



Installation and Operation Manual

Gas Range Static Oven

Series

RN8910G RNL8910G RNB8910G RNLB8910G

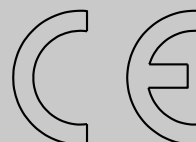


Date Purchased

Serial Number

Dealer

Service Provider



For use in GB & IE

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Waldorf Gas Range Static Oven

RN(L)(B)8910G Gas Range Static Oven - 4 Burner, 900mm Wide.

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Introduction

We are confident that you will be delighted with your WALDORF 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 Waldorf appliance, 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]8910G-[2] Gas Static Oven + 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.

General

A heavy duty, general purpose gas range created for compact modular kitchens. It 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 Burners are fitted with individual flame failure for each open burner. Oven is fitted with pilot and flame failure with piezo ignition.

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
- Oven	30 MJ/hr	30 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	$\frac{3}{4}$ " B.S.P. Male	

- New Zealand:

	Natural Gas	LP Gas
Input Rate (N.H.G.C.)		
- each Open Burner	28 MJ/hr	28 MJ/hr
- Oven	30 MJ/hr	30 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	$\frac{3}{4}$ " B.S.P. Male	

- UK Only:

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

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	Oven	Open Burner (each)	Oven
Heat Input (nett)	Nominal	6.5 kW	7.8 kW	6.5 kW	7.8 kW
	Reduced	1.75 kW	---	1.75 kW	---
Gas Rate (nett)	Nominal	0.69 m³/hr	0.83 m³/hr	0.51 kg/hr	0.61 kg/hr
	Reduced	0.19 m³/hr	---	0.14 kg/hr	---
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure (*)		9.5 mbar		26 mbar	
Gas Connection		¾" B.S.P. Male			

- * 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 'Gas Conversion' section for details).

- All Other Markets:

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

	LP Gas (Propane)	Butane
Input Rate (N.H.G.C.)		
- each Open Burner	28MJ/hr	28MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
Supply Pressure	2.75 - 4.50kPa	2.75 - 4.50kPa
Burner Operating Pressure (*)	2.6kPa	2.6kPa
Gas Connection	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

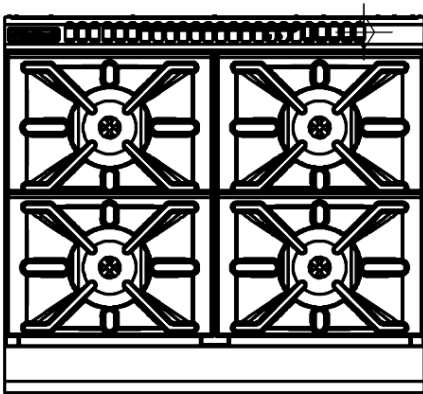
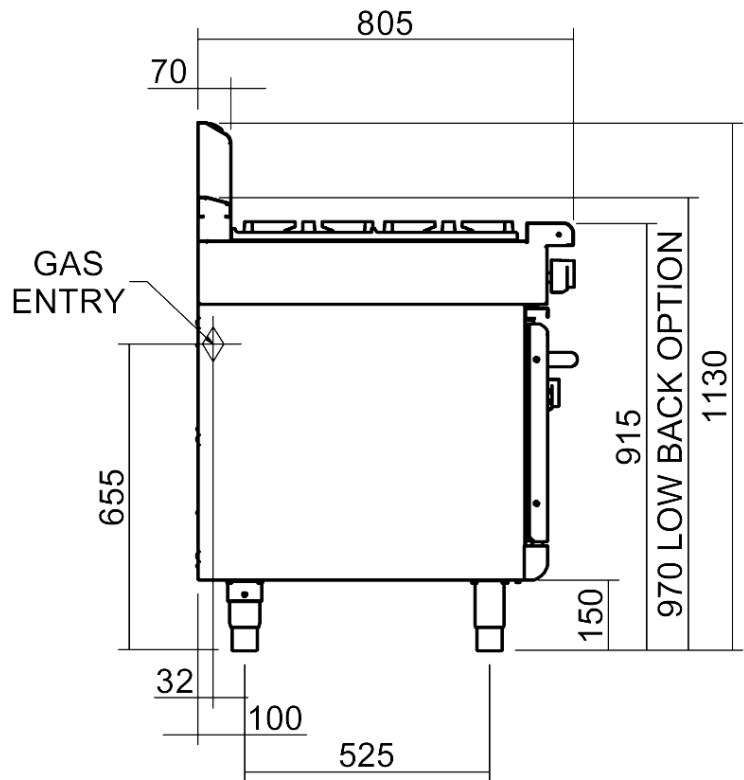
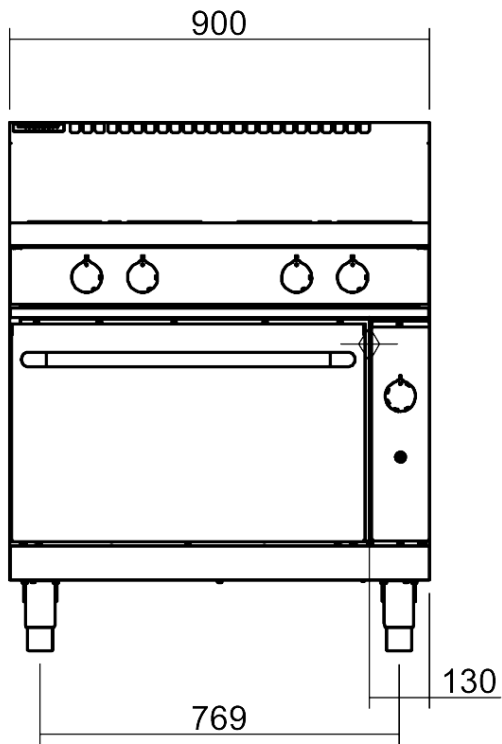
Gas supply connection point is located at rear of appliance, approximately 130mm from right hand side, 32mm from rear and 655mm from floor and is reached from beneath appliance. (Refer to 'Dimensions' section).

Connection is 3/4" BSP male thread.

Electrical Supply Requirements

230-240 V a.c, 50 Hz, 1.6A, 1P+N+E.
0.4kW.

Oven Fan Motor - 100W.

RN(L)8910G

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 the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Waldorf Gas Range Static Oven is 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:	- AS 5601	- Gas Installations.
NEW ZEALAND:	- NZS 5261	- Gas Installation.
UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS 6173	- Installation of Catering Appliances.
	- BS 5440 1 & 2	- Installation Flueing & Ventilation.
IRELAND:	- IS 820	- Non - Domestic Gas Installations.

Installation 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 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 a sufficient flow of fresh air for combustion air supply.

Combustion Air Requirements:	
Natural Gas (G20)	33 m ³ /hr
LPG / Propane (G31)	34 m ³ /hr
Town Gas	33 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. 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.
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 beneath 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

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)

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

1. Check that 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 QUALIFIED PERSON.

1. Waldorf 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 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 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 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.

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 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 individual appliance supply line.

4. Correctly locate appliance into its final operating position and using a spirit level, adjust legs so 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.



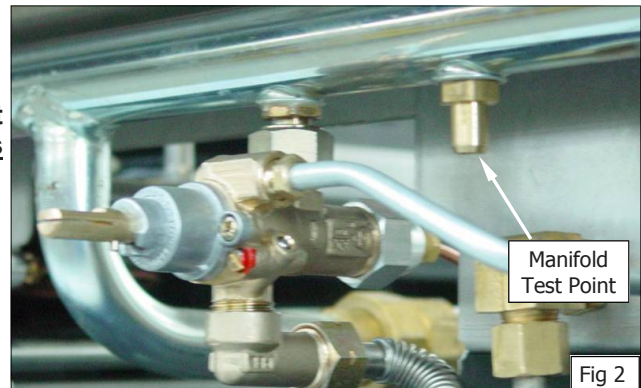
Warning

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 with 2 burners operating at 'High Flame' setting.

8. Verify operating pressure remains correct.



Commissioning

1. Before leaving new installation;
 - a. Check the following functions in accordance with operating instructions specified in 'Operation' section of this manual:-
 - 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 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 for some reason 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. Waldorf appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore 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 - Pilot and Flame Failure Option).
 - Oven Pilot Ignition.
 - Oven Main Burner / Thermostat.
 - Turning the Oven to 'Stand-By' Mode.
 - Oven 'Shut-Down'.

Description of Controls



Open Burner Option

○ OFF Position

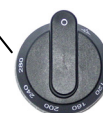
△ HIGH Flame

△ 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)

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.

Operation

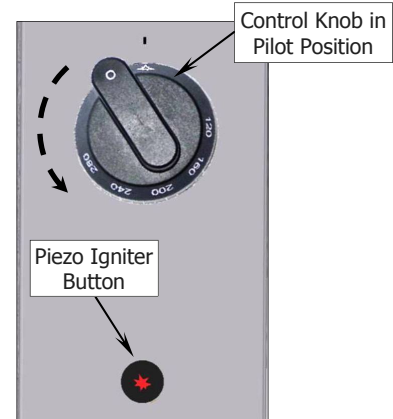
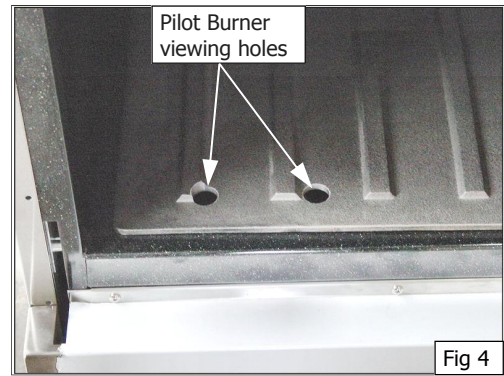
Lighting the Oven Pilot Burner

! IMPORTANT

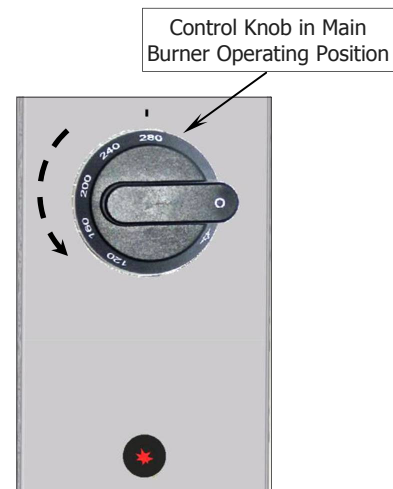
DO NOT USE aluminium foil or trays directly on cast iron sole plate(s). **NEVER** block or cover openings on each side of sole plate(s).

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 main burner. Flame failure protection will shut off gas supply to burner should pilot burner go out, so that un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world.***

1. Open oven door. Partially depress thermostat control knob whilst turning anti-clockwise to 'Pilot' position. **DO NOT fully depress Control Knob whilst trying to rotate anti-clockwise as Knob and Gas Valve will be damaged.**
2. 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).
3. 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).
4. View oven pilot burner through holes in front of sole plate with oven door open.



Depress and Rotate Knob Anti-Clockwise to Pilot Position



Rotate Knob Anti-Clockwise to Operating Temperature

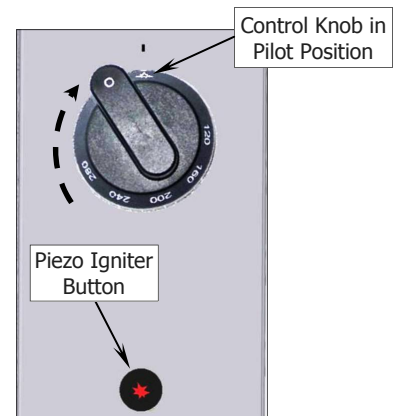
Lighting the Oven Main Burner

1. Ensure pilot burner is alight.
2. Rotate thermostat control knob anti-clockwise to desired temperature marked on knob.
3. Main burner will ignite automatically, from 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.



Rotate Knob Clockwise to Pilot Position

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 'Off' oven 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

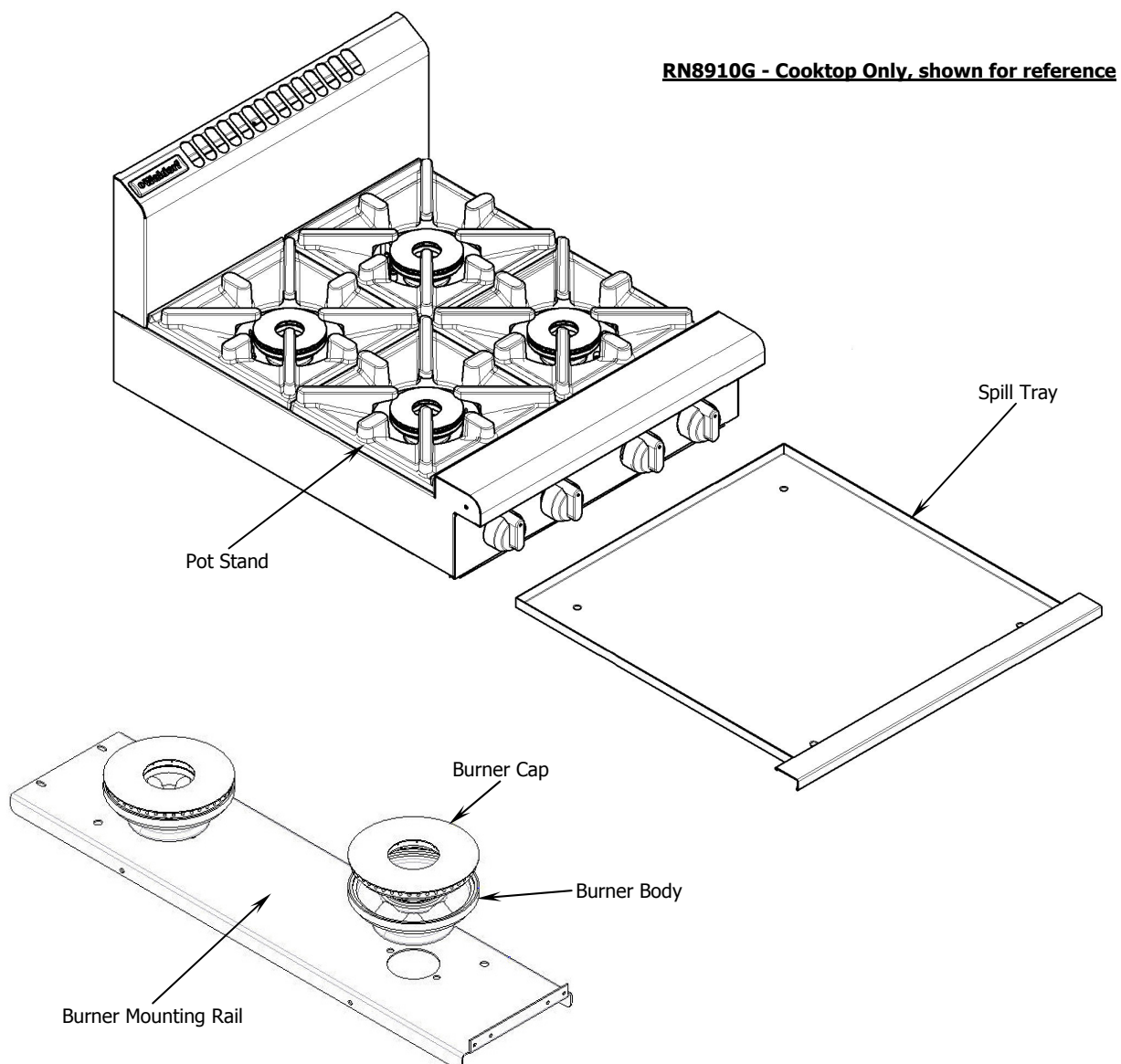
Always turn off the gas supply before cleaning the appliance.

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.

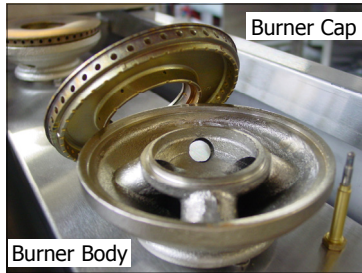
To keep your Cooktop clean and operating at peak efficiency, follow the procedures shown overleaf:-



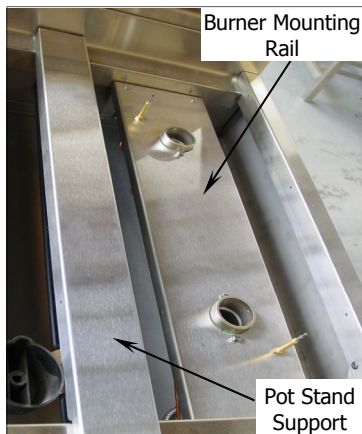
Open Burner Cleaning

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.

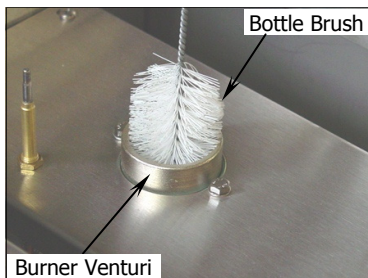
NOTE: Pot stands, burner bowls and pot stand supports can be washed in a dish washer. Do Not wash burner caps in dishwasher.



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.

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.

Fault Finding

This section provides an easy reference guide to the more common problems that may occur during the 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. 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 thermo couple 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.	HT lead damaged or broken. Check 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 manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unqualified service person.

Conversion Procedure



Caution

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

NOTE:

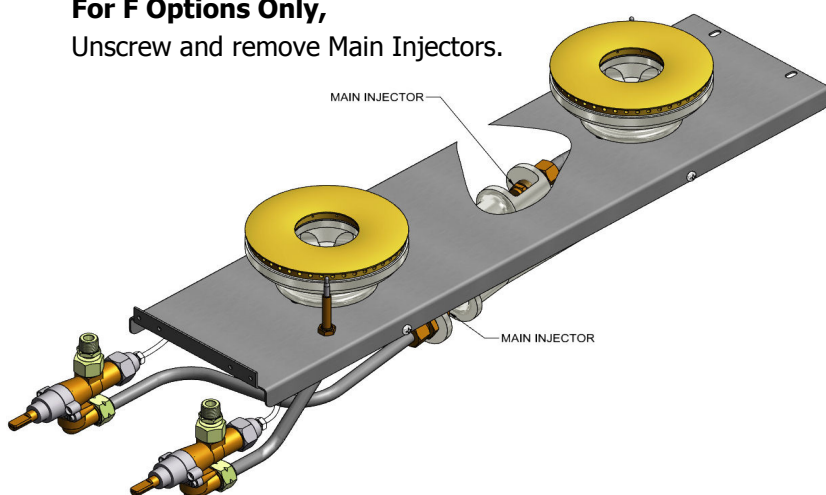
- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions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

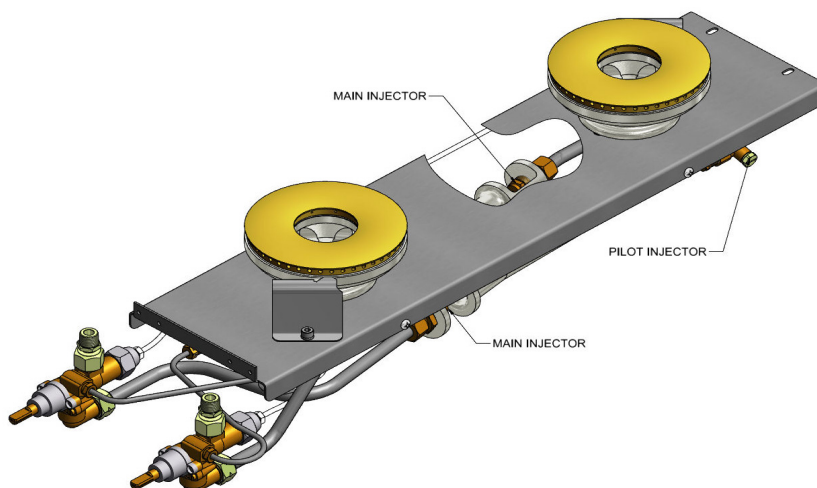
For F Options Only,

Unscrew and remove Main Injectors.

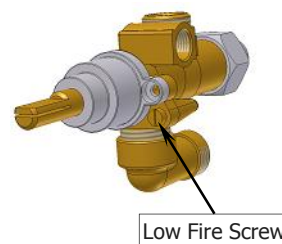


For PF Options Only,

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.

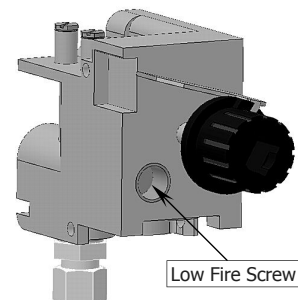
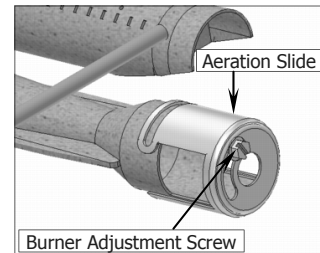
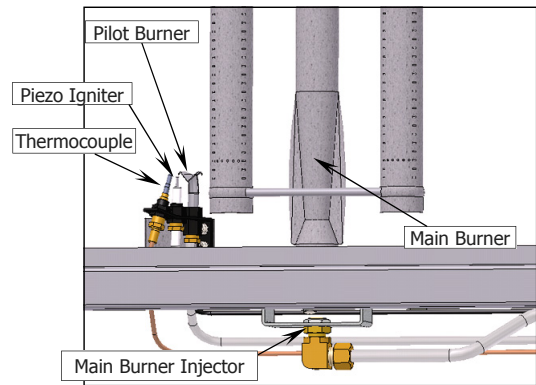
Gas Conversion and Specifications

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

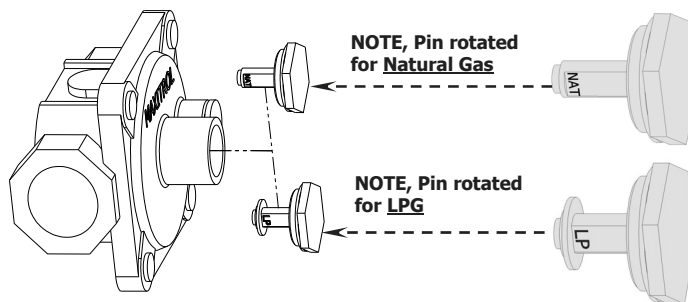
- Refit the oven control panel.



Gas Regulator

- NAT Gas / LPG / Butane Only.

NOTE: 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.

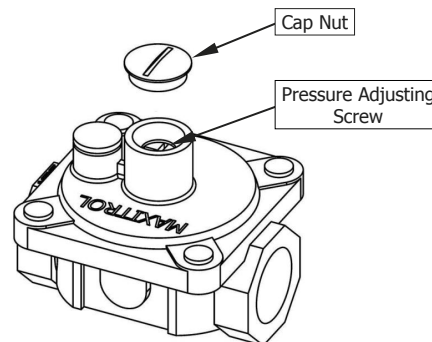


- Town Gas Only.

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
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
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			

- UK Only:


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' Option Only)	0.30	0.20
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 (*)		9.5 mbar	26 mbar
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

- 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
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
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.

Replacement Parts List

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 Valve	(with Flame Failure).		
227403	Gas Control Valve	(with Pilot & Flame Failure).		
227967	Knob - Open Burner	(with Flame Failure).		
227384	Knob - Open Burner	(with Pilot & Flame Failure).		
235711	Thermocouple - Front	(200mm - Front).		
235710	Thermocouple - Rear	(600mm - Rear).		

Oven

228767	Oven Burner.		
018691K	Oven Pilot Burner Kit.		
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.		
228704	Door Spring Kit	(Includes 2 Springs).	
227386	Knob Oven - (100 - 290°C).		
227893	Oven Side Rack RH.		
227892	Oven Side Rack LH.		
227896	Oven Rack.		

General

232535	Pot Stand.	
230247	Spill Tray	(900mm).
229674	Rear Roller Assy.	
227850	Adjustable Leg	(150mm).

Accessories

228800	900mm Plinth Kit.
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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
F - Models	232796	232795	232797	232798
PF - Models	232800	232799	232801	232802

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

