carbon deposits can be removed with a griddle stone or a scotch bright pad.
3. Wipe down griddle surface with a cloth and then clean with hot soapy water and a soft bristled brush. Dry thoroughly with a dry cloth.
4. Occasionally bleach griddle plate with vinegar when plate is cold.
5. Empty grease tray and wash with warm soapy water. Dry thoroughly with a dry cloth. Refit grease tray.
6. Briefly turn 'On' griddle until griddle plate is dry.
7. Spread a thin smear of cooking oil over griddle plate to form a protective film.

## **Cleaning and Maintenance**

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### **Oven Interior Cleaning**

1. Do not use wire brushes, steel wool or other abrasive materials to clean oven interior.
2. Clean oven regularly with a good quality domestic oven cleaner.
3. Weekly - Remove and clean any built up of grease etc. from oven racks and bottom spill cover.
4. Dry oven thoroughly with a dry cloth and polish with a soft dry cloth.

### **Stainless Steel Surfaces**

1. Clean stainless steel surfaces with hot soapy water and a soft bristled brush.
2. Baked on deposits or discolouration, use a good quality stainless steel cleaner or stainless steel wool. Always rub in direction of grain.

This section provides an easy reference guide to more common problems that may occur during operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Code and Serial Number of appliance.** (Both can be found on the Rating Plate located on the appliance).

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.  Blocked pilot injector.	Ensure gas isolation valve is turned on, and bottles are not empty.  Call service provider.
Pilot goes out when gas control knob released.	Releasing knob before thermocouple has heated.  Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.  Thermocouple connection to gas control is loose or faulty.  Thermocouple faulty.  Electromagnet in rear of gas control unit is faulty.	Hold knob in for at least 20 seconds following ignition of pilot.  Clean or replace pilot injector.  Tighten thermocouple connection.  Check that thermocouple is producing between 20-30mV.  Inspect and replace if not in good working order.  Call service provider.
Main burner will not light.	Incorrect supply pressure.  Faulty gas control.	Call service provider.  Call service provider.
Piezo Ignition spark is being generated but not sparking from ignition electrode to pilot burner hood. (Griddle Option Only)	HT lead damaged or broken.  Check that the ignition electrode is not cracked and is correctly positioned.  Piezo igniter faulty.	Repair or replace HT lead.  Re-position or replace ignition electrode.  Replace piezo igniter.  Call service provider.

**NOTE:** Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.

## Conversion Procedure



### Caution

Ensure that the Appliance is isolated from the gas supply before commencing servicing.

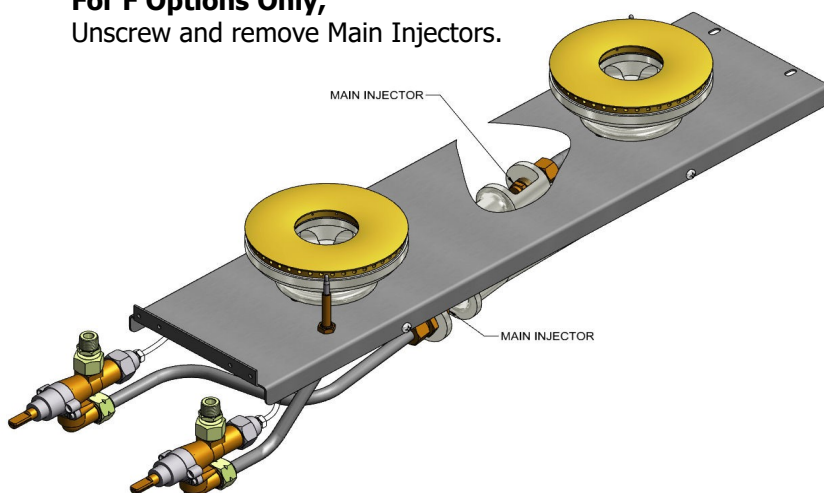
#### NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For relevant gas specifications refer to 'Gas Specifications Tables' at end of this section.

### Open Burners.

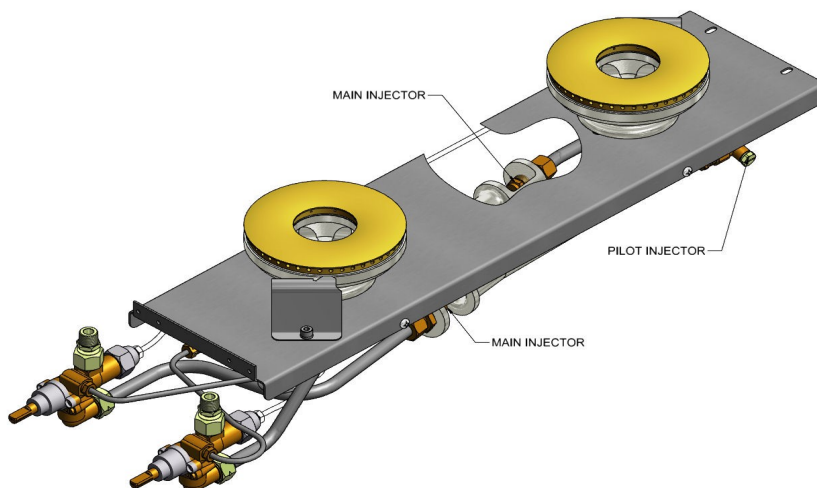
1. Remove the pot stands, burner caps and burner bodies and the pot stand supports.
2. Remove injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at end of this section.

**For F Options Only,**  
Unscrew and remove Main Injectors.



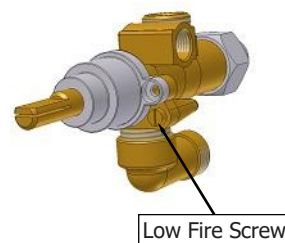
**For PF Options Only,**  
Unscrew and remove Main and Pilot Injectors.

3. Refit the pot stand supports, pot stands, burner caps and burner bodies.
4. Re-light main burners and check flame size on simmer (LOW) position.



- Adjust low fire adjustment screw on open burner gas control valves to obtain desired flame size.

**NOTE:** The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

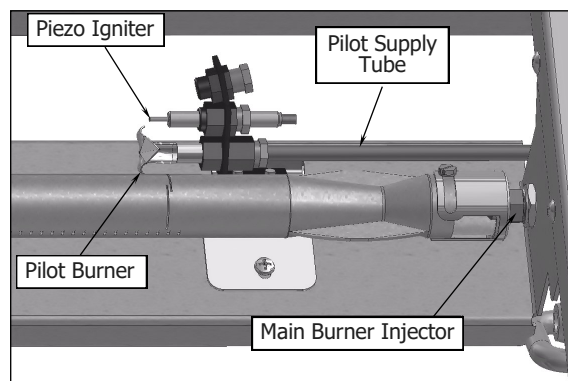


## Gas Conversion and Specifications

### Griddle

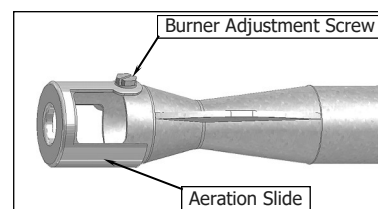
1. Carry out the following:-

- Remove griddle plate section and heat shield.
- Remove main burner.
- Disconnect piezo igniter from mounting bracket. (For access purposes).
- Disconnect pilot supply tube from pilot burner to access pilot injector.



2. With Main Burner removed, ensure aeration gap is adjusted for type of gas being used as shown in 'Gas Specifications Tables' at rear of this section.

3. Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.



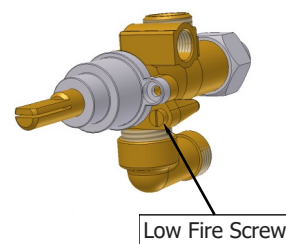
4. Refit the following:-

- Re-connect pilot supply tube to pilot burner.
- Re-connect piezo igniter to mounting bracket.
- Refit main burner, gas control heat shield and griddle plate to cooktop.

5. Re-light main burners and check flame size on 'Low' flame position.

- **Adjust low fire adjustment screw on open burner gas control valves to obtain desired flame size.**

**NOTE:** The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.





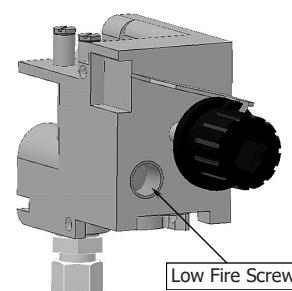
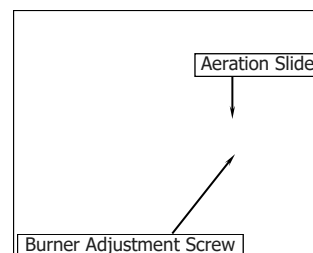
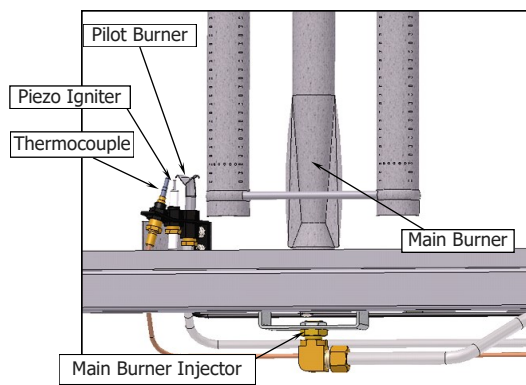
## Gas Conversion and Specifications

### Static Oven

1. Carry out the following:-
  - Remove lower lintel at front of oven.
  - Open oven door and remove sole plate(s).
  - Remove main burner.
  - Remove thermocouple and piezo igniter from mounting bracket. (For access purposes).
  - Disconnect pilot supply tube from pilot burner to access pilot injector.
2. With Main Burner removed, ensure aeration gap is adjusted for type of gas being used as shown in 'Gas Specifications Tables' at rear of this section.
3. Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.
4. Refit the following:-
  - Re-connect pilot supply tube to pilot burner.
  - Re-connect piezo igniter and thermocouple to mounting bracket.
  - Refit main burner and sole plate(s).
5. To Replace the low fire screw in the gas valve:-
  - Remove the oven control panel.
  - Remove low fire screw from gas valve and replace with correct size low fire screw as shown in 'Gas Specifications Tables' at end of this section.

**NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.**

- Refit the oven control panel.

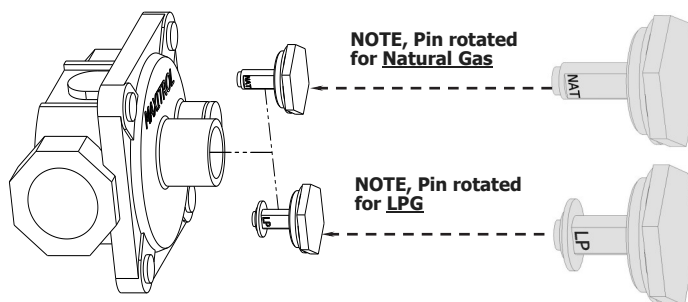




### Gas Regulator

- NAT Gas / LPG / Butane Only.

**NOTE:** The Gas Regulator supplied is convertible between Natural Gas and LP Gas, but its outlet pressure is fixed ex-factory and is NOT to be adjusted.

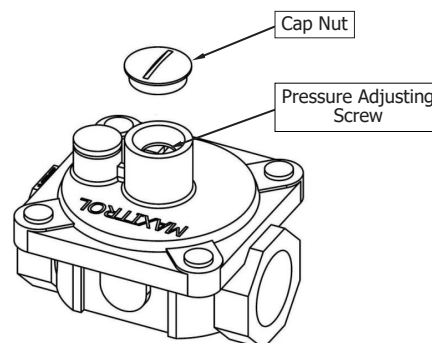


- Town Gas Only.

1. Remove slotted cap from regulator.
2. Turn 'On' gas supply and appliance.
3. Adjust pressure adjusting screw to achieve correct burner operating pressure.

**NOTE:** Measure operating pressure at manifold test point with two burners operating at 'High Flame' setting.

4. Verify operating pressure remains correct (Re-adjust regulator if required).
5. Screw cap nut back onto regulator.



### Gas Type Identification Label

On completion of gas conversion, replace gas type identification label located at:-

- Rear of appliance, above gas connection.
- Beside the rating plate.

### Commissioning

Before leaving the installation;

1. Check all gas connections for leakage using soapy water or other gas detecting equipment.



#### Warning



**DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.**

2. Carry out a 'Commissioning' check of appliance as shown in Installation Section of this manual.
3. Ensure any adjustments done to components that have adjustments / settings paint sealed are to be re-sealed.



# Gas Conversion and Specifications

## Gas Specifications

### - Australia:

		Natural Gas	LP Gas (Propane)
Open Burner	Main Burner Injectors	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
Oven	Main Burner	Ø 2.60mm	Ø 1.60mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 1.5mm	Ø 0.95mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

### - New Zealand:



		Natural Gas	LP Gas
Open Burner	Main Burner Injectors	Ø 2.45mm	Ø 1.40mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
Oven	Main Burner	Ø 2.60mm	Ø 1.60mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 1.5mm	Ø 0.95mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

- (\*) Measure burner operating pressure at manifold test point with two burners operating at full setting. Operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out Gas Conversion, if required. (Refer to information in this section for details).

## Gas Conversion and Specifications

**- UK Only:**


Category: **II<sub>2H3P</sub> (20, 37).**  
 Flue Type: **A<sub>1</sub>.**


		Natural Gas (G20)	Propane (G31)
Open Burner	Main Burner Injectors	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
Oven	Main Burner	Ø 2.60mm	Ø 1.60mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 1.5mm	Ø 0.95mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		20 mbar	37 mbar
Burner Operating Pressure (*)		9.9 mbar	26 mbar
Gas Regulator Cap Screw			

- (\*) Measure burner operating pressure at manifold test point with 2 burners operating at full setting. Operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out Gas Conversion, if required. (Refer to information in this section for details).

## Gas Conversion and Specifications

- All Other Markets:

		Natural Gas	Town Gas (**)
Open Burner	Main Burner	Ø 2.45mm	Ø 4.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.60
Griddle	Main Burner	Ø 2.10mm	Ø 3.40mm
	Pilot Burner	0.35	0.60
	Burner Aeration Setting	Fully open	Fully open
Oven	Main Burner	Ø 2.6mm	Ø 5.0mm
	Pilot Burner	0.35	0.60
	Low Fire	Ø 1.5mm	Ø 2.50mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3-4 kPa	0.75 - 1.50 kPa
Burner Operating Pressure (*)		0.95 kPa	0.63 kPa
Gas Regulator Cap Screw			Adjustable Regulator (Adjust to Burner Operating Pressure specified).

		LP Gas (Propane)	Butane
Open Burner	Main Burner	Ø 1.50mm	Ø 1.40mm
	Pilot Burner ('PF' Option Only)	0.20	0.20
Griddle	Main Burner	Ø 1.30mm	Ø 1.20mm
	Pilot Burner	0.23	0.23
	Burner Aeration Setting	Fully open	
Oven	Main Burner	Ø 1.60mm	Ø 1.45mm
	Pilot Burner	0.23	
	Low Fire	Ø 0.95mm	
	Burner Aeration Setting	Fully Open	
Supply Pressure		2.75 - 4.50 kPa	
Burner Operating Pressure (*)		2.6 kPa	
Gas Regulator Cap Screw			

### NOTE:

- (\*) Measure Burner operating pressure at manifold test point with two burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (\*\*) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to information in this section for further details.

## Gas Conversion and Specifications

### Gas Regulators

Gas Type	Gas Regulators	
	Part No.	Description
Nat. Gas LPG Butane	228531	¾" BSP F/F Convertible.
Town Gas	230185	¾" BSP F/F Adjustable.

### Gas Conversion Kits

Models		Gas Type to Convert to					
		Nat. Gas	LPG	Butane	Town Gas	Nat. Gas (UK)	Propane (UK)
F Models	<b>G505</b>	231885	231884	231886	231887	231909	231908
	<b>G506</b>	231889	231888	231890	231891	231911	231910
	<b>G508</b>	231893	231892	231894	231895	231913	231912
PF Models	<b>G505</b>	231897	231896	231898	231899	231915	231914
	<b>G506</b>	231901	231900	231902	231903	231917	231916
	<b>G508</b>	231905	231904	231906	231907	231919	231918

**NOTE:** Each gas conversion kit is universal for all hob open burners and griddle variations possible within the model specified.

## Replacement Parts

### Replacement Parts List

#### IMPORTANT:

Only genuine authorized replacement parts should be used for servicing and repair of this appliance. Instructions supplied with parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on reverse of front cover of this manual).

When ordering replacement parts, please quote part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

### Cook Top

#### Open Burners

235678	Burner Body.			
227017	Burner Cap.			
030245	Injector	(Nat. Gas)	Ø 2.45mm.	
030230	Injector	(Natural Gas - G20)	Ø 2.30mm.	(UK Only).
030150	Injector	(LP Gas / Propane)	Ø 1.50mm.	
030140	Injector	(LP Gas / Butane)	Ø 1.40mm.	
030450	Injector	(Town Gas)	Ø 4.50mm.	
026134	Pilot Injector	(Nat Gas)	0.30.	
026136	Pilot Injector	(LP Gas / Butane)	0.20.	
232309	Pilot Injector	(Town Gas)	0.60.	
229442	Pilot Bracket Assembly.			
229444	Pilot Burner Shield.			
227405	Gas Control	(with Flame Failure).		
227379	Knob - Open Burner.			
235711	Thermocouple - Front	(200mm - Front).		
235710	Thermocouple - Rear	(600mm - Rear).		

#### Griddle

014105	Burner.			
032210	Injector	(Nat. Gas)	Ø 2.10mm.	
032130	Injector	(LP Gas)	Ø 1.30mm.	
032120	Injector	(Butane)	Ø 1.20mm.	
032340	Injector	(Town Gas)	Ø 3.40mm.	
227403	Gas Control	(with Flame Failure and Pilot).		
227378	Knob - Griddle.			
019215	Pilot Burner.			
026488	Pilot Injector	(Nat. Gas)	0.35.	
019217	Pilot Injector	(LP Gas / Butane)	0.23.	
018067	Pilot Injector	(Town Gas)	0.60.	
019428	Thermocouple.			
227508	Piezo Ignitor.			
228047	Piezo H.T. Lead.			
018744	Piezo Ignition Electrode.			
228288	Grease Tray	(Griddle Plates).		

#### General

227014	Pot Stand.			
230277	Spill Tray	(G504 Series).		
233515	Spill Tray	(G506 Series).		
233517	Spill Tray LH	(G508 Series).		
233518	Spill Tray RH	(G508 Series).		

**Oven**

022446	Oven Burner.		
018691K	Oven Pilot.		
020253	Oven Thermocouple.		
018743	Thermocouple Spacer.		
032260	Oven Burner Injector	(Nat Gas)	Ø 2.60mm.
032160	Oven Burner Injector	(LPG)	Ø 1.60mm.
032145	Oven Burner Injector	(Butane)	Ø 1.45mm.
032500	Oven Burner Injector	(Town Gas)	Ø 5.00mm.
026488	Pilot Injector	(Nat. Gas)	0.35.
019217	Pilot Injector	(LPG / Butane)	0.23.
018067	Pilot Injector	(Town Gas)	0.60.
228703	Thermostat / Gas Control Kit.		
228836	Max Rate Screw	(Town Gas)	
022408	Low Fire Screw	(Nat. Gas)	Ø 1.50mm.
022407	Low Fire Screw	(LPG / Butane)	Ø 0.95mm.
232312	Low Fire Screw	(Town Gas)	Ø 2.50mm.
227508	Piezo Ignitor.		
018744	Electrode.		
019407	H.T Lead.		
230363	Knob Oven - (100 - 275°C).		
228704	Door Spring Kit	(Includes 2 Springs).	

**General**

227014	Pot Stand.		
230282	Spill Tray 750mm	(G505 Series).	
230273	Spill Tray 450mm	(G506 - 2 Piece Old Style).	
233515	Spill Tray 900mm	(G506 - 1 Piece New Style).	
230277	Spill Tray 600mm	(G508 - 2 Piece Old Style).	
233517	Spill Tray LH 1200mm	(G508 - 1 Piece New Style).	
233518	Spill Tray RH 1200mm	(G508 - 1 Piece New Style).	
227892	Oven Side Rack LH.		
227893	Oven Side Rack RH.		
227896	Oven Rack.		
227850	Adjustable Leg - 150mm.		
229674	Rear Roller Assy.		

**Accessories**

228566	Griddle Scraper Tool.	
228567	Smooth Plate Scraper Blades (Pack of 2 blades).	
228568	Ribbed Plate Scraper Blade (Individual Blade).	
228797	750mm Plinth Kit.	
228800	900mm Plinth Kit.	
228804	1200mm Plinth Kit.	

