



Installation and Operation Manual

Gas Griddle Range Electric Oven

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|-----------|------------|------------|-------------|
| GP8910GE | GPL8910GE | GPB8910GE | GPLB8910GE |
| GP8910GEC | GPL8910GEC | GPB8910GEC | GPLB8910GEC |
| GP8121GE | GPL8121GE | GPB8121GE | GPLB8121GE |
| GP8121GEC | GPL8121GEC | GPB8121GEC | GPLB8121GEC |

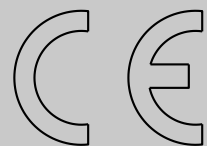


Date Purchased

Serial Number

Dealer

Service Provider



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Replacement Parts List

Griddle Plate Options

Griddle Plate	Standard	Chromed-(C)	Ribbed & Chromed Options
900mm	PGH920	PGH920C	ON REQUEST (depending on ribbed section width on LH or RH side).
1200mm	PGH1220	PGH1220C	

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.

Accessories

228566	Griddle Scraper Tool.	
228567	Smooth Plate Scraper Blades	(Pack of 2 blades).
233817	Ribbed Plate Scraper Blade	(Individual Blade).
228800	900mm Plinth Kit	(900mm Range).
228804	1200mm Plinth Kit	(1200mm Range).

Gas Conversion Kits

Models	Gas Type to Convert to:					
	Nat. Gas	LPG	Butane	Town Gas	Nat. Gas (UK)	LPG (UK)
GP8910GE / GEC	232033	232032	232034	232035	232033	232032
GP8121GE / GEC	232037	232036	232038	232039	232037	232036

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.

Griddle

Controls

227443	Burner.		
232229	Pilot Burner.		
230416	Gas Control / Thermostat.		
227508	Piezo Igniter.		
228010	Piezo Housing.		
229731	Piezo HT Lead 250mm.		
227386	Gas Control Knob - 100°C to 290°C.		
229407	Overtemp 365° Millivolt.		
229885	Thermocouple Interrupted - Leaded		(UK Chrome Plate models)
019218	Thermocouple		(If Overtemp Fitted).
032300	Main Injector (Nat Gas)	3.00mm	(If no Overtemp Fitted).
032285	Main Injector (Nat Gas)	2.85mm	(GP8910GE / GEC).
032180	Main Injector (LPG)	1.80mm	(GP8121GE / GEC).
032170	Main Injector (LPG)	1.70mm	(GP8910GE / GEC).
032165	Main Injector (Butane)	1.65mm	(GP8121GE / GEC).
032155	Main Injector (Butane)	1.55mm	(GP8910GE / GEC).
032550	Main Injector (Town Gas)	5.50mm	(GP8121GE / GEC).
032520	Main Injector (Town Gas)	5.20mm	(GP8910GE / GEC).
019593	Pilot Injector (Nat Gas)	0.41.	
019594	Pilot Injector (LPG / Butane)	0.25.	
026393	Pilot Injector (Town Gas)	0.75.	

Oven

228082	Oven Top Element 2kW.
228059	Oven Bottom Element 4.5kW.
227963	Neon Orange.
227962	Neon Green.
229145	Switch (4-pole).
229146	Thermostat 50 - 300°C.
227399	Control Knob Thermostat 50°C - 300°C.
228704	Door Spring Kit.
229021	Terminal Block Mains.
013989	Energy Regulator. (GE Ovens Only).
227398	Control Knob HI/LO.

Convection Oven Only

228938	Oven Door Microswitch.
010909	Motor Capacitor 4µf.
228116	Fan. (GEC Ovens Only).
019479K	Motor Kit. (GEC Ovens Only).

General

227892	Oven Side Rack LH.
227893	Oven Side Rack RH.
227896	Oven Rack.
228400	Grease Drawer.
227850	Adjustable Legs.
229674	Rear Roller Assy.

Waldorf Gas Griddle Electric Oven Ranges

GP(L)(B)8910GE	Gas Griddle Range Electric Static Oven	- 900mm.
GP(L)(B)8910GEC	Gas Griddle Range Electric Convection Oven	- 900mm.
GP(L)(B)8121GE	Gas Griddle Range Electric Static Oven	- 1200mm.
GP(L)(B)8121GEC	Gas Griddle Range Electric Convection Oven	- 1200mm.

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Introduction

We are confident that you will be delighted with your WALDORF GAS GRIDDLE RANGE ELECTRIC OVEN, and it will become a most valued appliance in your commercial kitchen. To ensure you receive the utmost benefit from your new Waldorf 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 the installation, instructions or performance of your appliance, contact your WALDORF 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 the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the 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.

Gas Conversion and Specifications

- All Other Markets:



		Natural Gas	LPG	Butane	Town Gas
Main Burner	GP8910GE / GEC	3.00mm	1.80mm	1.65mm	5.50mm
	GP8121GE / GEC	2.85mm	1.70mm	1.55mm	5.20mm
Pilot Injector		0.41	0.25	0.25	0.75
Low Fire Adjustment		1 Full Turn Counter Clockwise from the 'Fully In' Position.			
High Fire Adjustment		Maximum Flow Screw. Fully In c.w.			
Burner Operating Pressure (*)		0.90 kPa	2.6 kPa		0.63 kPa
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa		0.75 - 1.50 kPa
Gas Regulator Cap Screw				Adjustable Regulator (Adjust to Burner Operating Pressure specified)	

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, apart from when converting between gasses, if required.
- TOWN GAS Only - Burner operating pressure is to be adjusted using Town Gas adjustable gas regulator supplied.
- Refer to 'Gas Conversion and Specifications' section of this manual for further details.

Gas Specifications

- Australia:

	Natural Gas		LP Gas (Propane)	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Main Burner	3.00mm	2.85mm	1.80mm	1.70mm
Pilot Burner	0.41		0.25	
Low Fire Adjustment	1 full turn counter clockwise from the Fully 'IN' position			
High Fire Adjustment	Maximum Flow Screw. Fully 'IN' (Note 1)			
Burner Operating Pressure (*)	0.90 kPa (Note 2)		2.6 kPa (Note 2)	
Gas Regulator Cap Screw				



- New Zealand:

	Natural Gas		LP Gas	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Main Burner	3.00mm	2.85mm	1.80mm	1.70mm
Pilot Burner	0.41		0.25	
Low Fire Adjustment	1 full turn counter clockwise from the Fully 'IN' position			
High Fire Adjustment	Maximum Flow Screw. Fully 'IN' (Note 1)			
Burner Operating Pressure (*)	0.90 kPa (Note 2)		2.6 kPa (Note 2)	
Gas Regulator Cap Screw				

- UK Only:

Category:
Flue Type:

II_{2H3P}.
A₁.

	Natural Gas (G20)		Propane (G31)	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Main Burner Injector	3.00mm	2.85mm	1.80mm	1.70mm
Pilot Burner Injector	0.41		0.25	
Low Fire Adjustment	1 Full Turn Counter Clockwise from the 'Fully In' Position			
High Fire Adjustment	Maximum Flow Screw. Fully In c.w. (Note 1)			
Burner Operating Pressure (*)	8.2 mbar (Note 2)		26 mbar (Note 2)	
Supply Pressure	20 mbar		37 mbar	
Gas Regulator Cap Screw				

Note 1 Gas Control Valve is fitted with a maximum flow bypass blanking screw, non adjustable.

Note 2 Measure burner operating pressure at griddle gas control valve outlet test point with one griddle burner operating at full setting. Operating pressure is ex-factory set, through appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to ‘Gas Conversion’ section for details).

Model Numbers Covered in this Specification

GP[1]8910GE	Gas Griddle Range Static Electric Oven	- 900mm.
GP[1]8910GEC	Gas Griddle Range Convection Electric Oven	- 900mm.
GP[1]8121GE	Gas Griddle Range Static Electric Oven	- 1200mm.
GP[1]8121GEC	Gas Griddle Range Convection Electric Oven	- 1200mm.

NOTE:

[1]: - Model Options;	
-	- Standard Models.
L	- Low Back Models.
B	- Bold Front.
LB	- Low Back and Bold Front.

General

A commercial heavy duty, fully modular, gas fired griddle / electric oven range using a thermostatic burner system on the griddle and fitted with 3 bar even heat aluminised steel burners with full pilot and flame failure protection and piezo ignition to each burner.

All UK Chrome Plate and optional All Other models are fitted with an overtemp device which isolates the gas supply to burners should gas control system or thermostat malfunction, thus preventing overheating of the griddle.
The griddle uses a 20mm thick griddle plate with *the* option of either ribbed or chromed mirror plate options and is available in either 900 mm or 1200mm griddle size.

With a heavy duty, high efficiency electric static or convection oven options, fitted with a 900mm, 6.5 kW electric static oven and a 6.6 kW Convection Oven created for compact modular kitchens. Both ovens are fitted with 4.5 kW bottom elements and 2.0 kW top element. The Convection Oven is fitted with a 100W oven fan motor.

The appliance is built to facilitate easy cleaning and maintenance with all parts being front accessible once appliance is installed.

Specifications

Gas Supply Requirements

- Australia

	Natural Gas		LP Gas (Propane)	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Input Rating (N.H.G.C.)	80 MJ/hr	108 MJ/hr	80 MJ/hr	108 MJ/hr
Supply Pressure	1.13 - 3.40 kPa		2.75 - 4.50 kPa	
Burner Operating Pressure (*)	0.90 kPa		2.6 kPa	
Gas Connection	¾" BSP Male			

- New Zealand Only:

	Natural Gas		LP Gas	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Input Rating (N.H.G.C.)	80 MJ/hr	108 MJ/hr	80 MJ/hr	108 MJ/hr
Supply Pressure	1.13 - 3.40 kPa		2.75 - 4.50 kPa	
Burner Operating Pressure (*)	0.90 kPa		2.6 kPa	
Gas Connection	¾" BSP Male			

- UK Only:

Category: **II_{2H3P}(20, 37).**
Flue Type: **A₁.**

	Natural Gas (G20)		Propane (G31)	
	GP8910GE/GEC	GP8121GE/ GEC	GP8910GE/GEC	GP8121GE/GEC
Heat Input (nett)	21 kW	28.5 kW	21 kW	28.5 kW
Gas Rate (nett)	2.22 m³/hr	3.02 m³/hr	1.63 kg/hr	2.21 kg/hr
Supply Pressure	20 mbar		37 mbar	
Burner Operating Pressure (*)	8.2 mbar		26 mbar	
Gas Connection	3/4" BSP Male			

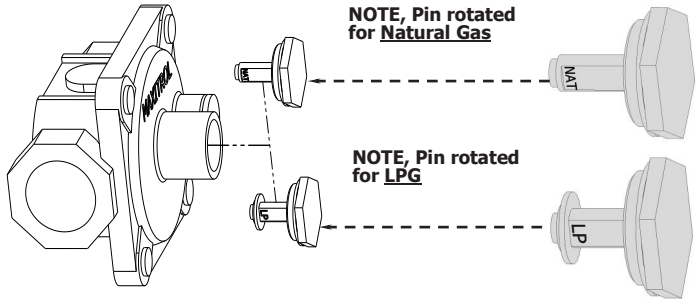
* - Measure burner operating pressure at gas control valve outlet test point with one burner operating at 'High' setting. Operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when converting between gases, if required. (Refer to 'Gas Conversion' section for details).

Gas Conversion and Specifications

Gas Regulator

- NAT Gas / LPG / Butane Only.

NOTE: Gas regulator supplied is convertible between Natural Gas and LP Gas, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.

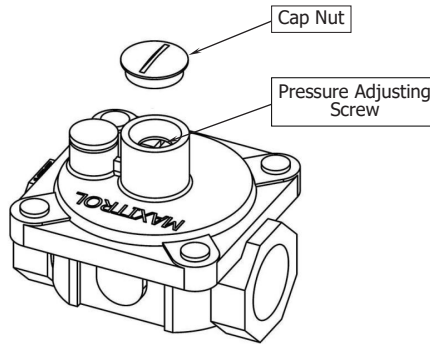


- Town Gas Only.

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 burner operating pressure at gas valve outlet test point with burner 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 Labels

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

- Rear of unit, above gas connection.
- Beside rating plate.

Commissioning

Before leaving 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.

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

Conversion Procedure



Caution

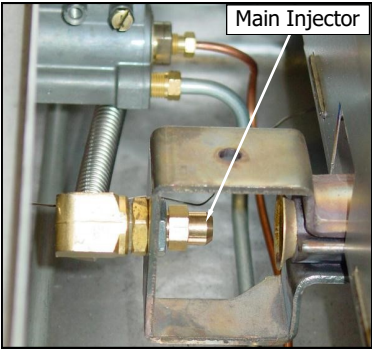
Ensure Appliance is isolated from gas supply before commencing servicing.

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 following instructions and shall be re-sealed before re-commissioning this appliance.
- For all relevant gas specifications, refer to ‘Gas Specifications’ table at end of this section.

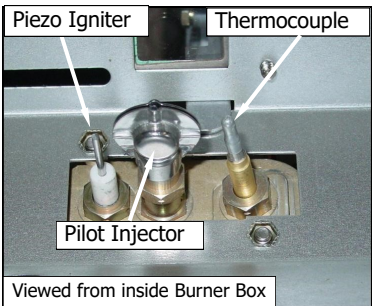
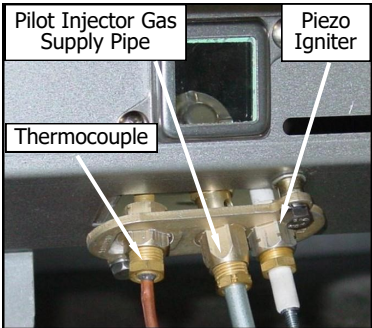
Main Burners

1. Remove the following:-
 - Gas control knobs.
 - Control Panel.
 - Disconnect electrical connection lead from rear of piezo igniters.
2. Remove main burner injectors and replace with correct size injectors as shown in ‘Gas Specifications Tables’ at rear of this section.



Pilot Burners

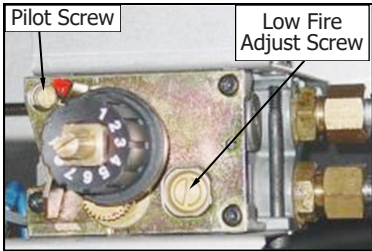
1. Carry out the following:-
 - Lead to piezo igniter.
 - Unscrew and remove piezo igniter.
 - Slacken gas supply tube at gas control end.
 - Disconnect gas supply tube to pilot burner.
2. Remove pilot injectors and replace with correct size injectors as shown in ‘Gas Specifications Tables’ at rear of this section.
3. Reconnect the following:-
 - Gas supply tube to pilot burner.
 - Tighten gas supply tube at gas control end.
 - Refit piezo igniter.
 - Re-connect lead to piezo igniter.



Low Fire Adjustment - (Gas Griddle)

To change gas griddle thermostat ‘Low Fire’ adjustment, low fire screw on gas control valve should be screwed fully in, then un-screwed by 1 full turn as shown in ‘Gas Specifications’ table at end of this section.

1. Screw ‘Low Fire’ screw fully ‘IN’ and then unscrew by **1 Full Turn** of ‘Low Fire’ screw. (Refer to ‘Gas Specification’ table at rear of this section).
2. Ensure Gas Control Pilot Screw is adjusted to 3 turns out c.c.w.
3. Refit control panel
4. Refit gas control knob.



NOTE: ‘Low Fire Screw’ should be sealed with coloured paint on completion of low fire adjustment

- All Other Markets

	Natural Gas		Town Gas (**)	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Input Rating (N.H.G.C.)	80 MJ/hr	108 MJ/hr	80 MJ/hr	108 MJ/hr
Supply Pressure	1.13 - 3.40 kPa		0.75 - 1.50 kPa	
Burner Operating Pressure (*)	0.90 kPa		0.45 kPa	
Gas Connection	¾" BSP Male			

	LP Gas (Propane)		Butane	
	GP8910GE/GEC	GP8121GE/GEC	GP8910GE/GEC	GP8121GE/GEC
Input Rating (N.H.G.C.)	80 MJ/hr	108 MJ/hr	80 MJ/hr	108 MJ/hr
Supply Pressure	2.75 - 4.50 kPa		2.75 - 4.50 kPa	
Burner Operating Pressure (*)	2.6 kPa		2.6 kPa	
Gas Connection	¾" BSP Male			

(*) NOTE:

- (*) Measure burner operating pressure at at gas valve outlet test point with burner 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 130mm from right hand side of appliance, 32mm from rear, 655mm from floor and is entered from beneath appliance. An optional underside connection is available.

Connection is ¾" BSP male.

Specifications

Electrical Supply Requirements

MODEL	1-Phase Connection 1P+N+E 230-240V	3-Phase Connection 3P+N+E 400-415V
GP8910GE GP8121GE	6.5 kW, 26.6 Amps @ 235V	6.5 kW L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GP8910GEC GP8121GEC	6.8 kW, 27.9 Amps @ 235V	6.8 kW L1 - 9.5 Amps L2 - 9.2 Amps L3 - 9.2 Amps

Electrical Connection



Warning

THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

GP8910GE / GEC

Electrical supply connection point is located at rear of appliance, approximately 80mm from right hand side, 466mm from rear and 150mm from floor.

GP8121GE / GEC

Electrical supply connection point is located at rear of appliance, approximately 380mm from right hand side, 466mm from rear and 150mm from floor.

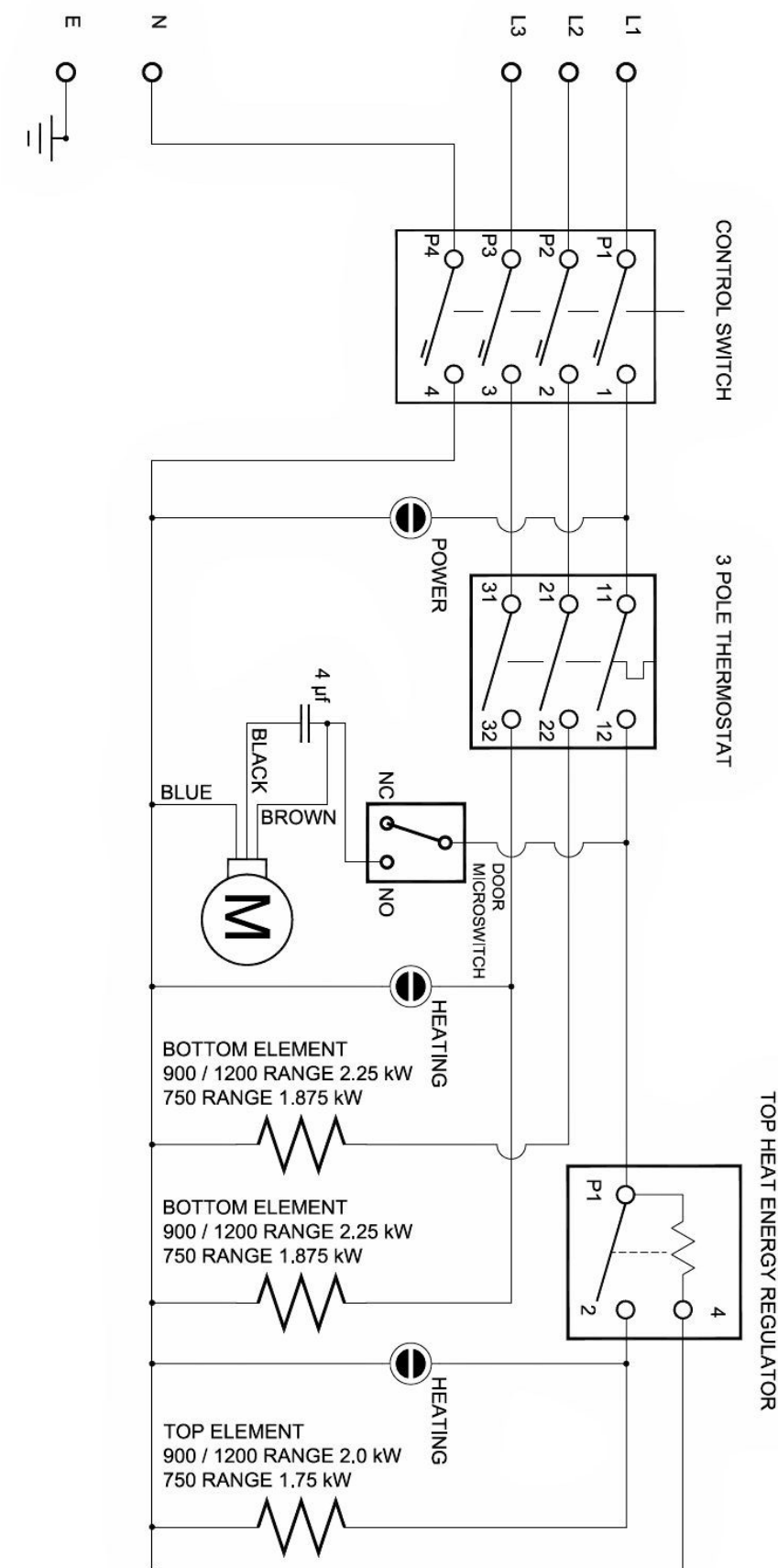
When connecting this electric appliance to mains supply, ensure that the following is carried out:-

- An isolating switch is fitted within 2m of appliance, but not on appliance and in such a position that user does not have to reach across cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- Branch supply line shall be individually overload protected to correct current rating and supply chord shall be protected against any mechanical or thermal damage.
- A grommet is fitted around wiring entry hole into appliance.
- All wiring connections must be tight.

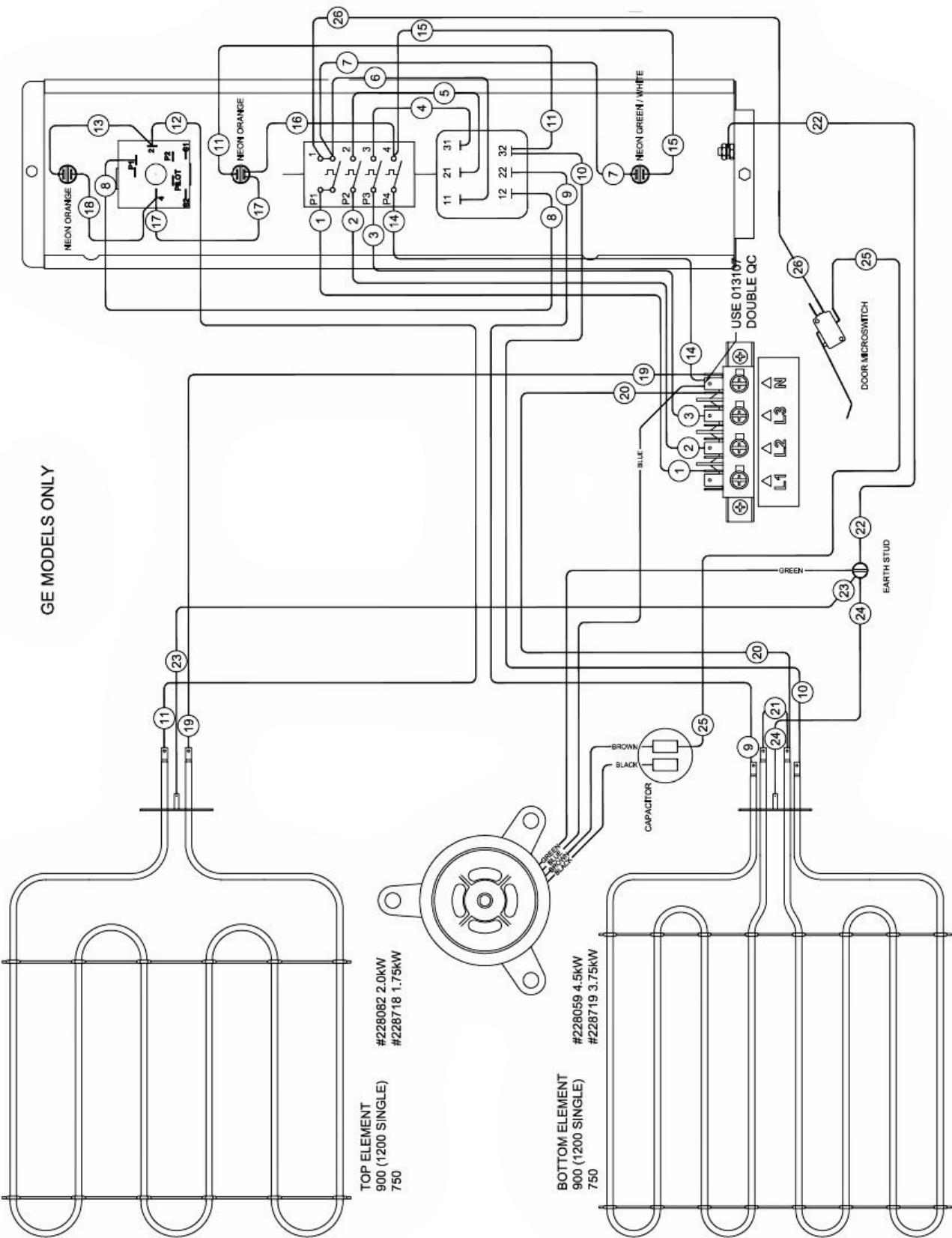
Refer to appropriate wiring standards for size of cable to be supplied to an appliance for current drawn on that line.

Wiring Schematics

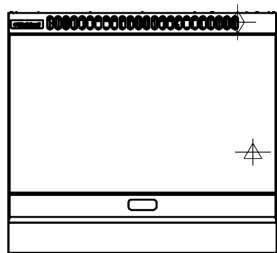
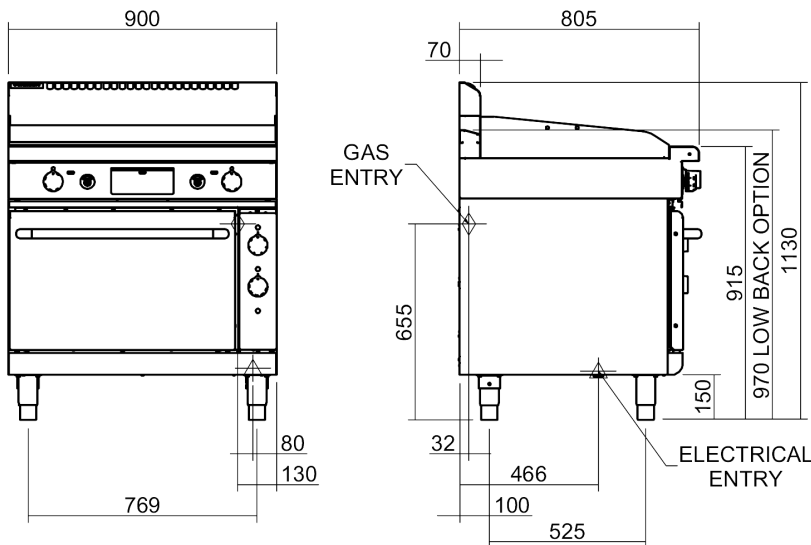
Wiring Diagram: GP8910GEC GP8121GEC



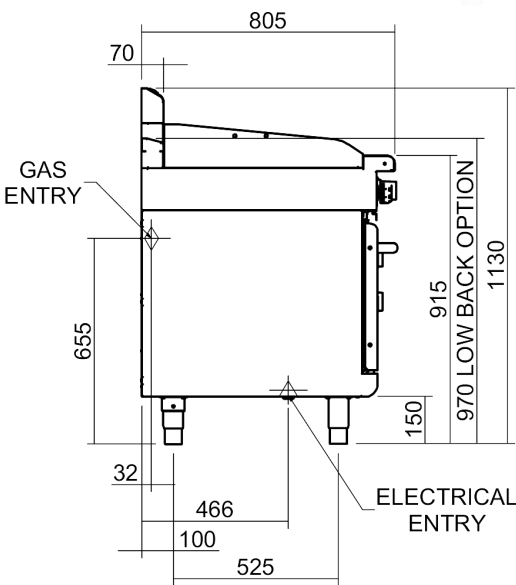
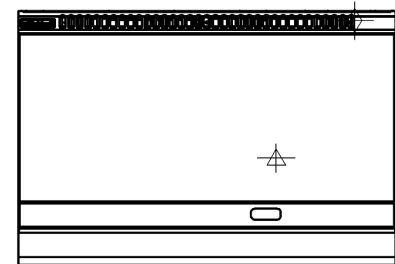
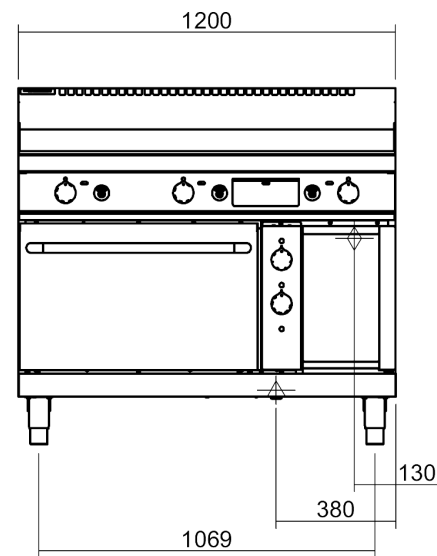
GP8910GEC and GP8121GEC



GP(L)8910GE / GEC



GP(L)8121GE / GEC



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, electrical and health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Waldorf Gas Griddle Range Electric Oven 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, electrical, fire safety and health and safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
Australia / New Zealand:	- AS / NZS3000	- Wiring Rules.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
	- BS7671	- Requirements for Electrical Installations.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by qualified 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.
- Ensure the 4 adjustable feet with the protruding centre screw are fitted.
- Report any deficiencies to distributor who supplied appliance.
- Check available gas supply is correct to as shown on rating plate located on front right hand corner of bottom sill.

Location

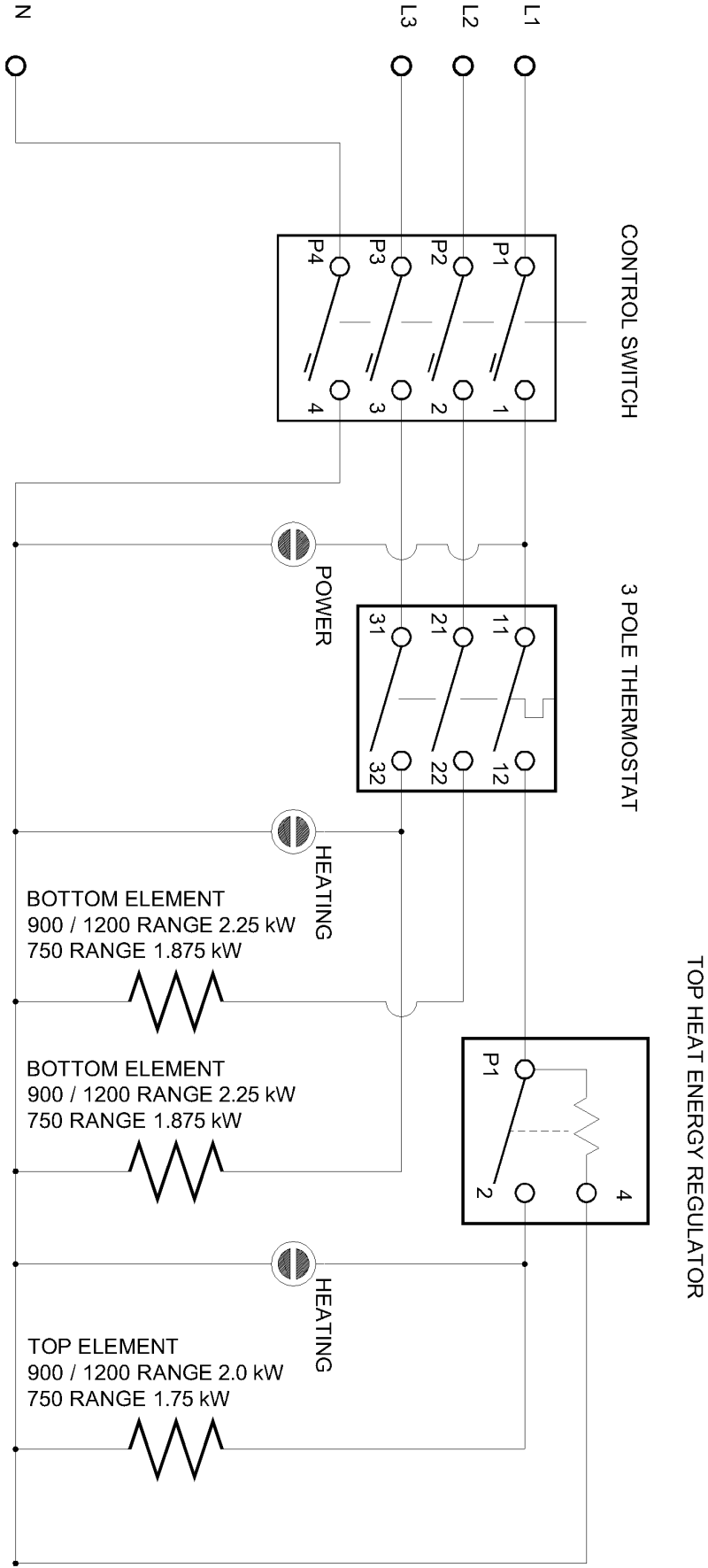
1. Installation must allow for sufficient flow of fresh air for combustion air supply.

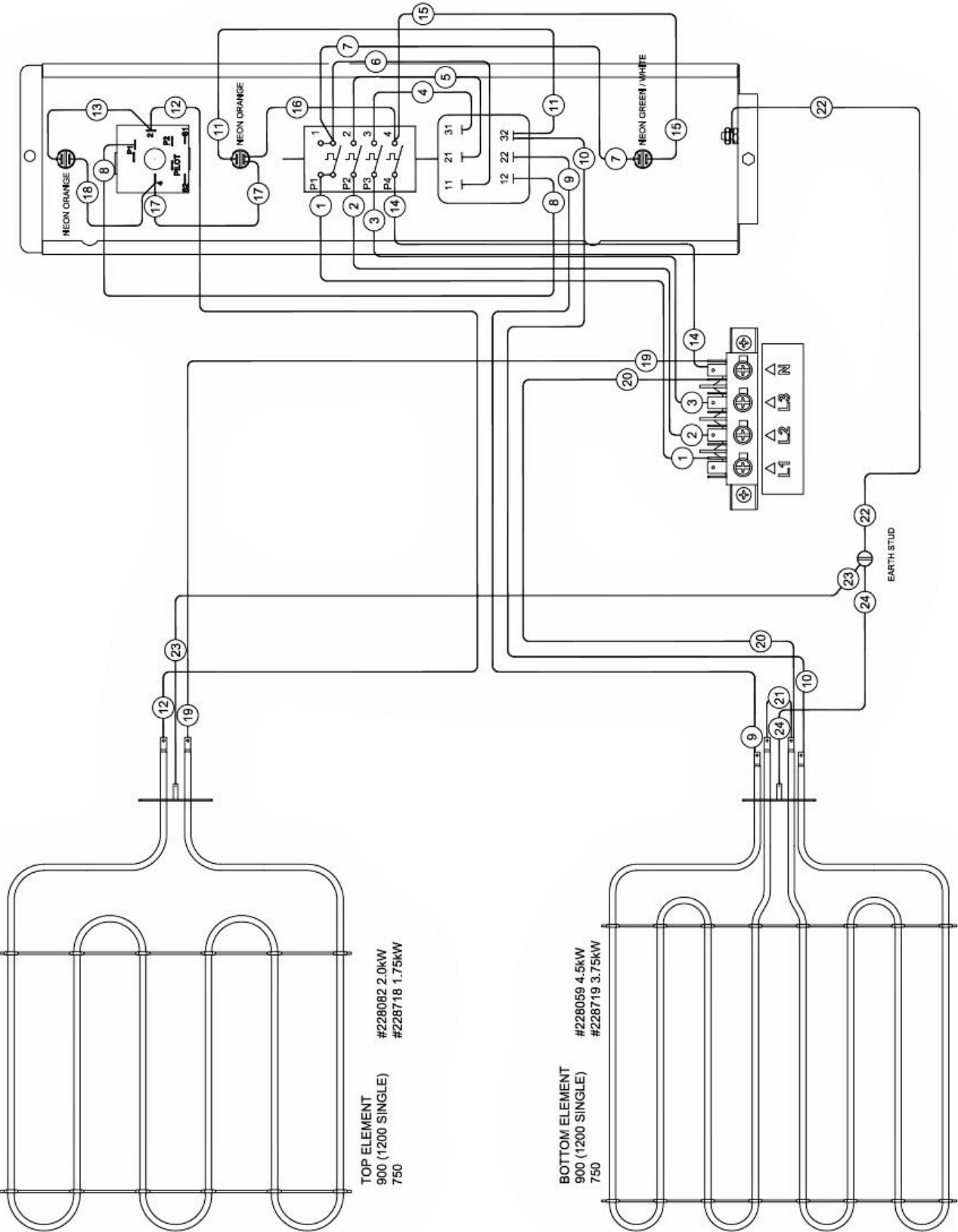
Combustion Air Requirements:		
	GP8910GE / GEC	GP8121GE / GEC
Natural Gas	19 m³/hr	26 m³/hr
LP Gas / Butane	20 m³/hr	27 m³/hr
Town Gas	19 m³/hr	26 m³/hr

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. Position appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath unit. 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.
6. Components having adjustments protected (e.g. paint sealed) by manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by installation person.

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

Wiring Diagram:
GP8910GE
GP8121GE





Clearances

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

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	50mm	0mm
Rear	50mm	0mm



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.

Assembly

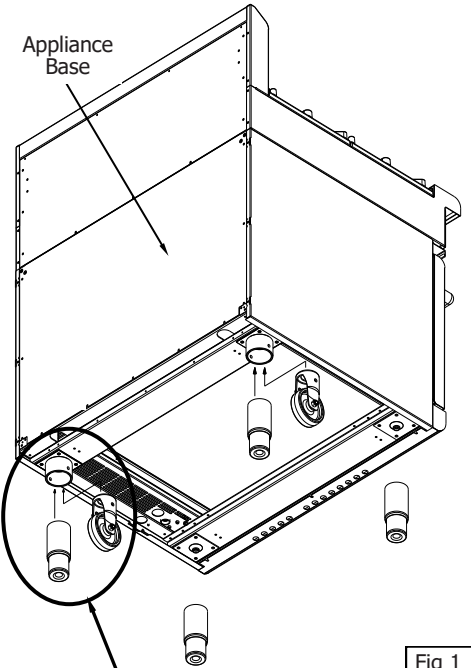
This model is delivered completely assembled. Ensure that legs are securely attached.

NOTE:

- This appliance is fitted with adjustable legs to enable it to be positioned securely and level on uneven floors. This should be carried out on completion of gas connection. Refer to 'Gas Connection Section'.
- This appliance can also be fitted with rear rollers to enable appliance to be easily moved for positioning and cleaning purposes. If desired, these rollers are supplied in packaging, with appliance. See below for fitting instructions.

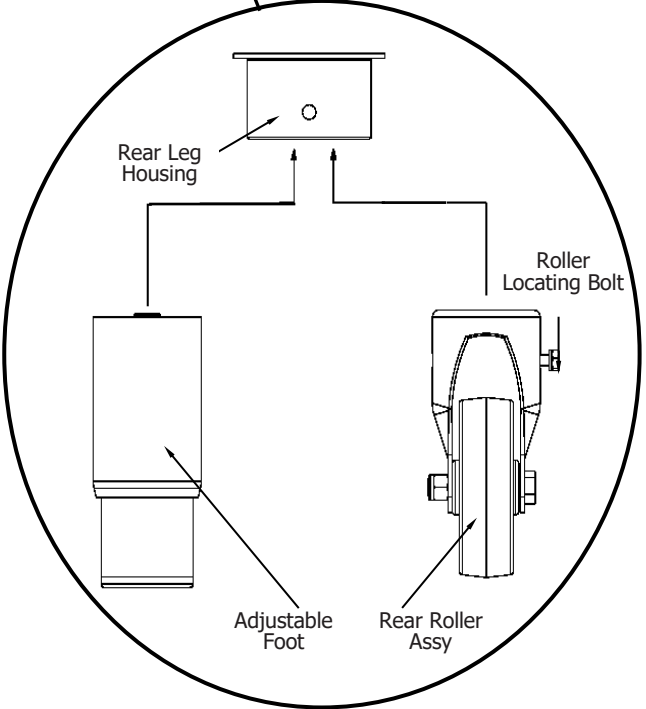
Optional Accessories (Refer to Replacement Parts List)

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



Fitting Rear Rollers.

1. Raise appliance from floor by approx. 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow rear adjustable feet to be removed.
2. Unscrew and remove both rear adjustable feet from rear leg housings.
3. Fit rear roller to rear leg housing and align screw hole in side of rear leg housing with threaded hole in rear roller.
4. Secure rear roller to leg support with bolt supplied and tighten bolt.
5. Fit second roller and tighten.
6. Lower appliance back to floor and adjust front adjustable feet to level appliance.



Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

1. It is essential that gas supply is correct for appliance to be installed and that adequate supply pressure and volume are available. The following checks should be made before installation:-
- a. **Gas Type** appliance has been supplied for is shown on coloured stickers located above gas connection and on rating plate. Check that this is correct for gas supply appliance is being installed for. Gas conversion procedure is detailed 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.

2. 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 3/4" BSP female.
Connection to appliance is 3/4" BSP male.
(Refer to **Specifications** section for gas supply location dimensions).

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

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



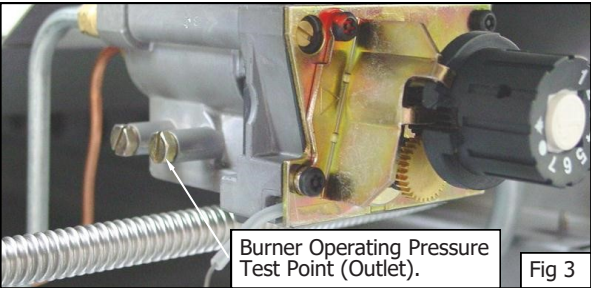
Warning

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

6. Check gas operating pressure is as shown in Specifications section.

NOTE: Measure operating pressure at burner operating pressure test point outlet with one burner operating at 'High Flame' setting.

7. Verify operating pressure remains correct.



This section provides an easy reference guide to the 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 the 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 Trade Name and Serial Number of Appliance.** (both can be found on Technical Data Plate located on appliance).

Fault	Possible Cause	Remedy
Pilot will not light.	No gas supply.	Ensure gas isolation valve is turned On , and that bottles are not empty.
	Blocked pilot injector.	Call service provider.
Pilot goes out when gas control knob released.	Releasing knob before thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Clean or replace pilot injector.
	Thermocouple connection to gas control is loose or faulty.	Tighten thermocouple connection.
	Thermocouple faulty.	Inspect and replace if not in good working order. Call service provider.
Main burner will not light.	Incorrect supply pressure.	Call the service provider.
	Faulty gas control.	
Oven element does not work when turned ON.	Check individual fuses located behind control panel.	Replace blown fuse.
	Check for an electrical short by checking that there is NO continuity between any "phase in" line and metal appliance body itself.	Call service provider.
	Check for item failing (element, control etc) by using a multimeter.	Call service provider.
Complete power failure of appliance	Check fuse connection at mains supply.	Replace blown fuse.
	Ensure fuse size is correct to carry load.	Carry out a continuity and resistance check on appliance.
	Check for an electrical short to appliance.	Call service provider.

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

Griddle - Chrome Plate



Caution

Always apply an even pressure over whole surface of scraper tool when using on flat surface of griddle, to prevent scoring griddle surface.

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

NOTE: To maintain the finish on chrome griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. Appliance should be switched On briefly to ensure griddle plate becomes dry.

- Remove and clean grease collection drawer frequently to prevent over spills.
- Clean griddle surface thoroughly with supplied scraper tool.
- Allow plate to cool, then clean plate with a scrubbing brush, a mild non-abrasive detergent and water.
- Occasionally bleach the plate with vinegar when cold.
- Dry griddle thoroughly with a dry cloth and polish with a soft dry cloth.
- Griddle should be switched **On** briefly to ensure that griddle plate becomes dry.

Griddle Cooking Area

- Clean griddle cooking area with a soft cloth and a mild detergent and hot water solution.
- Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when appliance is cold and rub in direction of grain.
- Remove grease drawer and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry grease drawer thoroughly with a dry cloth.

Stainless Steel Surfaces

- Clean exterior surfaces of griddle with hot water, a mild detergent solution and a soft scrubbing brush. Note, gas control knobs are a push fit onto gas control valve spindles and can be removed to clean front of control panel.
- Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when appliance is cold and rub in direction of grain.
- To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in direction of grain.
- Remove grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
- Dry grease tray thoroughly with a dry cloth.
- Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Electrical Connection



Warning

THIS APPLIANCE MUST BE EARTHED. IF SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

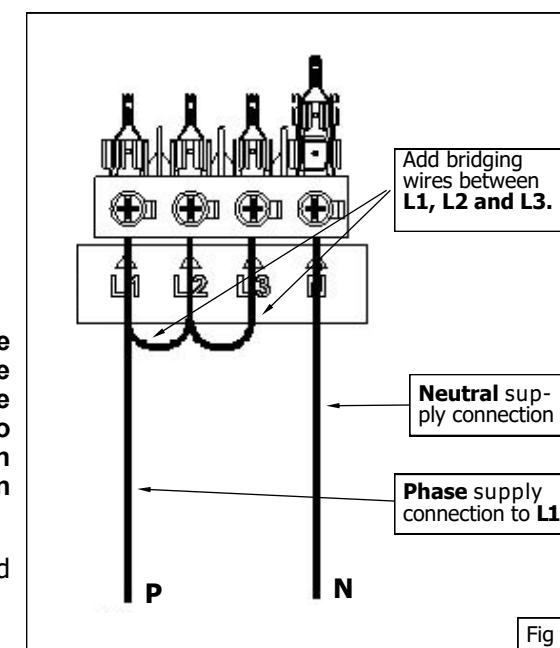
NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

Each appliance should be connected to an adequately protected power supply and isolation switch mounted adjacent to, but not behind appliance. This switch must be clearly marked and readily accessible in case of fire.

- Check electricity supply is correct as shown on Rating Plate attached to lower front hand side of front sill panel.
- Supply terminal connections are located at rear of appliance. Refer to 'Electrical Connections' in 'Dimensions' section of manual.
- Open oven door and remove oven control panel to allow connection access for electrical supply.
- Connect mains supply to L1, L2 and L3 connection terminals. Refer to 'Electrical Supply Requirements' section for connection details.

NOTE: This appliance can be converted from 3 Phase to Single Phase supply by connecting single phase input to L1 and adding a bridge wire between L1, L2 and L3 connections, (refer to Fig 3 opposite and information shown in 'Electrical Supply Requirements Table' in 'Specifications' Section).

- Connect neutral and earth conductors to neutral stud and earth stud respectively.
- For all connections ensure that conductors are secure and appropriately terminated.
- Tighten cable gland to secure against tension on cable.
- Check that the polarity of each connection is correct to the mains connection terminals markings on the appliance.



Caution

Changing supply from 3 phase to single phase will increase electrical current loading on supply cable. Ensure supply cable used is of a sufficient size for current loading, refer to 'Electrical Supply Requirements' table overleaf.

NOTE:

- This appliance must be earthed.**
 - Fixed wiring installations must incorporate an all-pole disconnection switch.**
- Correctly locate appliance into its final operating position and using a spirit level, adjust legs so that appliance is level and at correct height.
 - Connect power supply to appliance.
 - Check electrical supply is within input rating specification, refer to 'Specifications' section).

Commissioning

Before leaving the new installation;

Check the following functions in accordance with operating instructions specified in 'Operation' Section of this manual.

- Light the Griddle Pilot Burner.
- Light the Griddle Main Burner.
- Check the Griddle Low Fire Operation.
- Check the Oven Heating.
- Check the Oven Thermostat Operation.
- Check the Oven Fan Operation (GP8910GEC and GP8121GEC Ovens Only).

Ensure operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.

This manual must be kept by 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 'Installation' section).**

NOTE: If for some reason it is not possible to get appliance to operate correctly, shut Off gas supply and contact supplier of this appliance.

Daily Cleaning

1. Grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove grease drawer while still warm so that grease is in a liquid state. Empty any grease from drawer and wash thoroughly in same manner as any cooking utensil.
2. Clean Control Panel with a damp cloth lightly moistened with a solution of mild detergent and water.
3. Thoroughly clean splash back, interior and exterior surfaces of range with hot water, a detergent solution and a soft scrubbing brush.
4. Brush griddle surface with a soft bristled brush. Any carbon deposits should be removed using supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Dry range thoroughly with a dry cloth and polish with a soft dry cloth.

NOTE: Chrome Griddle Plate; **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the chrome plate.**

Weekly Cleaning

NOTE:

- If griddle usage is very high, we recommend that weekly cleaning procedure is carried out more frequently.
- Ensure that protective gloves are worn during cleaning.
- **DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage range and burners.**
- **DO NOT use water on griddle plates while they are still hot as warping may occur. Allow these items to cool before cleaning.**

Griddle - Steel Plate

NOTE: To prevent rust forming on griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. Appliance should be switched On briefly to ensure that griddle plate becomes dry. Cooking oil or grease should be spread over griddle surface to form a thin protective greasy film.

- a. Remove and clean grease collection drawer frequently to prevent over spills.
- b. Clean griddle surface thoroughly with supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on griddle surface to remove stubborn or accumulated carbon deposits.
- c. Occasionally bleach griddle plate with vinegar when plate is cold.
- d. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
- e. Griddle should be switched **On** briefly to ensure that griddle plate becomes dry. A thin smear of cooking oil should be spread over griddle in order to form a protective film.

Cleaning and Maintenance

General



Caution

Always turn 'Off' electrical and gas supply before cleaning.

This appliance is not water proof.

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

Clean the range regularly. A clean range looks better, will last longer and will perform better. Carbonised grease on the surface or on griddle plate will hinder transfer of heat from cooking surface to food. This will result in loss of cooking efficiency.

NOTE: Each Heavy Duty Griddle is supplied with a scraper tool and a pack of blades for cleaning the griddle surface.

- 1 Flat Blade (pack) - 1 Ribbed Blade (pack) and 2 handles for Ribbed Heavy Duty Griddle.
- 1 Flat Blade (pack) and 1 handle for Smooth Heavy Duty Griddle.



Warning

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

NEVER use ribbed scraper blade on flat chrome surfaced griddle plate.

Replacement blades and handles can be purchased separately. Refer to 'Replacement Parts List' at rear of manual.

DO NOT use water on griddle plate while this item is still hot as warping and cracking may occur. Allow griddle plate to cool down before cleaning.

NOTE:

- DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.
- To prevent rust forming on griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. Appliance should be switched On briefly to ensure griddle plate becomes dry. Oil or grease should be spread over griddle surface to form a thin protective greasy film.

To keep your range clean and operating at peak efficiency, follow procedures shown below:-

After Each Use



Caution

Always apply an even pressure over whole surface of scraper tool when using on flat surface of griddle, to prevent scoring griddle surface.

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

1. Clean griddle with supplied scraper tools to remove any food debris.
2. Always ensure scraper tool blades are changed regularly to ensure that scraper tool works efficiently and prevents damage to griddle plate surface.

Operation

Operation Guide



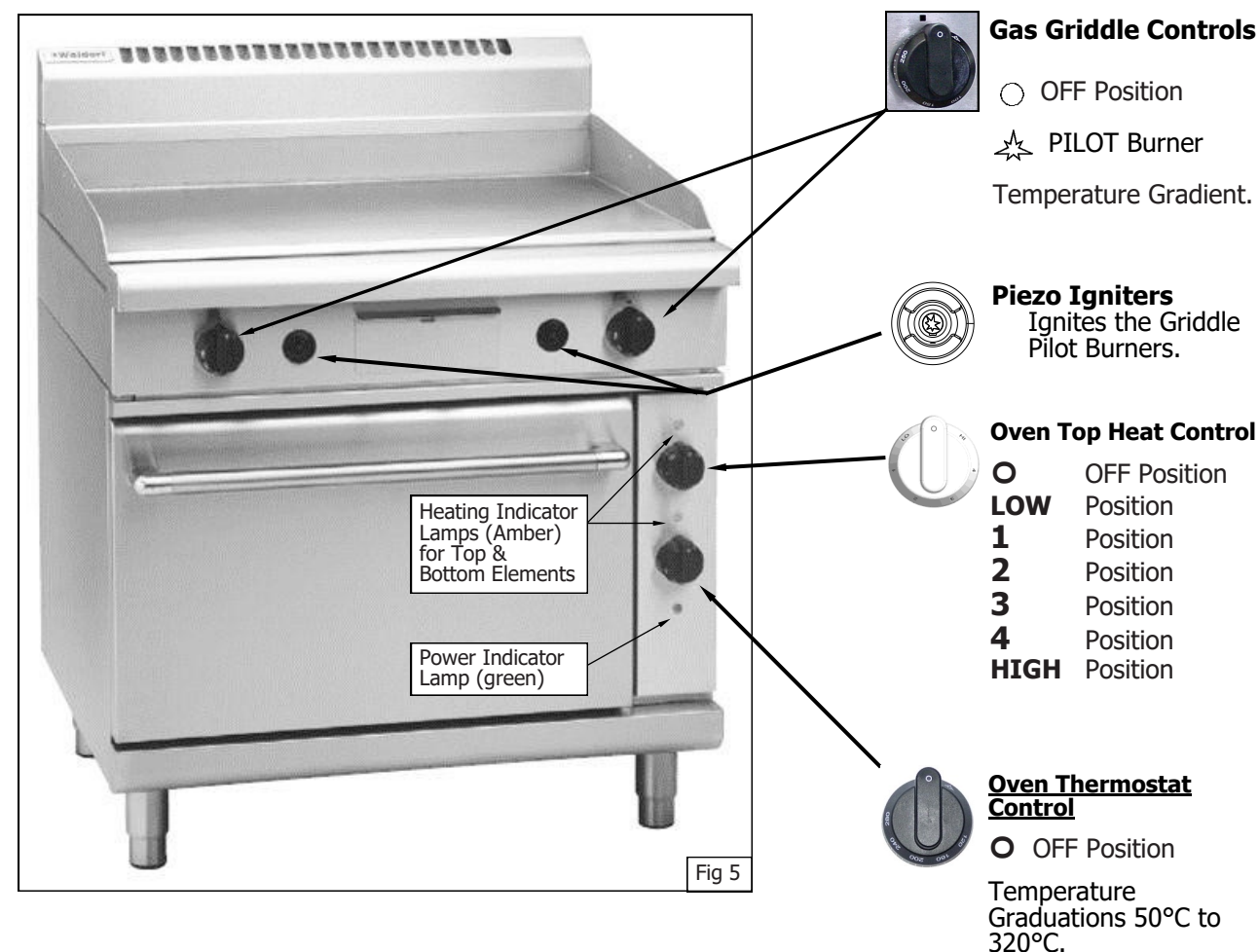
Caution

- **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. Waldorf Gas Griddle Range Electric Oven have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operation 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 Griddle - Pilots.
- Lighting the Griddle - Main Burners.
- Re-Setting the Overtemp Device.
- Turning 'Off' the Griddle Main Burner / Pilot.
- Static Oven (GP8910GE - GP8121GE).
- Convection Oven (GP8910GEC - GP8121GEC).

Description of Controls (GP8910GE Model Shown)



Lighting Griddle - Pilots



Caution

SURFACE TEMPERATURE OF THE GRIDDLE PLATE CAN REACH OVER 235°C WHEN THE APPLIANCE IS OPERATED AT FULL SETTING.

These griddles are fitted with a pilot as a standard option and Flame Failure Protection, which is incorporated by way of a thermo-electric system for each main burner. Flame Failure Protection will shut off gas supply to burner in event that pilot for that 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.***

1. Depress gas control knob and rotate anti-clockwise to 'PILOT' position.
2. With gas control knob held in depressed position, to ignite pilot burner, press piezo ignition button located on griddle control panel to the right of gas control knob. (Each press of piezo igniter button will generate a single spark).
3. Hold 'IN' gas control knob for approximately 10-15 seconds, then release. Pilot burner should remain alight. (If not, repeat Steps 1 to 3 above).
4. Pilot ignition can be viewed through opening in piezo igniter plastic surround.
5. To light remaining pilots, repeat Steps 1 to 4 above.

NOTE: If pilot burner goes out during normal operation wait 5 minutes before attempting to re-light pilot burner.

Lighting Griddle - Main Burners

1. Ensure pilot burner is alight by checking through opening in plastic surround fitted to piezo igniter button on front control panel.
2. Rotate gas control knob anti-clockwise to desired temperature marked on knob.
3. Main burner will ignite automatically off pilot burner.

Re-Setting Overtemp Device (All UK Chrome Plate and optional All Other Models)

This griddle is fitted with an overtemp device which isolates gas supply to burners should gas control system or thermostat malfunction, thus preventing overheating of griddle. If pilot fails to ignite after several attempts, ensure that overtemp is checked to ensure that it has not tripped.

1. To reset overtemp, remove gas control knobs from front of griddle. These are a push fit onto spindle of gas valves.
2. Slacken 2 screws securing front control panel to front of griddle and carefully remove control panel, ensuring that leads to piezo igniter are disconnected from rear of piezo buttons.
3. Using a small screwdriver, depress centre of overtemp reset button.
4. Re-connect piezo igniter leads to rear of piezo igniter buttons.
5. Refit front control panel onto griddle and secure in position with 2 securing screws.
6. Refit gas control knobs to gas spindles.
7. Attempt to re-light pilot burners as shown above. Should pilot burners still not ignite, call a qualified service person to investigate problem.

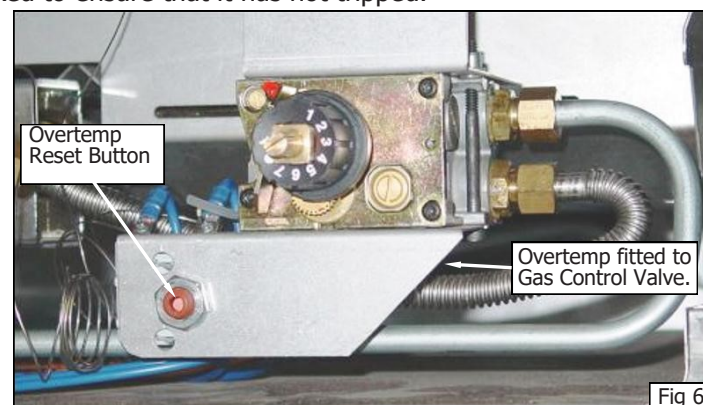


Fig 6

Turning 'Off' Griddle Main Burner / Pilot

1. Turn gas control knob clockwise to pilot position. Main burner will extinguish and pilot burner will remain alight.
2. To turn 'OFF' appliance completely, turn gas control knob fully clockwise to 'O' position, pilot burner will extinguish.

IMPORTANT

Should any abnormal operation like;

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

Oven

! 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).

Oven is fitted with top and bottom elements. Thermostat maintains overall oven temperature. Top element is further controlled by oven top heat control. Convection Ovens (GP8910GEC / GP8121GEC) are fitted with a circulation fan.

NOTE: Thermostat on oven provides overall control of temperature within oven by controlling both elements, where as Oven Top Heat Control provides a means of balancing distribution of heat between top and bottom of oven.

Place oven racks in desired position.

Preheat:

Preheat oven by selecting desired temperature, and turning oven top heat control (Refer to Fig 5 on page 12) to a maximum of 2. When desired temperature is reached, amber neon will go out.

Cooking:

! 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).

When desired temperature has been reached, load oven with product and set oven top heat control to desired setting.

NOTE: When oven top heat control is set to a high setting, proportionally more heat is produced at top of oven. (This can be used for browning, etc, during cooking operation). With oven top heat control set on a low setting, less heat is produced from top oven elements. (This mode is used for general baking purposes to prevent cakes, etc, from getting too brown and crisp on top, but allows the cake to cook through).

To obtain more top heat during cooking, turn oven top heat control to a higher position. (The higher the setting, the more top heat).

Turning 'OFF' Oven:

- a. Turn oven top heat control to 'O' off position. Top heating will be turned 'OFF' and upper heating indicator lamp (Amber) will extinguish.
- b. Turn thermostat control knob to 'O' off position and lower heating indicator lamp (Amber) will extinguish. Oven is now turned 'OFF'.