



Installation and Operation Manual

Gas Cooktops (450mm Wide Hobs)

Series

RN8450G
RN8900G

RNL8450G
RNL8900G

RNB8450G
RNB8900G

RNLB8450G
RNLB8900G

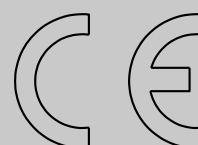


Date Purchased

Serial Number

Dealer

Service Provider



For use in GB & IE

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Waldorf Gas Cooktops

RN(L)(B)8450G	Gas Cooktop 450mm wide.
RN(L)(B)8900G	Gas Cooktop 900mm wide.

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Introduction

We are confident that you will be delighted with your WALDORF GAS COOKTOPS, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Waldorf Gas Cooktops, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the 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.**
-

Model Numbers Covered in this Specification

RN[1]8450G [2]-[3]	2 Open Burners.
RN[1]8900G [2]-[3]	4 Open Burners.

NOTE:

[1]: - Model Options;

- - Standard Models.
- L - Low Back Models.
- B - Bold Front.
- LB - Low Back and Bold Front.

[2] - Open Burner Options;

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

[3] - Base Stand Options;

- B - Bench Top.
- CB - Cabinet Base.
- LS - Leg Stand .
- RB - Refrigerated Base (RN8940G model only).

General

A heavy duty, high efficiency open burners Cooktops for modular kitchens. It is available either on industrial adjustable feet or on robust rollers with various models of base stand available. Fitted with either 'Individual Flame Failure' (F) or 'Pilot and Flame Failure' (PF) option for each open burner. Easy clean stainless steel external finish.

Specifications

Gas Supply Requirements

- Australia

	Natural Gas	LP Gas (Propane)
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr	28 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.95 kPa	2.6 kPa
Gas Connection	See 'Gas Connection' information overleaf.	

- New Zealand

	Natural Gas	LP Gas
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr	28 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.95 kPa	2.6 kPa
Gas Connection	See 'Gas Connection' information overleaf.	

- United Kingdom

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

		Natural Gas (G20)	Propane (G31)
Heat Input (nett)	Nominal	6.5 kW	6.5 kW
	Reduced	1.75 kW	1.75 kW
Gas Rate (nett)	Nominal	0.69 m ³ /hr	0.51 kg/hr
	Reduced	0.19 m ³ /hr	0.14 kg/hr
Supply Pressure		20 mbar	30 / 37 mbar
Burner Operating Pressure (*)		9.5 mbar	26 mbar
Gas Connection		See 'Gas Connection' information overleaf.	

- * - Measure burner operating pressure at manifold test point with two burners operating at full setting. Operating pressure is ex-factory set, through appliance regulator and is not to be adjusted, apart from when converting between gases, if required. (Refer to 'Gas Conversion' section for details).

- All Other Markets

	Natural Gas	Town Gas (**)
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr	28 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	0.75 - 1.50 kPa
Burner Operating Pressure (*)	0.95 kPa	0.63 kPa
Gas Connection	See 'Gas Connection' information below.	

	LP Gas / Butane
Input Rate (N.H.G.C.) - each Open Burner	28 MJ/hr
Supply Pressure	2.75 - 4.50 kPa
Burner Operating Pressure (*)	2.6 kPa
Gas Connection	See 'Gas Connection' information below.

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 'Gas Conversion and Specifications' section in this manual for further details.

Gas Connection

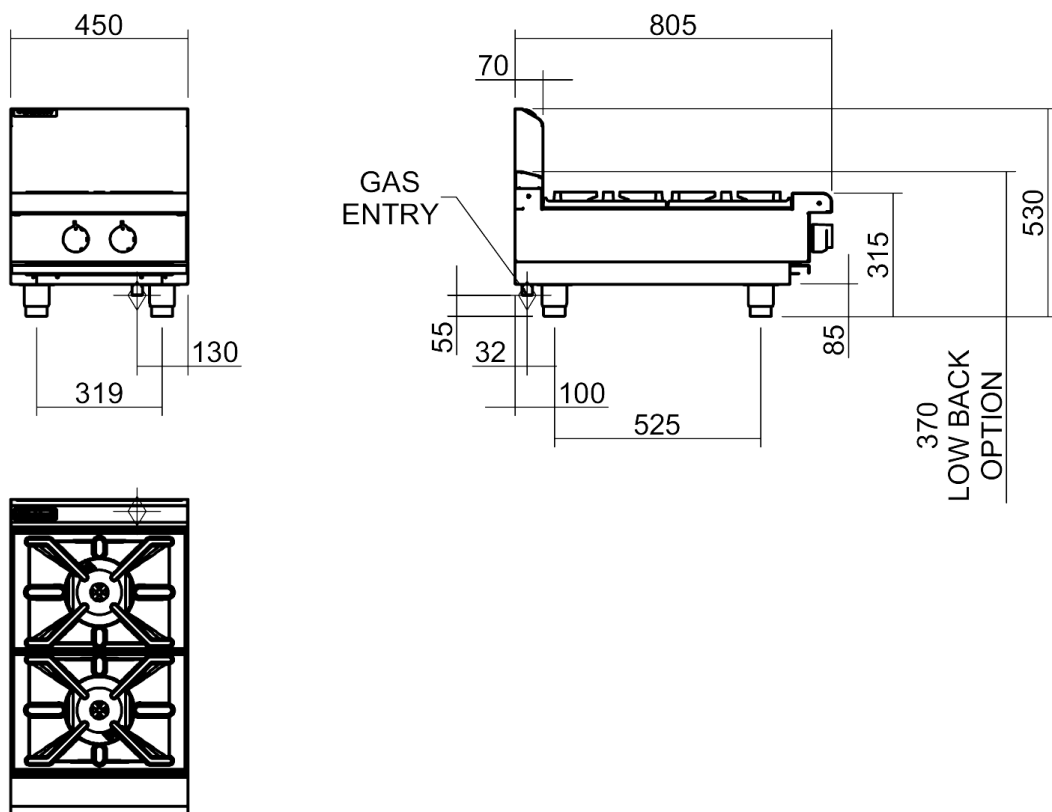
Gas supply connection point is located at rear of appliance, approximately 130mm from right hand side, 32mm from rear and 655mm from floor (55mm from floor for bench top – **B** models) and is reached from beneath appliance. (Refer to 'Dimensions' section).

Connection is 3/4" BSP male thread (for all other models).

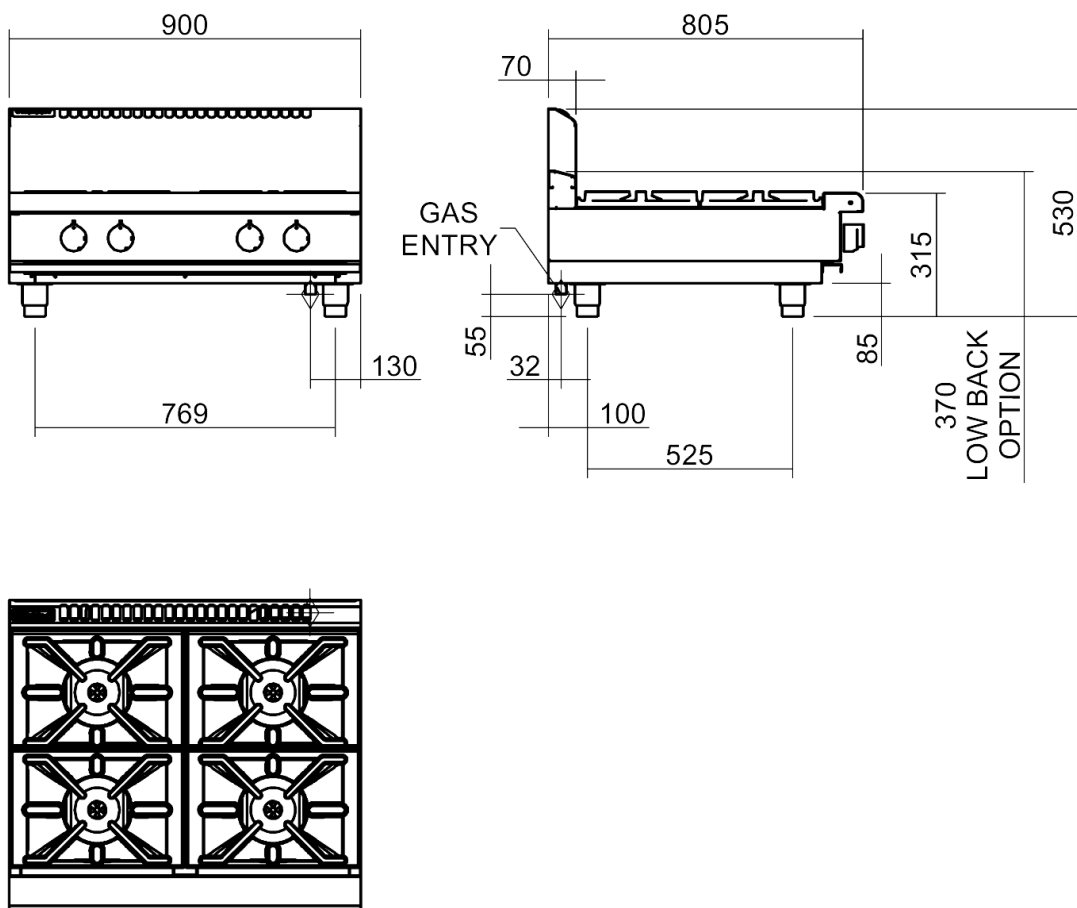
Dimensions

Bench Top Models

RN[L]8450G-B

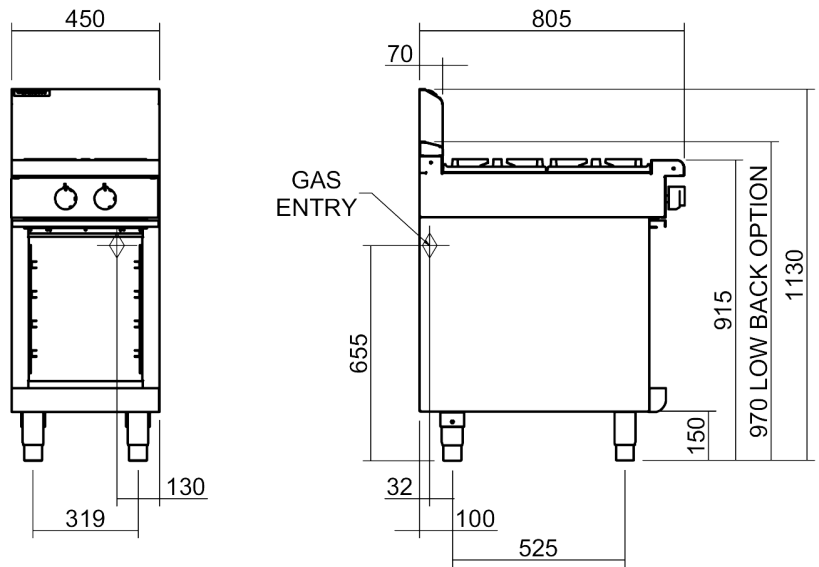


RN[L]8900G-B

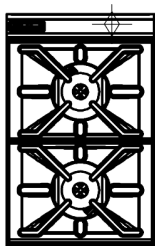


Cabinet Base Models

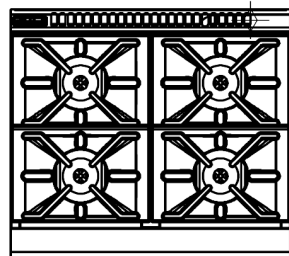
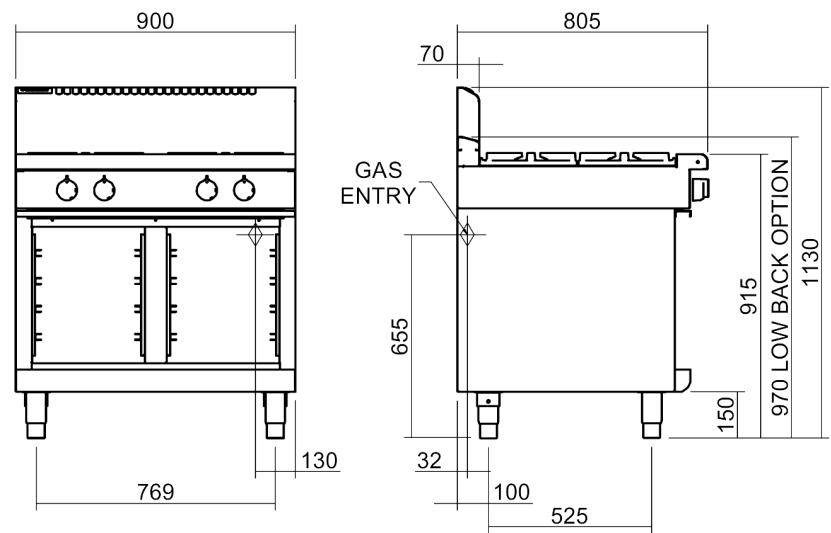
RN[L]8450G-CB



(R) = Rating Plate Location for this option.



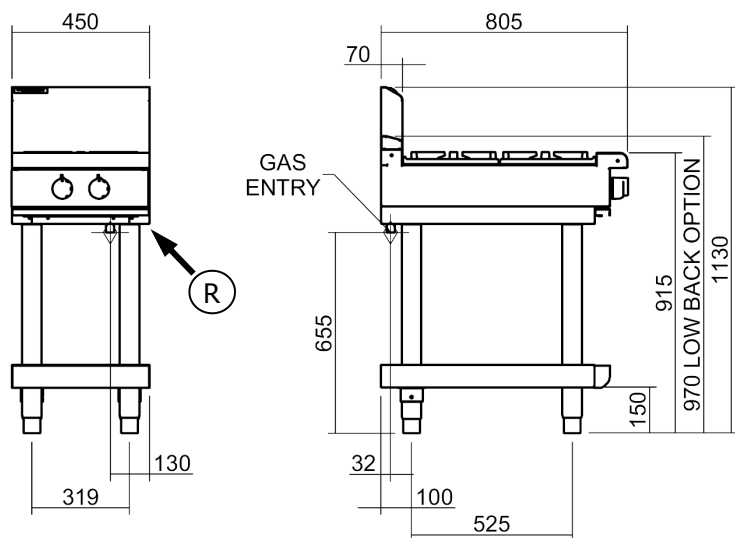
RN[L]8900G-CB



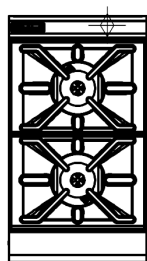
Dimensions

Leg Stand Models

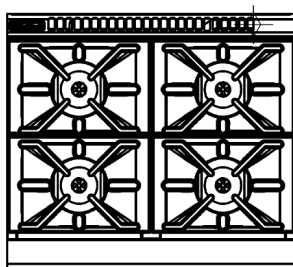
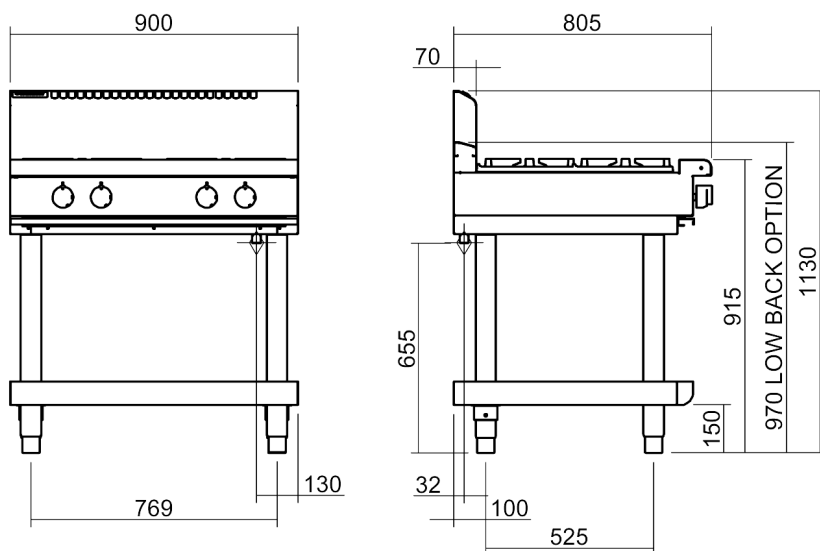
RN[L]8450G-LS



(R) = Rating Plate Location for this option.



RN[L]8900G-LS

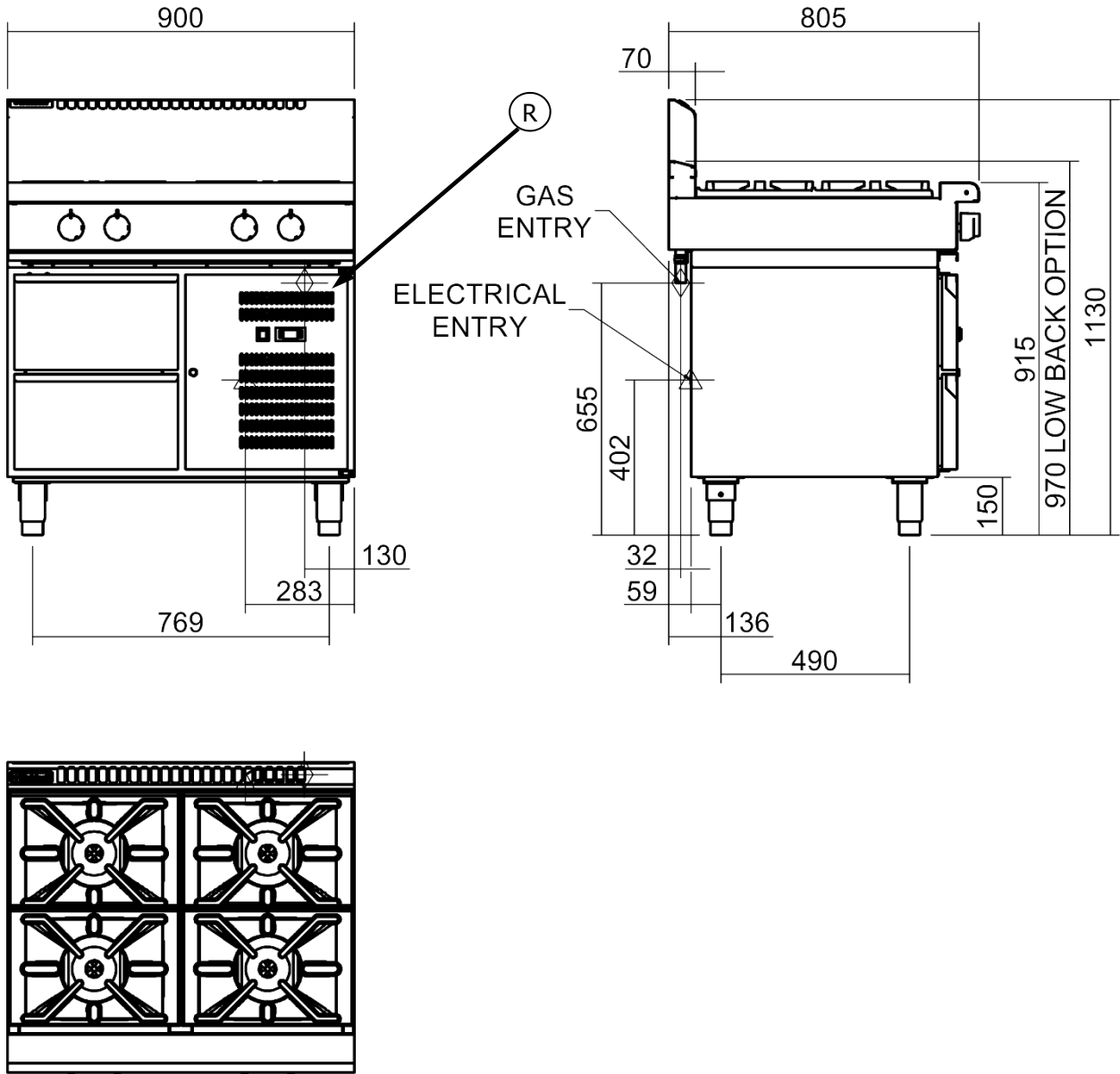


Dimensions for Refrigerated Base Models

RN8450G models - not available in Refrigerated Base option.

(R) = Rating Plate Location for this option.

RN[L]8900G-RB



Installation

Installation Requirements

NOTE:

- It is most important that this Cooktop 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 the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Waldorf Cooktops 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.

AUSTRALIA / NEW ZEALAND:	- AS/NZS5601	- Gas Installations.
UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
IRELAND:	- IS 820	- Non - Domestic Gas Installations.

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

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 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 supply is correct to as shown on Rating Plate attached to underside of R/ H side, front Cooktop lower trim, for Bench, Cabinet Base and Leg Stand Models. For Refrigerated Base Models, Rating Plate is located inside right hand front panel and can be viewed through upper grille.

Location

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

Combustion Air Requirements:		
	RN8450G	RN8900G
Natural Gas (G20)	12 m ³ /hr	24 m ³ /hr
LPG/Propane (G31)	13 m ³ /hr	25 m ³ /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 beneath appliance. Legs must always be fitted and no obstructions placed underneath 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.

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; - Standard Models	50mm	0mm
- Low Back Models	100mm	0mm

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

Assembly

NOTE:

- All Models are delivered completely assembled. No further assembly is required, with exception of all Leg Stand Models (RN8450G-LS or RN8900G-LS), these will require assembly. Refer to 'Leg Stand Models Only' information below for assembly instructions.
- The appliance rear leg housings can be fitted with:-
 - Adjustable feet to assist with levelling of appliance on uneven floors. This should be carried out on completion of gas connection. Refer to 'Gas Connection Section'.
 - Rear rollers to enable appliance to be easily moved for positioning and cleaning purposes.

Optional Accessories (Refer to Replacement Parts List)

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

Bench Models

1. Check all feet are fitted.
2. Adjust four feet to make Cooktop steady and level.

Fitting of Adjustable Feet / Rear Rollers to Leg Stand Units.



Warning

TO PREVENT EQUIPMENT DAMAGE AND RISK OF INJURY, REMOVE ALL LOOSE ITEMS FROM THE TOP OF THE COOKTOP PRIOR TO FITTING THE LEG STAND.

1. Remove all pot stands, trivets and open burners.
2. Lower cooktop onto its rear face.
3. Attach four cooktop legs to leg mount points on underside of cooktop unit.
4. Secure each leg hand tight.
5. Align 4 round holes in corners of base tray with 4 cooktop legs already fitted. (Ensure base tray is orientated with sloping edge of base tray facing front of appliance).
6. Slot base tray onto 4 cooktop legs and push fully home.
7. Secure base tray to cooktop legs by screwing two front adjustable feet supplied, into base of front cooktop legs. Secure each adjustable foot, hand tight.
8. The two rear leg housings can be fitted with either adjustable legs or rollers. (See Figure 1).

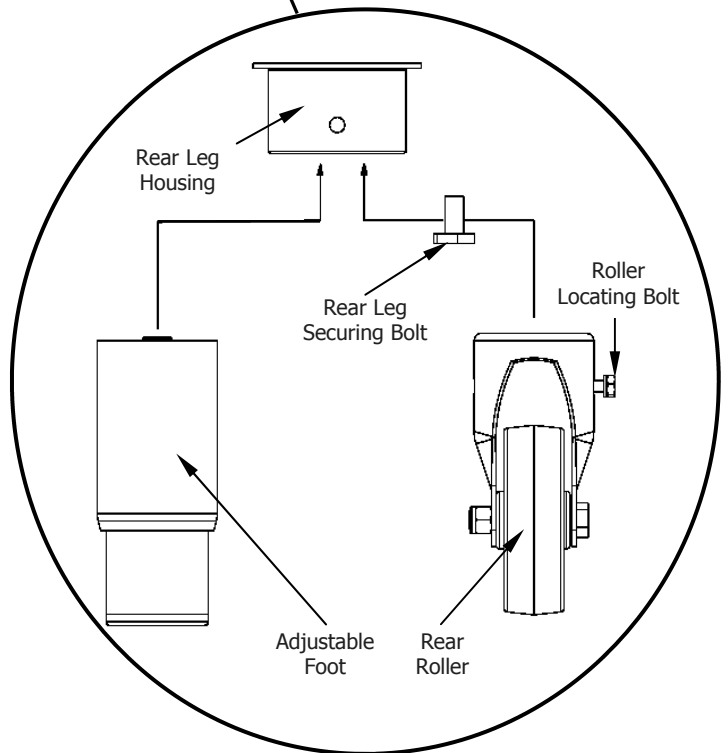
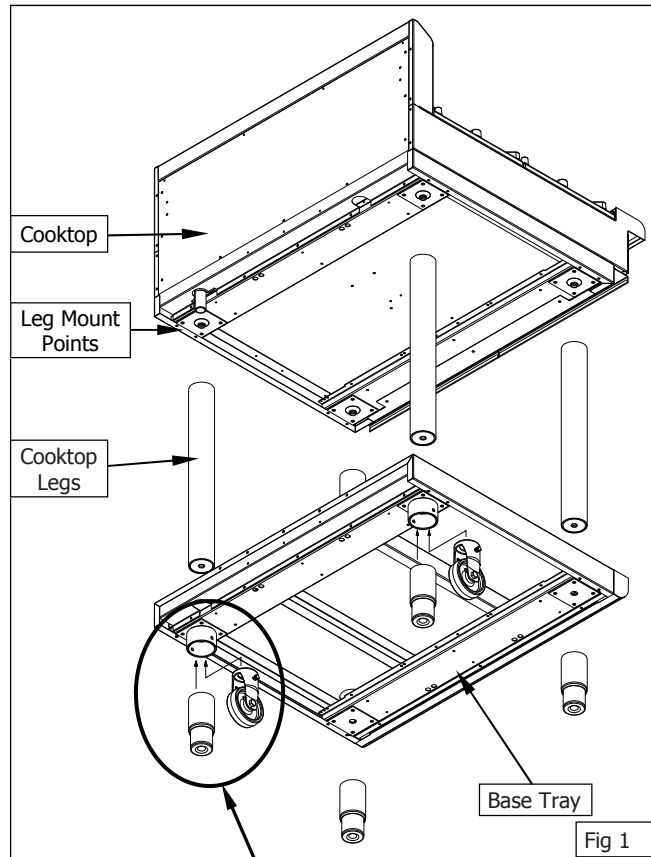
Installation

Rear Adjustable Feet, Fitting:-

- Secure rear of base tray to rear cooktop legs by screwing two adjustable feet supplied, into base of rear cooktop legs.
- Secure each adjustable foot, hand tight.

Rear Rollers, Fitting:-

- Fit rear leg securing bolts up through centre of rear leg housings to secure rear of base tray to rear cooktop legs and tighten up bolts using a 24mm socket.
 - Fit rear rollers to rear leg supports.
 - Secure rear rollers to rear leg supports using locating screw supplied.
 - Tighten screw using a 10mm spanner.
- Lift cooktop back onto its legs / rollers and refit all open burners, trivets and pot stands.
 - Adjust the adjustable feet to level appliance.



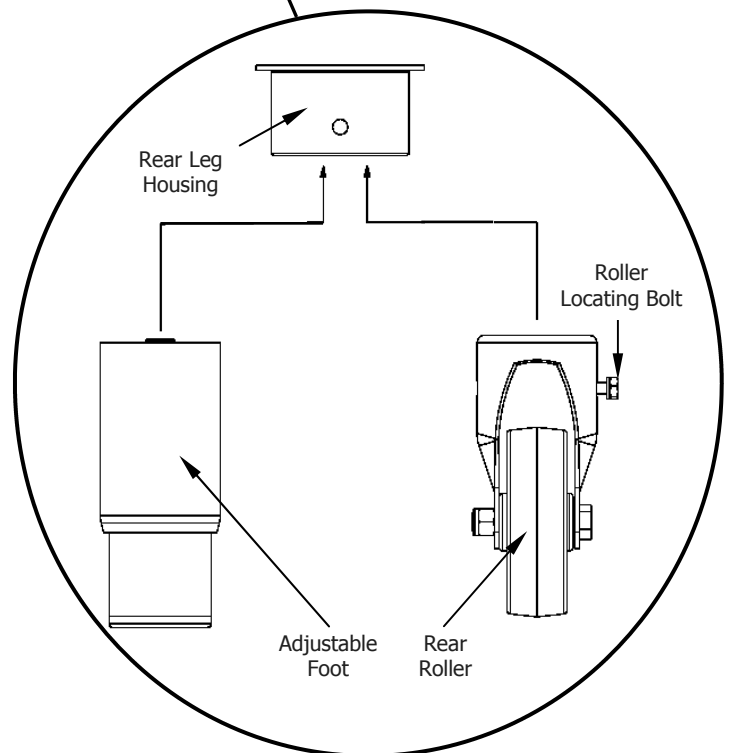
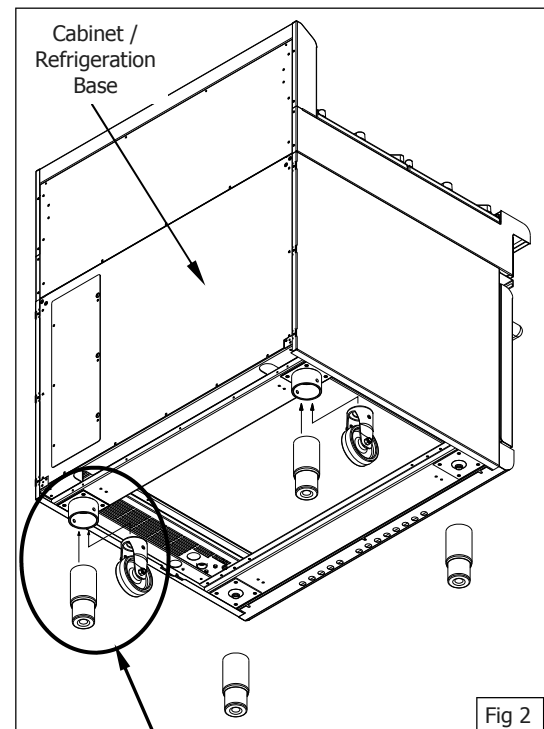
Fitting Adjustable Feet / Rear Rollers to Cabinet and Refrigeration Bases.

Rear Adjustable Feet, Fitting:-

1. Raise appliance from floor by approximately 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow rear rollers to be removed.
2. Unscrew and remove securing bolt securing rear roller to rear leg housing.
3. Rear roller will drop freely from rear leg housing.
4. Remove second rear roller.
5. Screw rear adjustable feet into rear leg housings and tighten hand tight.
6. Lower appliance back to floor and adjust adjustable feet to level appliance.

Rear Rollers, Fitting:-

1. Raise appliance from floor by approximately 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 using a 10mm A/F spanner.
5. Fit second roller and tighten.
6. Lower appliance back to floor and adjust front adjustable feet to level appliance.



Installation

Gas Connection

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

1. Waldorf Cooktops do not require electrical connection, as they function totally on gas supply.
2. It is essential that gas supply is correct for Cooktop to be 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 a coloured sticker located above gas entry point and on rating plate. Check 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 that 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: The 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 is NOT to be adjusted.

For all models, connection to appliance is $\frac{3}{4}$ " BSP male thread.

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

All models - gas regulator supplied has $\frac{3}{4}$ " BSP F/F connections.

NOTE: A Manual Isolation Valve must be fitted to 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.



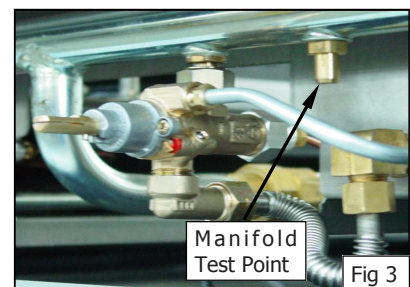
Warning

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

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

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

8. Verify operating pressure remains correct.



NOTE: 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.

Commissioning

1. Before leaving a new installation;
 - a. Check the following functions in accordance with operating instructions specified in 'Operation' section of this manual.
 - Light the Open Burners. (F - Flame Failure Option).
 - Light the Open Burners. (PF - Pilot and Flame Failure Option).
 - Check the Low Fire Burner Operation.
 - b. Ensure operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.
2. 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;
For Cabinet Base and Leg Stand Models, Rating Plate is attached to underside of right hand side, front Cooktop lower trim.
For the Refrigerated Base Model, Rating Plate is located inside right hand front panel and can be viewed through upper grille. Refer to 'Gas Connection' section and 'Dimensions' section.

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

For Refrigeration Cabinet Installation details refer to Refrigeration Cabinet Installation and Operation Manual supplied with appliance.
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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 appliances 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 Open Burners (F Flame Failure Option).
 - Lighting the Open Burners (PF - Option).

Description of Controls

NOTE: The open burner control knobs with 'Flame Failure Option Only' will only have the 'Off', 'Low Flame' and 'High Flame' positions.



Fig 4



Open Burner 'F' Option Only

○ OFF Position

△ HIGH Flame

△ LOW Flame

▲ Rear Burner

▼ Front Burner

(Indicators located above the Gas Control Knobs).

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 hobs are fitted with individual standing pilots for each open burner which allows main burners to be turned 'ON' - 'OFF' without having to manually re-light burner each time that it is turned 'ON', as 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 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.

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

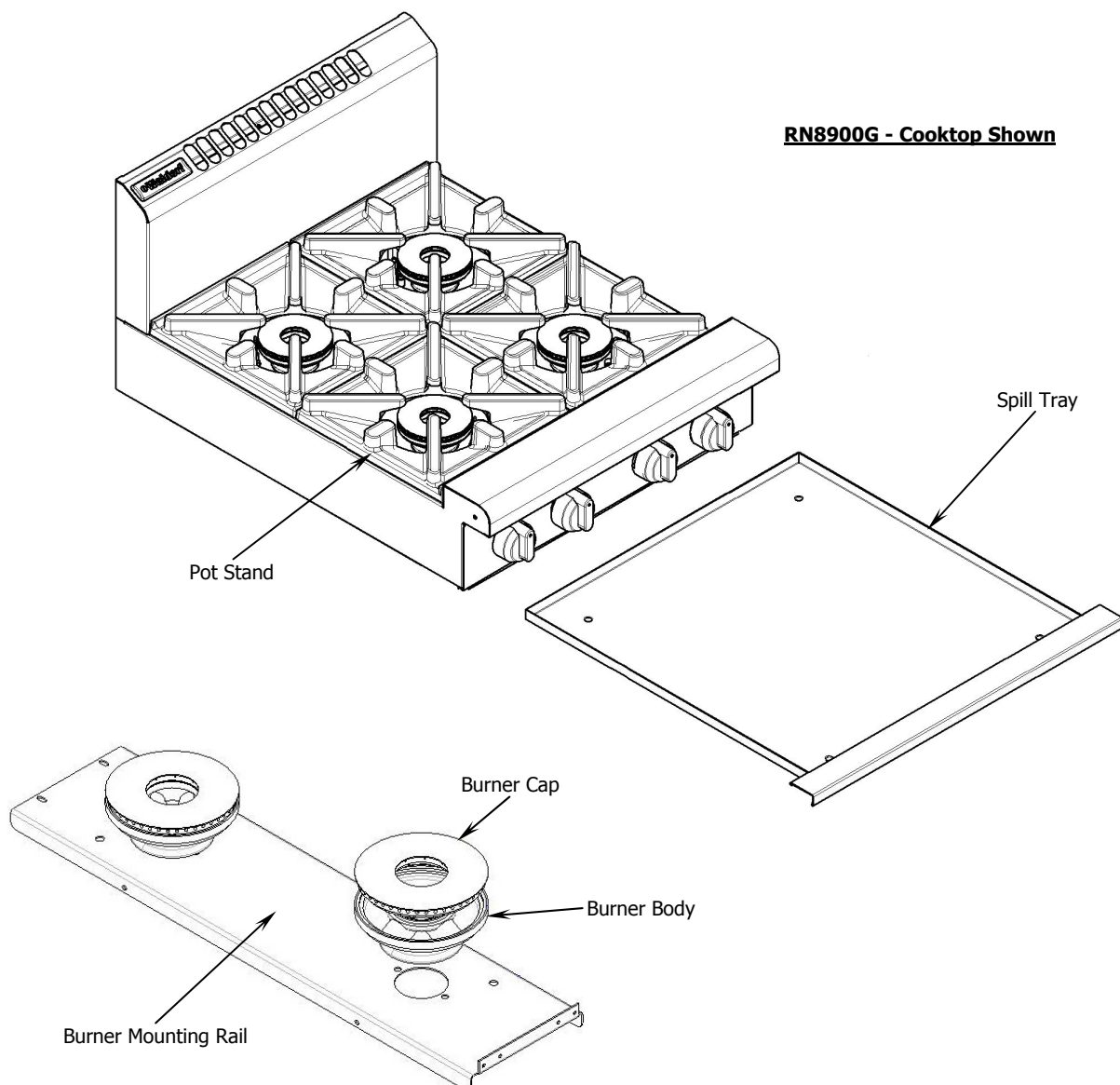
Always turn off the gas / electrical supply before cleaning the appliance.

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.

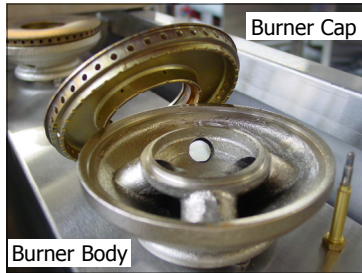
To keep your Cooktop clean and operating at peak efficiency, follow the procedures shown overleaf:-



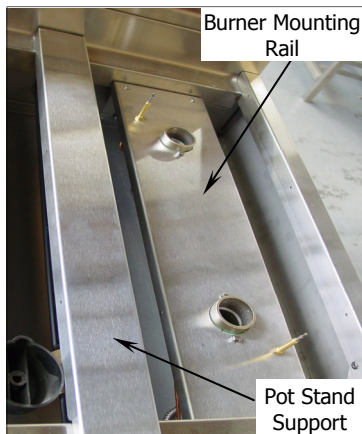
Open Burner Cleaning

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.

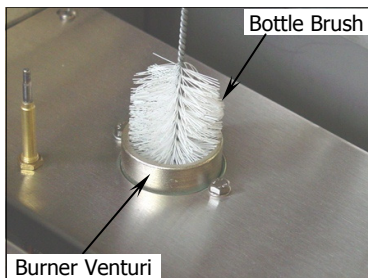
NOTE: Pot stands, burner bowls and pot stand supports can be washed in a dish washer. Do Not wash burner caps in dishwasher.



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.

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.

Fault Finding

This section provides an easy reference guide to more common problems that may occur during operation of your equipment. 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 Code and Serial Number of appliance.** (both can be found on Rating Plate located on appliance).

Fault	Possible Cause	Remedy
Pilot will not light.	No gas supply.	Ensure gas isolation valve is turned on, and bottles are not empty.
	Blocked pilot injector.	Call service provider.
Pilot goes out when gas control knob released. (Open Burner (PF) options only).	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.	Check thermo couple is producing between 20-30mV.
	Electromagnet in rear of gas control unit is faulty.	Inspect and replace if not in good working order.
		Call service provider.
Main burner will not light.	Incorrect supply pressure.	Call service provider.
	Faulty gas control.	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 unauthorised service person.

For Refrigeration Cabinet Fault Finding refer to Refrigeration Cabinet Installation and Operation Manual supplied with appliance.

Conversion Procedure



Caution

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

NOTE:

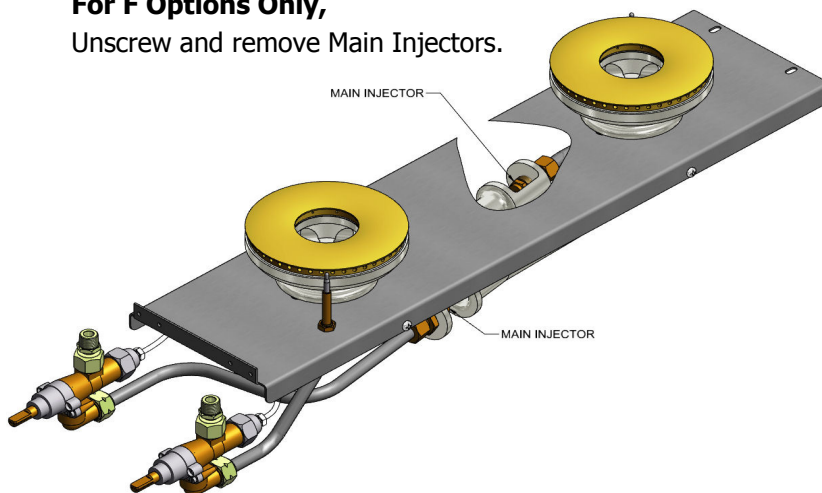
- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions 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.

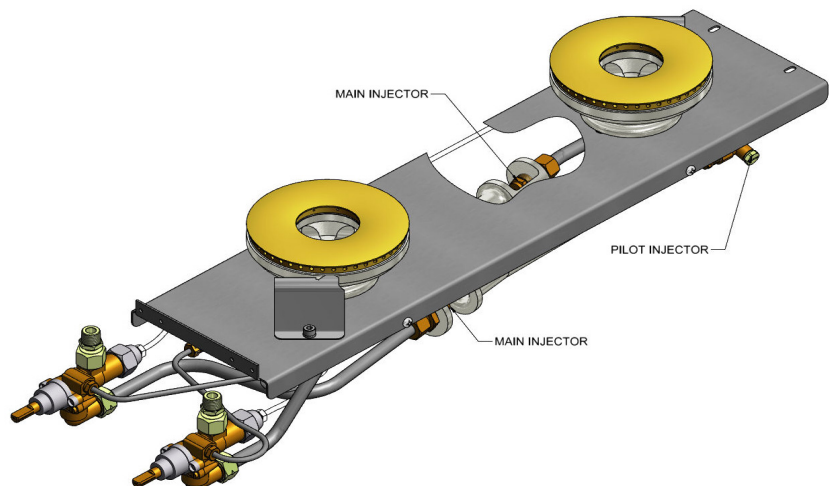
For F Options Only,

Unscrew and remove Main Injectors.

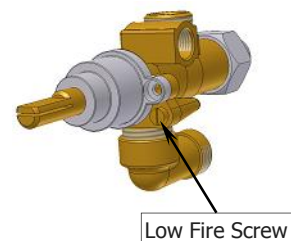


For PF Options Only,

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.



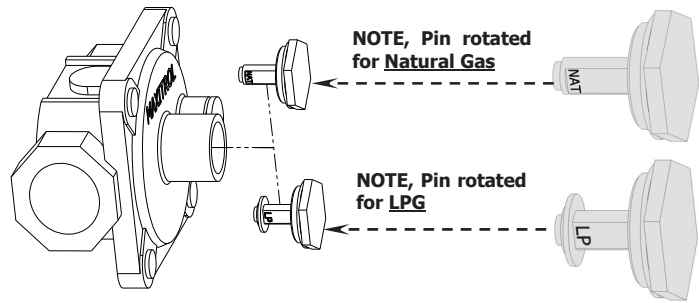
NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

Gas Conversion and Specifications

Gas Regulator

- NAT Gas / LPG / Butane Only.

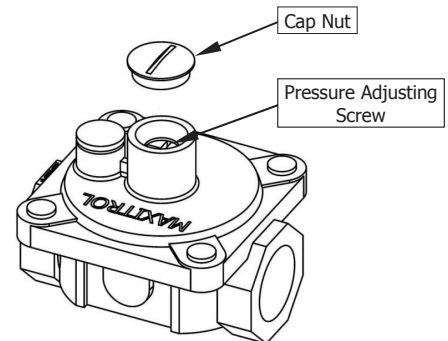
NOTE: The gas regulator supplied is convertible between Natural Gas and LP Gas, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



- 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 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

1. On completion of gas conversion, replace gas type identification label located at:-
2. - Rear of appliance, above gas connection.
3. - 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 Specifications

- Australia



		Natural. Gas	LP Gas (Propane)
Open Burner	Main Burner	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Models Only)	0.30	0.20
Supply Pressure		1.13 - 3-40 kPa	2.75 - 3-40 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

- New Zealand

		Natural. Gas	LP Gas
Open Burner	Main Burner	Ø 2.45mm	Ø 1.40mm
	Pilot Burner ('PF' Models Only)	0.30	0.20
Supply Pressure		1.13 - 3-40 kPa	2.75 - 3-40 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

- United Kingdom


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


		Natural Gas (G20)	Propane (G31)
Open Burner	Main Burner Injectors	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Supply Pressure		20 mbar	30 / 37 mbar
Burner Operating Pressure (*)		9.5 mbar	26 mbar
Gas Regulator Cap Screw			

NOTE: Measure burner operating pressure at manifold test point with two burners 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).

Gas Conversion and Specifications

- All Other Markets

		Natural Gas	Town Gas (**)
Open Burner	Main Burner	Ø 2.45mm	Ø 4.50mm
	Pilot Burner ('PF' Models only)	0.30	0.60
Supply Pressure		1.13 - 3-4 kPa	0.75 - 1.5 kPa
Burner Operating Pressure (*)		0.95 kPa	0.63 kPa
Gas Regulator Cap Screw			Adjustable Regulator (Adjust to the Burner Operating Pressure specified)

		LP Gas (Propane)	Butane
Open Burner	Main Burner	Ø 1.50mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.20	0.20
Supply Pressure		2.75 - 4.5 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.

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.

Cooktops

Open Burners

235678	Burner Body.		
227017	Burner Cap.		
030245	Injector	(Nat. Gas)	Ø 2.45mm.
030150	Injector	(LPG (Propane))	Ø 1.50mm.
030140	Injector	(LPG (Butane))	Ø 1.40mm.
030450	Injector	(Town Gas)	Ø 4.50mm.
026134	Pilot Injector	(Nat Gas)	0.30 ('PF' Option only).
026136	Pilot Injector	(LP Gas / Butane)	0.20 ('PF' Option only).
232309	Pilot Injector	(Town Gas)	0.60 ('PF' Option only).
229442	Pilot Bracket Assembly	('PF' Option only).	
229444	Pilot Burner Shield	('PF' Option only).	
227405	Gas Control	('F' Models).	
227403	Gas Control	('PF' Models).	
227967	Knob - Open Burner	('F' Models).	
227384	Knob - Open Burner	('PF' Models).	
235711	Thermocouple - Front	(200mm - Front).	
235710	Thermocouple - Rear	(600mm - Rear).	

General

232535	Pot Stand.	
228883	Spill Tray	(450mm).
230247	Spill Tray	(900mm).
227850	Adjustable Leg	(150mm - Cabinet Base).
227851	Adjustable Leg	(150mm - Extended Thread - Leg Stands).
229674	Rear Roller Assy.	

Replacement Parts List

Gas Regulators

Gas Type	Model	Gas Regulators	
		Part No.	Description
Nat. Gas LPG Butane	RN8400G RN8600G RN8800G	228531	¾" BSP F/F Convertible.
Town Gas	ALL	230185	¾" BSP F/F Adjustable.

Gas Conversion Kits

Models	Gas Type to Convert to			
	Nat. Gas	LPG	Butane	Town Gas
F Models	232788	232787	232789	232790
PF Models	232792	232791	232793	232794

Accessories

228799	900mm Plinth Kit.
228801	Refrigeration Base - 900mm Plinth Kit.

For Refrigeration Cabinet Replacement Parts information refer to Refrigeration Cabinet Installation and Operation Manual supplied with appliance.

