

GAS CHIEFTAIN RANGES, BOILING TABLES and OVENS



INSTALLATION and SERVICING INSTRUCTIONS

These appliances must be installed and serviced by a competent person as stipulated by the Gas Safety (Installation & Use) Regulations.

IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention MUST be paid to -

Gas Safety (Installation & Use) Regulations
Health And Safety At Work etc. Act
Local and National Building Regulations
Fire Precautions Act

Detailed recommendations are contained in
Institute of Gas Engineers published
documents :
IGE/ UP/ 1, IGE/ UP/ 2
BS6173 and BS5440

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the data plate.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, the Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

PREVENTATIVE MAINTENANCE CONTRACT

In order to obtain maximum performance from this unit we would recommend that a maintenance contract be arranged with **SERVICELINE**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the contact numbers below.

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler. Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.



WEEE Directive Registration No. WEE/DC0059TT/PRO

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Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

T100628 Ref. 3

Warranty Policy Shortlist

Warranty does not cover :-

Correcting faults caused by incorrect installation of a product.

Where an engineer cannot gain access to a site or a product.

Repeat commission visits.

Replacement of any parts where damage has been caused by misuse.

Engineer waiting time will be chargeable.

Routine maintenance and cleaning.

Gas conversions i.e. Natural to Propane gas.

Descaling of water products and cleaning of water sensors where softeners/conditioners are not fitted, or are fitted and not maintained.

Blocked drains.

Independent steam generation systems.

Gas, water and electrical supply external to unit.

Light bulbs.

Re-installing vacuum in kettle jackets.

Replacement of grill burner ceramics when damage has been clearly caused by misuse.

Where an engineer finds no fault with a product that has been reported faulty.

Re-setting or adjustment of thermostats when unit is operating to specification.

Cleaning and unblocking of fryer filter systems due to customer misuse.

Lubrication and adjustment of door catches.

Cleaning and Maintenance:

- Cleaning of burner jets

- Poor combustion caused by lack of cleaning

- Lubrication of moving parts

- Lubrication of gas cocks

- Cleaning/adjustment of pilots

- Correction of gas pressure to appliance.

- Renewing of electric cable ends

- Replacement of fuses

- Corrosion caused by use of chemical cleaners.

SECTION 1 - INSTALLATION

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

Model	Width mm	Depth mm	Height mm	Weight kg
G1006X Open Top Range	900	940	890	240
G1006BX Solid Top Range	900	940	890	245
G1006FX Twin Bullseye Range	900	940	890	253
G1016/1 Single Tier Oven	900	940	890	176.5
G1016/2 Double Tier Oven	900	940	1740	353
G1026X Open Top Boiling Table	900	940	890	141
G1026BX Solid Top Boiling Table	900	940	890	159
G1060X Boiling Table	900	940	890	159
G1066X Open Top Range	900	940	890	255

1.2 SITING

The unit must be installed on a firm level, non-combustible floor in a well lit position.

All models should have a 150mm minimum clearance all round from any combustible wall and 150mm from any non-combustible side wall to allow removal of the side panels. There should be a minimum vertical clearance of 1220mm above the top edge of range and boiling table flues.

Important

If the appliance is to be installed in suite formation with other matching appliances, the instructions for all units must be consulted to determine the necessary clearance to any combustible rear wall or overlying surface. Some units require greater clearances than others. The largest figure quoted in the individual instructions will therefore determine the clearance for the complete suite of adjoining appliances.

1.3 VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and for removal of combustion products, which may be harmful to health.

Recommendations for ventilation for catering appliances are given in BS 5440:2. For multiple installations, requirements for individual units should be added together.

Installation should be made in accordance with local and/or national regulations applying at the time.

A competent installer must be employed.

A direct connection MUST NOT be made to an extract fan system or to the open air. Flues are best discharged under a canopy connecting with a ventilating system.

1.4 GAS SUPPLY

The incoming service must be of sufficient size to supply full rate without excessive pressure drop. A gas meter is connected to the service pipe by the Gas Supplier. An existing meter should be checked, preferably by the Gas Supplier to ensure it is of adequate capacity to supply the unit and other associated equipment.

Installation pipework should be fitted in accordance with IGE/UP/2. The size of the pipework from the meter system to the appliance must be not less than that of the inlet connection. R³/₄ (3/4" BSP female) with regulator for Natural Gas and R¹/₂ (1/2" BSP female) without regulator for Propane Models.

Important

Check for gas tightness.

An isolating cock must be located close to the appliance and accessible to the user to allow shutdown during an emergency or servicing. The installation must be purged and tested for gas tightness, details are given in IGE/UP/1. The adjustable governor supplied must be fitted to natural gas appliances in an accessible and spillage free position and downstream of the isolating cock.

1.5 ELECTRICAL SUPPLY

Not applicable to this appliance.

1.6 WATER SUPPLY

Not applicable to this appliance.

1.7 TOTAL RATED HEAT INPUTS - NATURAL GAS

Model	kW (net)	Btu/hr (gross)
G1006X O/T	40	150,100
G1006BX S/T	19.5	73,000
G1006FX T/B	25	94,000
G1016/1	10	37,500
G1016/2	20	75,000
G1026X O/T	30	112,500
G1026BX S/T	9.5	35,600
G1060X O/T	45	169,000
G1066X O/T	55	206,500

INDIVIDUAL BURNER HEAT INPUTS - NATURAL GAS

Configuration	kW (net)	Btu/hr (gross)
Open Top	7.5	28,100
Solid Top	9.5	35,600
Twin Bullseye	7.5	28,100
Oven	10	37,500

1.8 TOTAL RATED HEAT INPUTS - PROPANE GAS

Model	kW (net)	Btu/hr (gross)
G1006X O/T	40	150,100
G1006BX S/T	19.5	73,000
G1006FX T/B	21	78,800
G1016/1	10	37,500
G1016/2	20	75,000
G1026X O/T	30	112,500
G1026BX S/T	9.5	35,600
G1060X O/T	45	169,000
G1066X O/T	55	206,500

INDIVIDUAL BURNER HEAT INPUTS - PROPANE GAS

Configuration	kW (net)	Btu/hr (gross)
Open Top	7.5	28,100
Solid Top	9.5	35,600
Twin Bullseye	5.5	20,600
Oven	10	37,500

1.9 INJECTOR SIZES - Natural and Propane Gas

Configuration	Natural Gas	Propane Gas
Open Top	Ø 2.3mm	Ø 1.4mm
Solid Top	Ø 2.6mm	Amal 360
Twin Bullseye	6x Ø1.4mm	6x Ø0.66mm
Oven	Ø 2.6mm	Amal 360

PILOT BURNERS

Oven	SIT No. 36	SIT No. 19
Twin Bullseye	G29.2	G24.1
Solid Top	N26	L11

1.10 GAS PRESSURE

	mbar	inches w.g.
Natural	15	6
Propane	37	14.8

A test point is located on the manifold, behind control panel. Solid top, single and double tier oven model access is gained by removing the panel as described in Section 3. Access on open top models is gained by removing top fascia panel.

An adjustable governor is supplied for natural gas units. Propane unit pressure is controlled by the incoming supply regulator.

For multiple burner natural gas units, set pressure at 15 mbar with approximately half the total heat input of the appliance in operation.

1.11 BURNER AERATION

Fixed injectors are fitted and no means of adjusting the full gas rate is provided. After setting working pressure as Section 1.10. Check burner aeration.

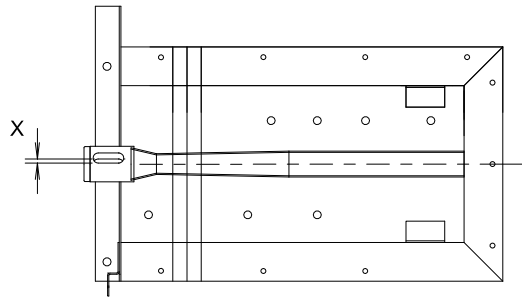


Figure 1

'X' gap on Natural Gas models - 5mm

'X' gap on Propane Gas models - Fully Open

Oven

An aeration shroud is located close to the injector at the end of the oven burner. Check that aperture dimension areas shown in Figure 1. This will achieve desired cone length. If the burner is over-aerated, the flame may extinguish at low rates. The correct full rate cone lengths for natural gas is 25mm. Slightly yellow flame tips are acceptable on propane units.

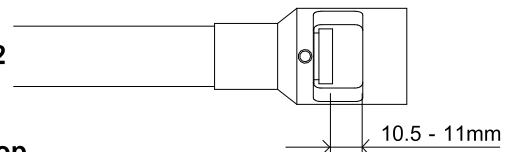


Figure 2

Open Top

Check aperture dimension for natural and propane gas is as detailed in Figure 2. Check that flame is stable and there is no evidence of flame lift.

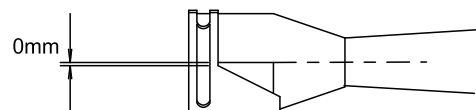
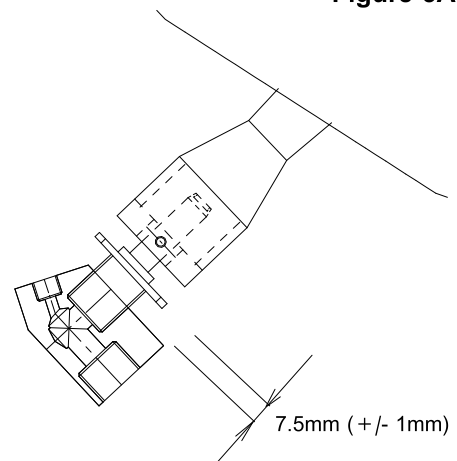


Figure 3A

Figure 3B



Solid Top

Check aeration shroud is located in position shown in Figure 3A. There should be no flame lift or lightback. Flames should be blue although slight yellow tipping is acceptable for propane operation.

Injector should be located centrally within burner venturi as detailed in Figure 3B.

BY-PASS RATES

These are pre-set. To check, proceed as follows:-

Oven Burner

Remove vertical control panel and open lower front panel as detailed in Section 3. Light burner and heat oven for 45 minutes at a setting of 275°C before reducing to 125°C.

Check flame lengths are approximately 5mm long.

Check setting by turning knob to 275°C and back to 125°C. The flame should reduce but not extinguish.

Open and Solid Top Burners

Check flame lengths reduce to approximately 5mm when gas control knob is turned to low flame setting. The flame should reduce but not extinguish.

SECTION 2 - ASSEMBLY and COMMISSIONING

2.1 POSITIONING and ASSEMBLY

1. Position unit and level using feet adjusters. Each foot contains a hole to enable floor fixing if required. Units with castors must be installed in such a manner that takes into account manipulation and the restrictions on site.

If an oven or range is required to be mounted upon a plinth, the areas indicated in Figure 4 MUST be kept clear for aeration purposes.

2. **Ovens:** Open oven door, pull out shelves and remove shelf runner. Lift up from bottom, ease bottom outward and lower to free top fixing. Lift out stainless steel base plates. Remove sheet metal base baffle, lift and slide to one side. Rest this on support angle top edge. Raise opposite end to clear side baffle and remove from oven.

Check cast iron baffle plates are correctly located over burner, resting on front and rear sloping angles.

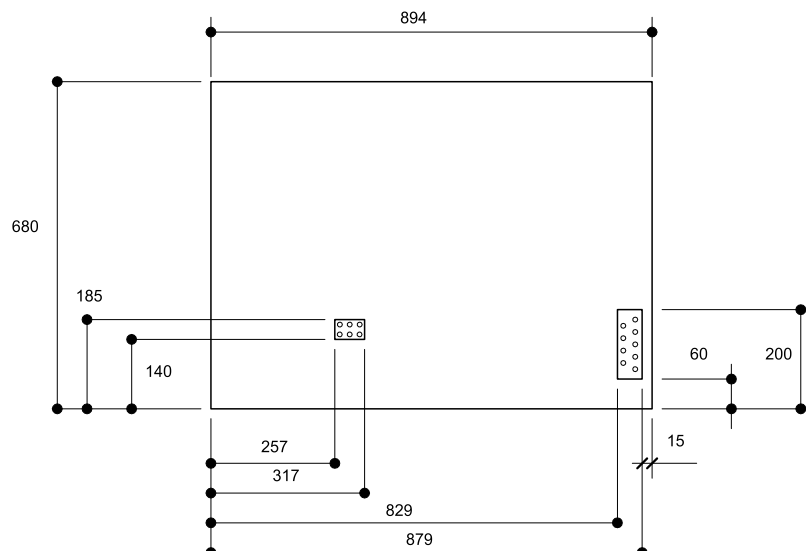
The two plates should touch at the centre.

Note

The top surface of each plate has one lifting lug directed toward oven centre. Replace all parts in reverse sequence.

3. **G1006BX/G1026BX Solid Top:** Check by removing bullseye, ring, filling plates. Remove any loose packing and replace fillings etc.
4. **G1006FX Twin Bullseye:** Check by removing bullseyes, rings and filling plates. Remove any loose packing before replacement of fillings, etc.
5. **G1006X/G1066X Open Top Models:** Check open top section, remove pan supports, all packing and the tape securing burner components. Check that burner caps and spillage trays are correctly positioned before replacing pan supports.
6. A pot rack may be supplied as an optional extra.

Figure 4



2.2 CONNECTION TO A GAS SUPPLY

The gas supply piping and connection to appliance must be installed in accordance with the various regulations listed on the cover of this document. On natural gas appliances, the adjustable governor MUST be fitted to the supply, securely fixed in a position which will enable adjustments to be made during commissioning.

On propane appliances, a governor must not be fitted.

Ensure isolating cock is fitted close to range in an accessible and spillage free position.

Important: Check installation for gas tightness.

2.3 CONNECTION TO AN ELECTRICITY SUPPLY

Not applicable to these models.

2.4 CONNECTION TO A WATER SUPPLY

Not applicable to these models.

2.5 PRE-COMMISSIONING CHECK

After installation, the engineer should check that all gas connections are gas tight and do not leak. Check that unit is operating satisfactorily before leaving the kitchen. Burner and gas valve adjustments should be in line with details in Section 1.11. If adjustment is required, then the appliance requires to be serviced.

2.6 INSTRUCTION TO USER

After installing and commissioning appliance, please hand User Instructions to user or purchaser and ensure that the person(s) responsible understands the instructions for lighting, turning off and correct use and care of the unit.

It is important to ensure that the gas isolating cock location is made known to the user. The procedure for operation in an emergency must be demonstrated.

SECTION 3 - SERVICING AND CONVERSION

Important

BEFORE ATTEMPTING ANY SERVICING, ENSURE THAT THE ISOLATING COCK IS TURNED OFF AND CANNOT BE INADVERTANTLY TURNED ON.

AFTER ANY MAINTENANCE TASK, CHECK THE APPLIANCE TO ENSURE THAT IT PERFORMS CORRECTLY AND CARRY OUT ANY NECESSARY ADJUSTMENTS AS DETAILED IN SECTION 1.

After carrying out any servicing or exchange of gas carrying components -

ALWAYS CHECK FOR GAS TIGHTNESS!

3.1 CONVERSION

For conversion to NATURAL GAS, fit the correct governor and set the burner pressure.

For conversion to PROPANE GAS, remove the governor from the gas circuit.

Other considerations -

CHANGE INJECTORS (Refer to Section 1.9)

ADJUST BYPASS SCREW TO SET LOW RATES (Refer to Section 3.8) in gas taps and any oven thermostat.

CHANGE DATA PLATE

3.2 REMOVAL OF PANELS

3.2.1 RH Outer Panel

Remove fixings which secure panel bottom flange to underside of base. Slide panel back to withdraw two pins which locate rear of vertical control panel. Pull panel out slightly at bottom then draw it down to clear top flange which engages under hob edge lip.

To replace, the stainless steel outer panels are fitted between hob and base of unit approximately 25mm to rear of their final position. Both panels are then slid forward into position, the RH one to engage its locating pins into the slots in the rear of vertical control panels and LH to align flush with front frame. The fixings (2 off) engage the bottom flange of the side panels up through holes in the edge of the base panel (see Figure 5).

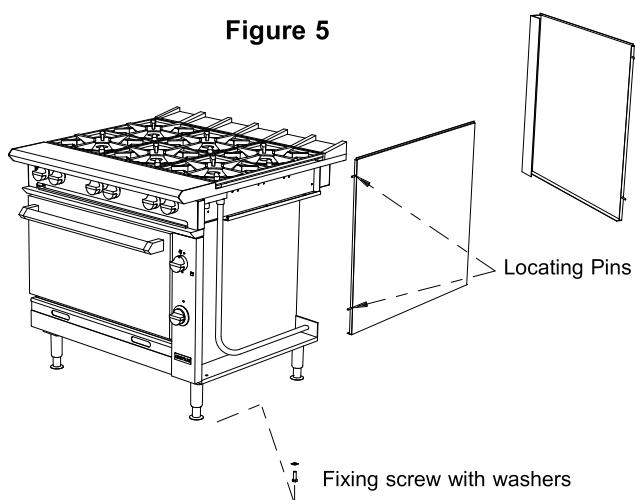
3.2.2 Bottom Front Panel

Lift to unhook and lower. Undo lower RH hinge pin and remove panel. Replace in reverse order.

3.2.3 Vertical Control Panel

Pull off control knobs. Remove fixings which secure panel bottom flange to base plate. Withdraw panel outward slightly at bottom to clear control spindles and pull it down to free top locating flange. Replace in reverse order.

Figure 5



3.2.4 Top Facia Panel

To remove control panel, remove control knobs and pull panel toward front of unit to unclip. To replace, line bullets up with clips and push until you hear a click.

3.2.5 Oven Door

- Remove control panel as detailed in Section 3.2.3.
- Unhook bottom front panel and lower down.
- Close oven door.
- Using a screwdriver for leverage, unhook door quadrant springs. Support door to prevent accidental opening whilst removing springs. Open door approximately three quarters of its travel and lift slightly to clear hinge pins.

Pull forward to allow quadrants to slide through the front frame apertures.

- Replace in reverse order.

3.3 BURNER and INJECTORS

Note

Burners and injectors should be cleaned periodically to maintain maximum performance. Burners are best cleaned with a wire brush and washed, drilled ports freed from blockage with a metal broach, and loose material being shaken out via the burner shank. Injectors are best cleaned with a wooden splinter or soft fuse wire, metal reamers may distort or increase the orifice size and must not be used.

Ensure that burners are dry and free from any cleaning material before replacing. Check adjustment as in Section 1.

Open Top

Remove pan supports and burner head components. Injectors are removed by undoing the compression joint between gas pipe and injector holder. Undo injector grub screw inside burner assembly. Withdraw injector and holder from burner inlet. Replace in reverse order. Ensure injector holder is fitted fully forward in the burner assembly.

Aeration should be as detailed in Section 1.11. Lock aeration screw after any adjustment.

Solid Tops (Single & Twin)

Remove bullseyes, rings and hob fillings. Clean burners using a wooden splinter or fuse wire as detailed above.

Replace in reverse order.

Ensure aeration is set as detailed in Section 1.11. After any adjustment, lock shroud in position.

Oven

Open bottom front panel and oven door. Lift out oven shelves and shelf supports. Remove base plates and baffle tray (lift up one end and rest on edge on support angle, slide sideways then lift other end to clear side angle supports). Remove cast iron heat shields.

Disconnect thermocouple, electrode and pilot gas supply from pilot burner.

Undo fixings which secure front end of burner to base and slide burner rearwards from injector and retaining bracket on base.

Replace in reverse order.

Ensure aeration is set as detailed in Section 1.11.

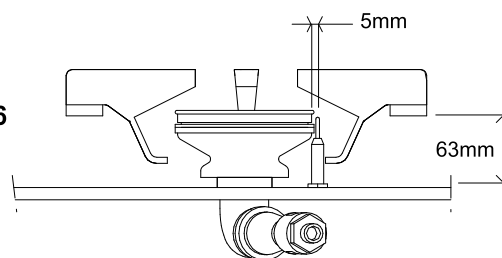
Lock aeration screw after any adjustment.

3.4 REMOVAL OF THERMOCOUPLE/ FLAME FAILURE DEVICE

3.4.1 Open Top Thermocouple

- Remove pan support
- Disconnect thermocouple nut at FFD.
- Undo nut which secures thermocouple head to mounting bracket and withdraw.
- Replace in reverse order. Position thermocouple head as indicated in Figure 6. Ensure FFD nut is not overtightened. A quarter-turn past hand tight is sufficient to prevent fracture of electrical point.
- Replace all parts in reverse order.

Figure 6



3.4.2 Oven Flame Failure Device/Gas Cock

- Remove vertical control panel and RH outer panel as described in Sections 3.2.3 & 3.2.1.
- Undo pilot supply pipe compression nut. Ease pipe forward and clear.
- Undo two compression nuts on control inlet and outlet pipes.
- Remove fixings which secures Z bracket support. Partly withdraw control.
- Undo thermocouple nut.
- Remove Z bracket and fit it on new control.

- g) Replace all parts in reverse order. Check gas joints for gas tightness. Adjust by-pass screw to achieve a flame cone height of approx. 5mm. Check flame stability by turning control knob between high and low flame operation.

3.4.3 Oven Thermocouple

- a) Remove vertical control panel and RH outer panel as described in Sections 3.2.3 and 3.2.1.
- b) Undo thermocouple nut at FFD rear after partially removing control.
- c) Open bottom front panel and disconnect nut which secures thermocouple head to pilot assembly and withdraw.
- d) Fit new thermocouple. Ensure the head is pushed firmly into position before tightening nut and that the FFD nut is not overtightened.

A quarter turn past hand tight must only be employed to prevent fracture of this electrical joint.

- e) Replace panels in reverse order.

3.4.4 Solid Top Flame Failure Device/Gas Cock

- a) Remove control panel. See Section 3.2.4.
- b) Remove solid top hob fillings.
- c) Undo both large compression nuts on inlet and outlet pipes.
- d) Disconnect thermocouple nut.
- e) Undo pilot supply pipe on ignition flame supply pipe.
- f) Undo fixings that secure control fixing plate to bracket.
- g) Remove fixing plate from old control and secure it to replacement.
- h) Replace all parts in reverse order.

3.4.5 Solid Top Thermocouple (G1006BX/G1026BX)

- a) Remove bullseye rings and hob fillings.
- b) Undo thermocouple to FFD nut.
- c) Undo locknuts which secure thermocouple to bracket. Withdraw thermocouple.
- d) Replace in reverse order. Position thermocouple tip, 38mm above base as shown in Figure 7.

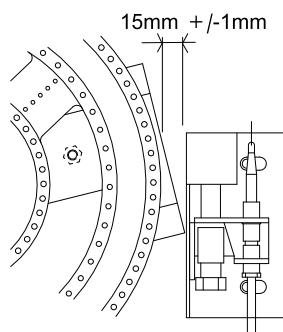
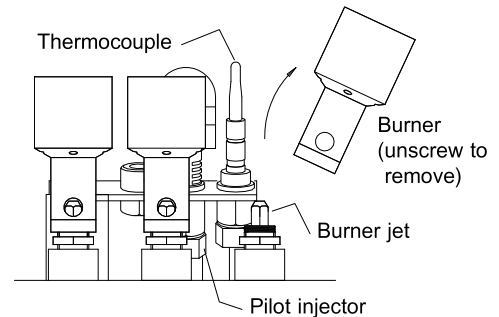


Figure 7

3.4.6 Twin Bullseye (Thermocouple Replacement)

- a) Remove bullseye rings and hob castings.
- b) Remove burner centre support.
- c) Remove burner controls cover panel.
- d) Remove control panel as detailed in Section 3.2.4.
- e) Remove burner closest to thermocouple for clear access to thermocouple nut.
- f) Undo thermocouple nut at gas control tap.
- g) Remove thermocouple.
- h) Replace in reverse order.

Figure 8



3.5 OVEN PIEZO UNIT REMOVAL

- a) Open bottom front panel.
- b) Remove fixings that secure piezo unit bracket to base plate. Partly withdraw piezo unit and pull igniter lead off.
- c) Remove existing piezo unit from fixing bracket and fit replacement.
- d) Attach igniter lead to replacement piezo before positioning.
- e) Replace panel in reverse order.

3.6 REMOVAL OF OVEN SPARK ELECTRODE

- a) Open bottom front panel.
- b) Remove thermocouple. See Section 3.4.3.
- c) Undo nut that secures electrode lead.
- d) Undo gland nut and withdraw electrode.
- e) Replace in reverse order and ensure thermocouple head is correctly positioned as detailed in Section 3.4.3. The electrode conductor terminal should be clear of any adjacent metal parts.

3.7 THERMOSTAT

3.7.1 Oven Control Thermostat

- a) Remove vertical control panel and RH outer panel. (see Sections 3.2.3 and 3.2.1.)
- b) Undo inlet and outlet pipes compression nuts.
- c) Remove fixings that secure right-angled bracket to Z bracket.
- d) Open oven door and release phial by removing clips which secure it to roof baffle.
- e) Gently pull phial and capillary tube through oven side hole and withdraw thermostat.

- f) Remove right-angled bracket from existing thermostat and fit it to replacement.
- g) Replace all parts in reverse order and check gas joints for tightness.

3.7.2 To Check and Adjust the Thermostat

- a) Remove control panel as detailed in Section 3.2.3.
- b) Replace knob and turn to 200°C position. This should be the temperature at this setting.
- c) Place a temperature measuring device at geometric centre of oven and light oven.
- d) Allow oven to heat up for 30 minutes. Observe temperature is steady. Compare value obtained with required value of 200°C.

Example - Oven at 190°C.

Action

Turn knob to a higher setting until a temperature of 200°C +/- 5°C is obtained. Pull knob off without rotating spindle. Undo fixings on adjusting flange at spindle base. Replace knob and turn it back to 200°C setting. Remove knob and tighten adjusting flange fixings. Check temperature remains steady at new setting for 200°C.

Reverse action if oven temperature is above or below 200°C.

- e) Turn thermostat to lowest setting and adjust by-pass screw to achieve flame cone length of approximately 5mm. Check flame stability as detailed in Section 1.11.

Oven thermostat bypass screw

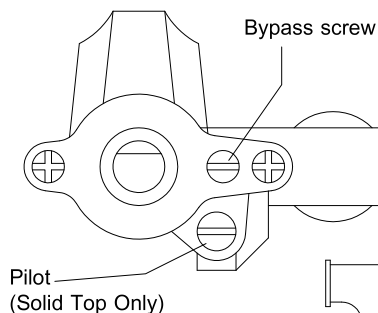
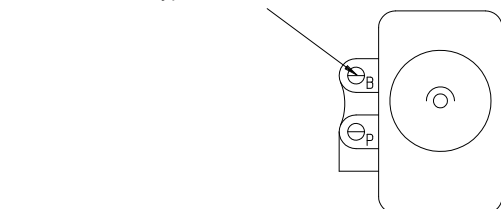
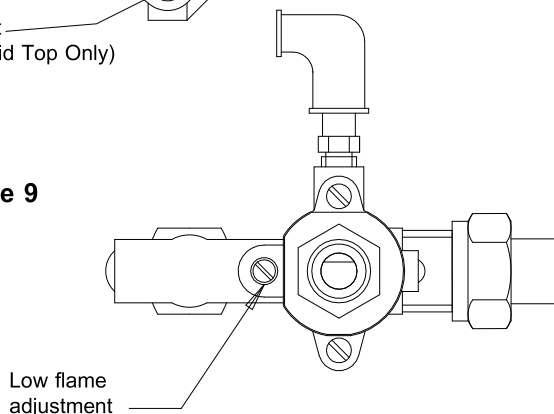


Figure 9



3.8 GAS TAPS and FFD

3.8.1 Replacement Taps for Open Top and Solid Top Burners (G1006BX/G1026BX)

- a) Remove control panel as detailed in Section 3.2.4.
- b) Remove hob lift-off components.
- c) Undo inlet/outlet pipe compression nuts.
- d) Disconnect thermocouple nut.

For solid top units, proceed with e) to g).

- e) Undo pilot supply pipe.
- f) Undo fixings that secure control location plate to bracket.
- g) Remove fixing plate from previous control and secure to replacement.

Replace parts in reverse order.

Also check FFD thermocouple position at low flame operation. Check open top flame stability on low flame settings by turning control between high and low settings.

To set by-pass rate: Aim for flame cone lengths of approximately 5mm. Typically, this may be achieved by withdrawing by-pass screw from its closed position by:

Open Top

Natural Gas - Half turn

Propane Gas - Quarter turn

Solid Top

Propane Gas - Two Turns

3.8.2 Twin Bullseye

- a) Remove bullseye rings and hob castings.
- b) Remove centre support.
- c) Remove burner control panel.
- d) Remove control panel as detailed in Section 3.2.4.
- e) Undo saddle clamp plate to float rail.
- f) Unscrew burner assembly and manifold bracket from side panel and crown plate.
- g) Remove burner assembly c/w with gas tap and manifold bracket to gain complete access to pipework.
- h) Remove pilot pipe, main feed pipe and thermocouple nut from tap.
- j) Remove pilot pipe adaptor from gas tap.
- k) Replace components in reverse order.
- m) Replace all parts in reverse order.

3.8.3 Gas Taps (Cleaning & Greasing)

Note

Plugs and bodies are machined as matching pairs and are non-interchangeable. To avoid mix-up, clean one tap at a time.

- a) Remove top fascia panel (see Section 3.2.4).
- b) Remove fixings from tap body front. Withdraw spindle and nutting arrangement to allow plug to be eased out.
- c) Clean plug and body with a soft rag and re-grease with an approved high temperature lubricant. Apply grease sparingly, DO NOT block the gas passageways of plug and body.
- d) Ensure that plug is inserted into body in correct position for operation.
- e) Secure end cap to body. Note that fixing holes line up in one way only.

3.9 GOVERNOR (Natural Gas Appliances Only)

The type of governor supplied is maintenance-free. Check that blue dust cap covering vent is fitted and in good condition as this protects the breather hole.

SECTION 4 - SPARE PARTS

When ordering spares, always quote unit type and serial number. This information can be found on the data plate, attached to the appliance.