



EVOLUTIONSERIES

INSTALLATION AND OPERATION MANUAL

GAS TARGET TOP RANGE/ CONVECTION OVEN

G576



Date Purchased _____

Serial Number _____

Dealer _____

Service Provider _____

MANUFACTURED BY

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Introduction

We are confident that you will be delighted with your BLUE SEAL Target Top Range Convection Oven and it will become a most valued appliance in your commercial kitchen. To ensure you receive the utmost benefit from your new Blue Seal appliance, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow 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 BLUE SEAL dealer promptly. In many cases a phone call could answer your question.

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 SERVICEMAN 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 to be used by qualified persons only.**
- **Only Qualified service persons are to carry out installation, servicing and 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

G576 Gas Target Top Range Convection Oven .

General

A commercial heavy duty, general purpose fully modular, gas fired Target Top Range Convection Oven, having a high output, two stage double-ring iron cast burner offering accurate temperature control and infinitely variable heat with the heat radiating out from the centre of the Target Top. The Main Burner is located underneath removable cast target top plates. The Target Top is uses a 45Mj/hr burner and as standard is fitted with full pilot, flame failure protection.

The Oven utilizes a 30Mj/hr oven main burner with pilot and flame failure protection and is fitted with piezo ignition to the oven pilot burner. The Oven is fitted with a 100watt heavy duty motor with 200 mm diameter heavy duty circulation fan.

The oven is controlled with a 50 to 320°C thermostat. Indicator lights for power and heating. Burner automatically cuts-off when oven door is opened. Access to the oven main and pilot burner is via a drop down door and a removable front lintel on the lower part of the oven.

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

Gas Supply Requirements

	Natural Gas		LP Gas / Butane		Town Gas (**)	
	Target Top	Oven	Target Top	Oven	Target Top	Oven
Input Rate (N.H.G.C.)	45 MJ/hr (42,650 Btu/hr)	30 MJ/hr (28,435 Btu/hr)	45 MJ/hr (42,650 Btu/hr)	30 MJ/hr (28,435 Btu/hr)	45 MJ/hr (42,650 Btu/hr)	30 MJ/hr (28,435 Btu/hr)
Gas Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)		2.75 - 4.50 kPa (11" - 18" w.c.)		0.75 - 1.50 kPa (3" - 6" w.c.)	
Burner Operating Pressure	0.95 kPa (*) (3.7" w.c.)		2.60 kPa (*) (10.0" w.c.)		0.63 kPa (*) (2.5" w.c.)	
Gas Connection	3/4" B.S.P. Male					

NOTE:

- (*) The burner operating pressure is to be measured at the manifold test point with the main burner operating at the 'High Flame' setting.
- NAT, LPG & Butane Only - The operating pressure is ex-factory set and is not to be adjusted, apart from when converting between gasses, if required.
- TOWN GAS Only - The burner operating pressure is to be adjusted using the adjustable gas regulator supplied.
- (**) Town Gas Option is only available with specific ex-factory built Town Gas models, which can also be converted to any other gas. Standard models can only be converted between Nat. Gas, LP Gas and Butane, but not Town Gas.
- Refer to the 'Gas Conversion and Specifications' section of this manual for further details.

Gas Connection

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

Connection is 3/4" BSP male thread.

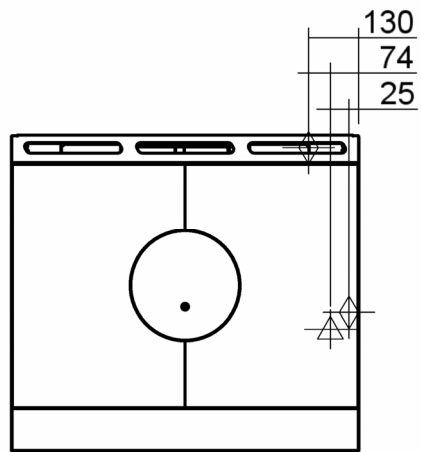
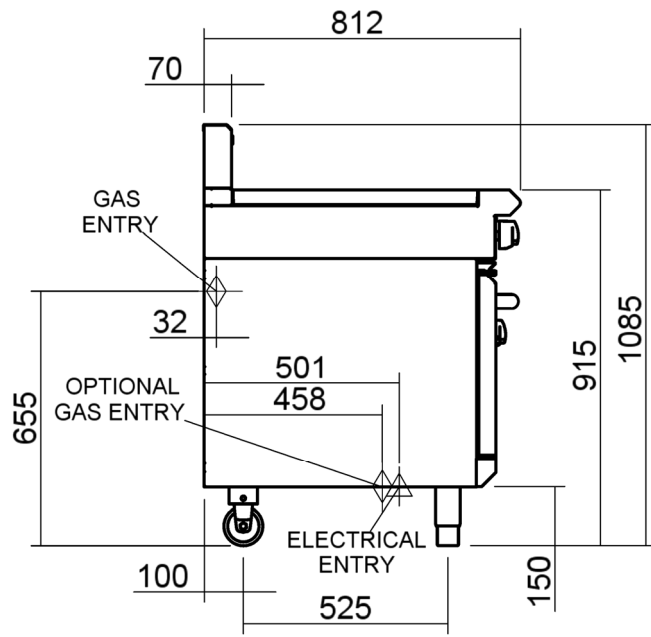
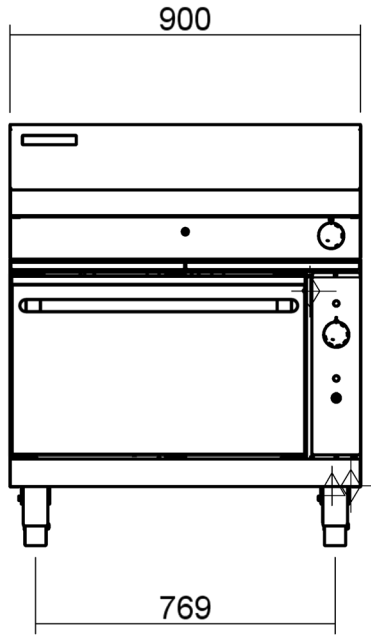
Electrical Supply Requirements



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

Oven Fan Motor - 100 W.

Dimensions

G576



-  Electrical Connection Point.
-  Gas Connection Point.

Installation Requirements

NOTE:

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

Blue Seal Target Top Range Convection Oven are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation. This appliance must be installed in accordance with National Installation Codes and in addition, in accordance with relevant National / Local Codes covering gas, electrical and fire safety.

AUSTRALIA: - AS5601 - Gas Installations.
NEW ZEALAND: - NZS5261 - Gas Installation.

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

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed 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 the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas and electrical supply is correct to that shown on the rating plate located on the front right hand corner of the bottom sill.

Location

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

Combustion Air Requirements:	
Natural Gas	20 m³/hr
LPG / Butane	20 m³/hr
Town Gas	20 m³/hr

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

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

Installation

Clearances

	Combustible Surface	Non Combustible Surface
Left / Right hand side	50 mm	0 mm
Rear	50 mm	0 mm

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

Assembly

NOTE:

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

Optional Accessories (Refer to Replacement Parts List)

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

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

Gas Connection

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

1. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-
 - a. **Gas Type** the appliance has been supplied for is shown on the coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.
 - b. **Supply Pressure** required for this appliance is shown in the 'Specifications' section of this manual. Check the gas supply to ensure that adequate supply pressure exists.
 - c. **The Input Rate** of this appliance is stated on the Rating Plate and in the 'Specifications' section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

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

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

NOTE:

- The burner operating pressure is to be measured at the manifold test point with one burner operating at the 'High Flame' setting.
- NAT, LPG & Butane Only - The operating pressure is ex-factory set and is not to be adjusted, apart from when converting between gasses, if required.
- Refer to the 'Gas Conversion and Specifications section of this manual for further details.

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

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

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

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

Operation

Operation Guide

CAUTION:

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

1. Blue Seal appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is 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 Pilot Burner (Target Top).
 - Lighting the Main Burner (Target Top).
 - Oven Pilot Ignition.
 - Oven Main Burner / Thermostat.
 - Turning Oven to 'Stand-By' Mode.
 - Oven 'Shut-Down'.

Description of the Controls



Target Top Gas Control Knob



○ OFF Position

★ PILOT Burner

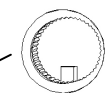
△ HIGH Flame

△ LOW Flame

Oven Thermostat Control



Temperature Graduations 50°C to 300°C.



Oven Gas Control

○ OFF Position

★ PILOT Burner

△ HIGH Flame



Oven Piezo Igniter

3. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
4. Connect the gas supply to the appliance. A suitable joining compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
5. Check gas operating pressure is as shown in the 'Specifications' section.
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 that the gas operating pressure is as shown in the 'Specifications' section.

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

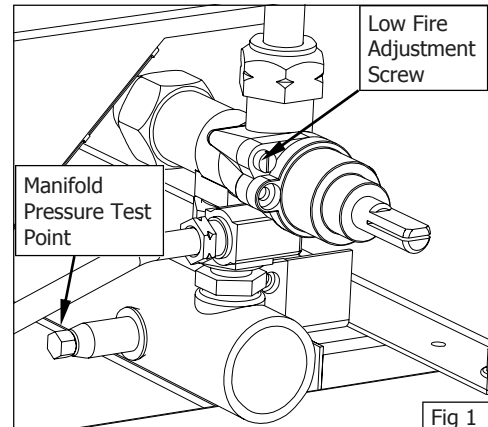
8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn 'ON' the gas supply and the appliance.
10. Verify the operating pressure remains correct.

Electrical Connection

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

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

1. Check that the electricity supply is correct as shown on the Rating Plate located on the front right hand corner of the bottom sill.
2. The electric fan motor and all corresponding electrical switches are connected through a 2m, 10Amp flex located at the rear of the oven.
3. For immediate electrical supply, simply fit a plug to the flex (if a plug is not already fitted) and plug the lead into a properly earthed, 3 pin socket.



Commissioning

1. Before leaving the new installation;
 - a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
 - Light the Target Top Pilot Burner.
 - Light the Target Top Main Burner.
 - Light the Oven Pilot and Main Burners.
 - Check the Oven Main Burner Thermostat operation.
 - Check the Low Fire Burner operation for Target Top and Oven.
 - Check the High Fire Burner operation for Target Top and Oven.
 - b. Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.
2. This manual must be kept by the owner for future reference, and a record of **Date of Purchase**, **Date of Installation** and **Serial Number of Appliance** recorded and kept with this manual. **(These details can be found on the Rating Plate rating plate located on the front right hand corner of the bottom sill. Refer to the 'Gas Connection' section).**

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

Lighting the Pilot Burner (Target Top)

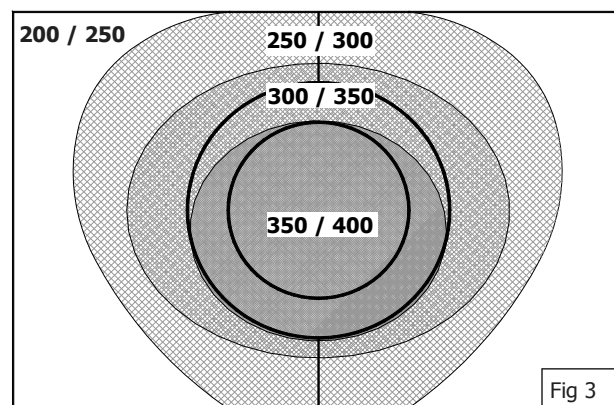
1. Remove centre casting with the casting removal tool.
2. Depress the control knob and rotate anti-clockwise to the 'PILOT' position.
3. With the control knob depressed, manually light the pilot burner located in front of the main burner.
4. Hold in the control knob for approximately 10 to 15 seconds, then release.
5. The pilot burner should remain alight. If not repeat **Items 2 to 4** above until the pilot burner lights.

Lighting the Main Burner (Target Top)

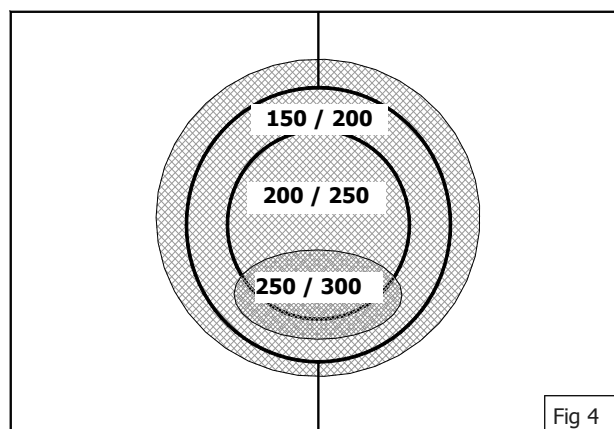
1. Ensure that pilot burner is alight by checking through the hole in the centre of the front control panel or by removing the centre casting with casting removal tool.
2. Rotate the gas control knob anti-clockwise to the position marked 'HIGH'.
3. The main burner will now ignite automatically off the pilot burner.
4. Once lit the main burner will be burning at full rate. For a lower heat turn the gas control knob fully anti-clockwise to the 'LOW' position.
5. Also for intermediate heat, position the gas control knob between the 'HIGH' and 'LOW' positions.

NOTE: Always set the gas control knob to the 'HIGH' position when lighting the main burner. If the pilot burner goes out during normal operation wait 5 minutes before relighting.

6. The cast iron work surface has a heat pattern that can be used effectively by positioning cooking pans etc. appropriately according to heat requirement.



Heat Pattern for Target Top on full heat (°C)



Heat Pattern for Target Top on Low Heat (°C)

Operation

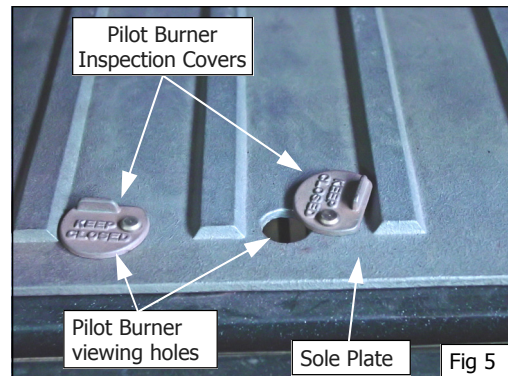
Oven Pilot Ignition

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

! IMPORTANT

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

1. Open the oven door.
2. Depress the oven gas control knob and rotate anti-clockwise to the 'PILOT' position.
3. While holding the oven gas control knob depressed, press the piezo ignition button to ignite the pilot burner. Repeat Items 1 and 2 until the pilot burner is lit.
4. Release the gas control knob approximately 10-20 seconds after lighting the pilot.
5. The pilot should now remain alight - if not, repeat Steps 2 to 3 above.
6. Ensure that the pilot burner is alight by opening the pilot viewing covers and looking through the pilot burner viewing holes in the cast oven sole plate.



NOTE: Ensure that the pilot viewing covers are closed once the pilot is lit.

Oven - Main Burner / Thermostat

1. Ensure that the oven door is closed.
2. Turn 'ON' electrical power at the mains supply, the (white) power indicator light will illuminate on the oven control panel.
3. With the pilot burner alight, depress and rotate the oven gas control knob to the 'Main Flame' position. (This puts the gas valve in the 'Stand-By' position and control of the main burner is now carried out through the oven thermostat control).
4. Turn the oven thermostat to the desired oven temperature setting required, this will regulate the gas supply to the oven main burner.
5. The oven fan will start up and the oven main burner will ignite.
6. The amber heating indicator light will show that the oven main burner is 'ON' and the oven is heating. When the amber heating indicator light goes out, the oven has reached the pre-selected temperature, the burner will cycle 'OFF'.

Oven Fan

1. The fan is operational only when the oven thermostat is set to a temperature. The fan is controlled by a microswitch which in turn is controlled by the opening and closing of the oven door. The oven fan is operational only with the oven door closed.

Turning the Oven to 'Standby' (Pilot 'ON' Only)

1. To turn off the oven main burner / heating, set the oven thermostat to the '0' temperature position, this will turn the oven main burner 'OFF', but will leave the oven pilot burner 'ON'.
2. In this position the pilot burner will remain alight, but the oven main burner will not operate until the thermostat control knob is set to a temperature.
3. If oven pre-heating is required, set the thermostat control knob to temperature 190°C and allow 20 minutes before cooking in the oven to allow the oven to warm up.

Oven 'Shut-Down'

1. To 'Shut Down' the oven, turn the oven thermostat to the '0' position, the oven main burners will go out.
2. Turn the gas control valve to the 'OFF' position and this will extinguish the pilot burner. (To relight the pilot burner, refer to 'Oven Pilot Ignition' above).
3. Turn 'OFF' the electrical power at the mains supply, the (white) power indicator light will extinguish.

NOTE: If the main burner has recently been turned 'OFF', should you wish to re-light the oven, the interlock will not allow the gas valve to be turned to the main burner position until the interlock has reset (Approximately 1 minute). **DO NOT FORCE THE GAS VALVE TO THE MAIN BURNER POSITION UNTIL THE INTERLOCK HAS RESET**, as this will damage the gas control valve.

IMPORTANT

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame in normal operation,

be noticed, the appliance requires **IMMEDIATE** service by a qualified service person and shall not be used until such service is carried out.

Cleaning and Maintenance

CAUTION:

Always turn 'Off' the gas and electrical supply at the mains supply before cleaning.

This appliance is not water proof.

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

General

Clean the Target Top / Range regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on the cooking surface will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

DO NOT use water on the Target Top / Range while this item is still hot as warping and cracking may occur. Allow the Target Top / Range to cool down before cleaning.

NOTE:

- **DO NOT use abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they could corrode or damage the Target Top.**
- **In order to prevent the forming of rust on the Target Top, ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the Target Top becomes dry.**

To keep your Target Top / Range clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

Clean the target top with a stiff nylon brush or a flexible spatula to remove any build up of carbon.

Daily Cleaning

1. Thoroughly clean the splash back, the interior and exterior surfaces of the Target Top / Range with hot water, a mild detergent solution and a soft scrubbing brush. Clean the control panel with a damp cloth moistened with a solution of mild detergent and water.
2. Brush the Target Top (cast iron) with a soft bristled brush followed by wiping with a cloth to prevent accumulation of carbon.
3. Remove the drip tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the drip tray thoroughly with a dry cloth.
4. Dry the Target Top / Range thoroughly with a dry cloth and polish with a soft dry cloth.

Weekly Cleaning

NOTE:

- **If the target top range usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage the Target Top / Range.**
- **DO NOT use water on the target top while it is still hot as warping may occur. Allow the castings to cool down before cleaning.**

Target Top

- a. This should be kept clean of any build up of spillage's of food. Provided the cast iron work surface is regularly used it will maintain itself in good condition with no special cleaning requirements being necessary.
- b. Clean any food residue and spillage from the channels around the centre casting and main plates before use.

- c. **DO NOT use water on the castings while they are still hot as cracking may occur.** Should it be necessary to clean the castings, allow the castings to cool and then remove for cleaning. Clean using a soft cloth moistened with a mild detergent and hot water solution and a scrubbing brush. Dry thoroughly with a dry cloth.
- d. Remove the drip tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the drip tray thoroughly with a dry cloth.
- e. Clean the control panel with a damp cloth moistened with a solution of mild detergent and hot water. Dry the control panel thoroughly with a dry soft cloth.

Oven Interior

- a. Do not use wire brushes, steel wool or other abrasive materials to clean the oven interior.
- b. Clean the oven regularly with a good quality domestic oven cleaner.
- c. Once a week, remove and clean any built up of grease etc. from the oven racks and the bottom spill over cover.
- d. Dry the oven thoroughly with a dry cloth and polish with a soft dry cloth.

Stainless Steel Surfaces

- a. Clean the exterior surfaces of the target top / range with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
- d. Remove the drip trays and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the drip trays thoroughly with a dry cloth before re-fitting.
- e. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

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

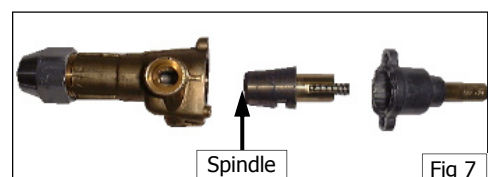
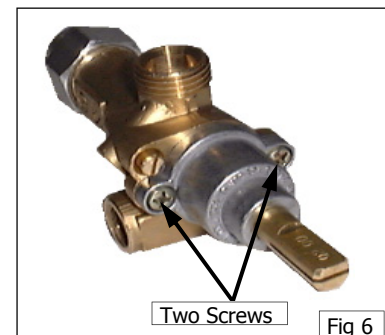
To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended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

Gas Control Valve Re-Greasing

The gas control valve should be dismantled and greased every 6 months to ensure the correct operation of the gas control valve.

To carry out this operation;-

- a. Remove the gas control knobs from the gas tap spindles by pulling the knobs away from the control panel.
- b. Remove the drip tray from the appliance.
- c. Remove the two screws on the underside of the control panel, securing the control panel to the hob.
- d. Remove the control panel from the front of the appliance.
- e. Remove the 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 6). Note orientation of shaft for correct re-assembly.
- f. Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
- g. Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste) / Dry Moly Paste to the outside of spindle. (See Fig 7).
- h. Replace spindle and re-assemble the gas control in reverse order.
- i. Refit the control panel to the appliance and secure with 2 screws.
- j. Refit the knobs to the gas control valve spindles.



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 appliance.

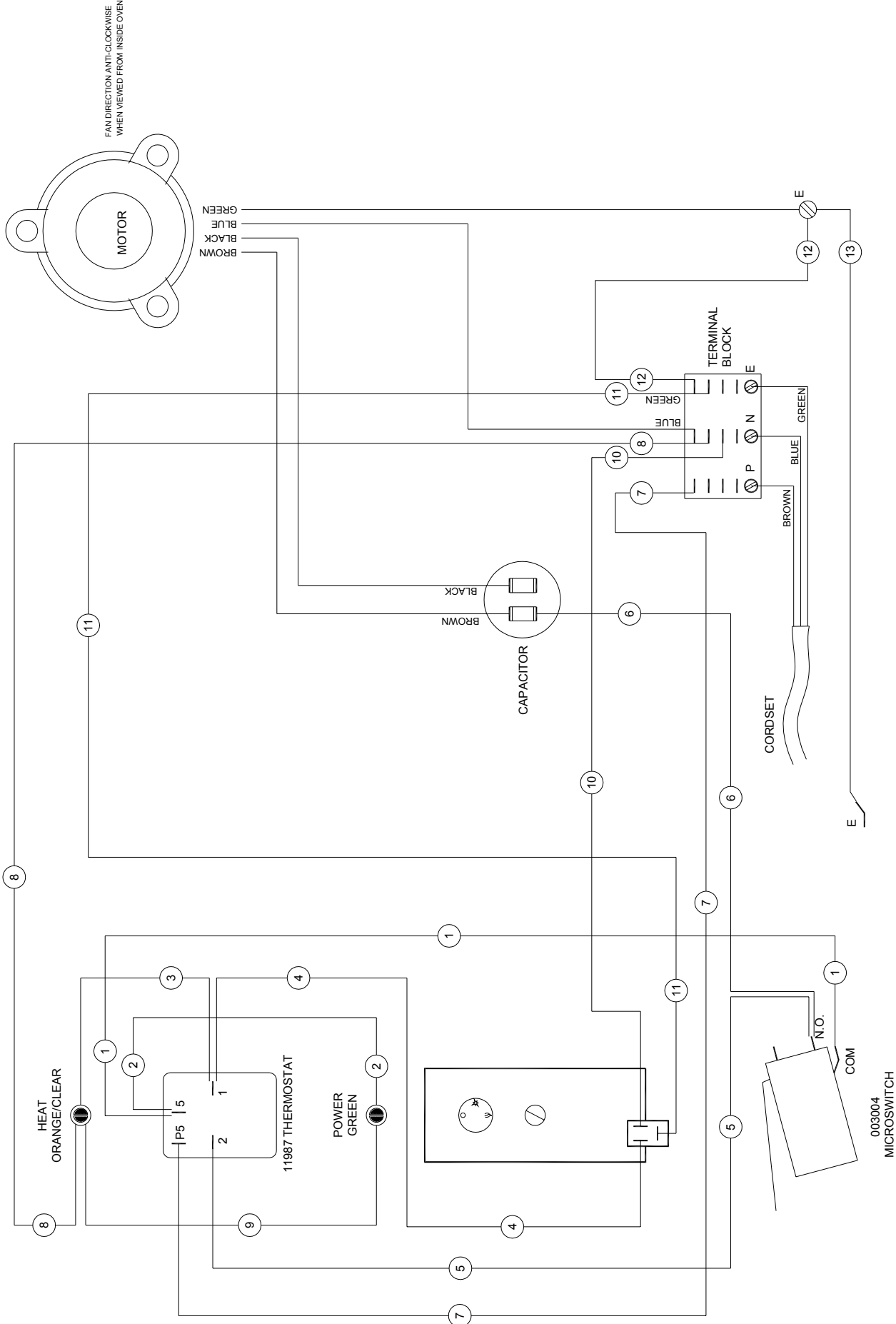
Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will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

- **The Model Trade Name and the Serial Number of the Appliance. (Both can be found on the Technical Data Plate located on the appliance).**

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

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

Wiring Schematic G576



Gas Conversion and Specifications

Conversion Procedure

CAUTION:

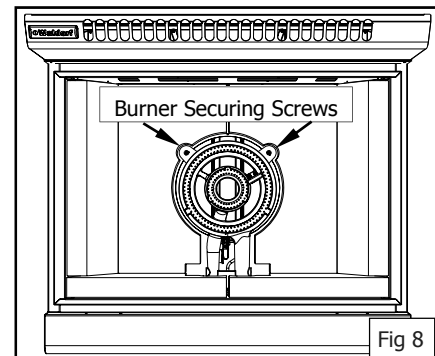
Ensure that the Unit is isolated from the gas supply before commencing servicing.

NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- For all relevant gas specifications refer to the table at the end of this section.

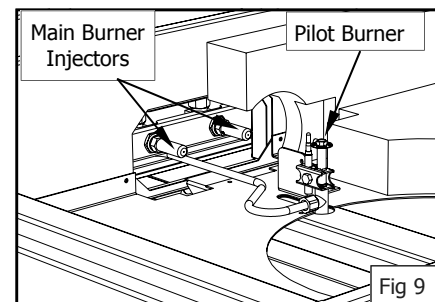
Main Burner

1. Remove the control knob from the front control panel. The control knob is a push fit onto the shaft of the gas control valve.
2. Remove the front control panel by slackening the 2 screws on the underside of the front control panel and remove the panel from the front of the target top.
3. Remove the centre casting using the casting removal tool.
4. Remove the 2 half plate castings to reveal the main burner.
5. Remove the 2 front fire bricks and the right hand main fire brick.
6. Unscrew and remove the 2 screws and washers securing the main burner to the target top.
7. Carefully remove the main burner from the target top to reveal the inner and outer ring injectors.

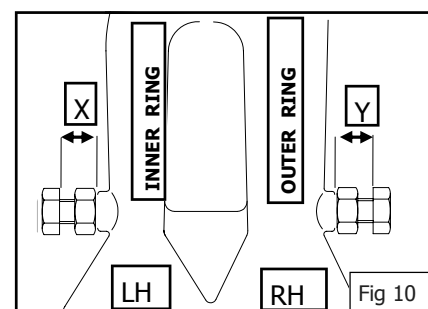


Main Burner Injectors

1. Unscrew the main burner injectors (1/2" A/F) from the Target Top.
2. Determine the correct injector sizes for the corresponding gas from the rating plate affixed to the front right hand corner of the bottom sill
3. Replace with the correct size injectors (Note the injector size difference between inner and outer burner rings).
4. Refit the main burner to the target top and secure in place with 2 screws and washers.



NOTE: Ensure that the main burner is pulled fully towards the front of the unit prior to tightening the 2 main burner securing screws.

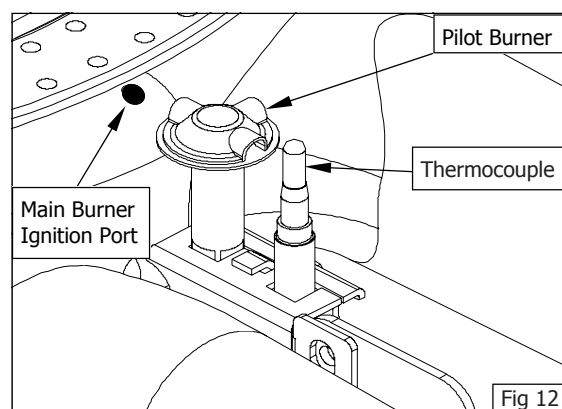
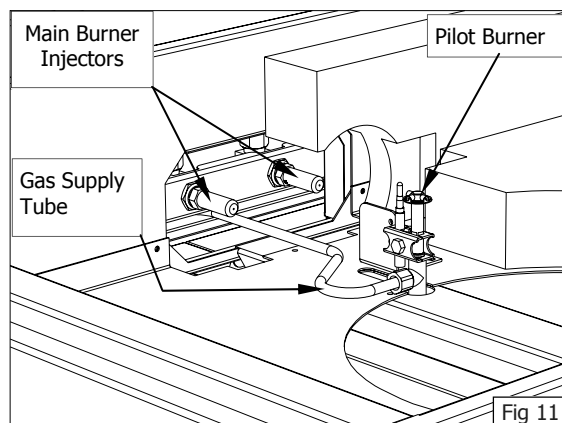


5. Set the burner mixer screws for correct gas type aeration, as shown in the 'Gas Specifications' table.

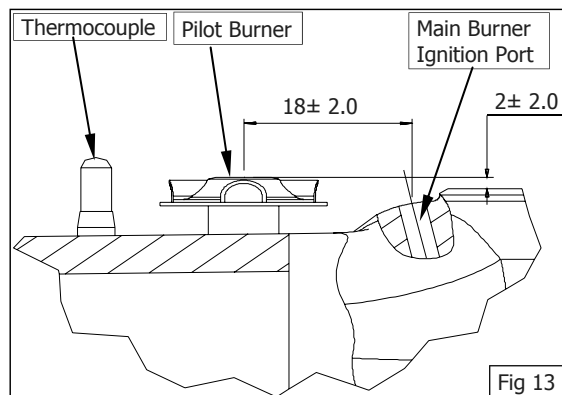
Target Top - Pilot Burner

1. To remove the pilot burner, disconnect the gas supply tube from the base of the pilot burner.
2. Remove the bolt securing the retaining plate holding the pilot burner and thermo couple to the mounting bracket. Remove the retaining plate.
3. The pilot burner can now be removed from the mounting bracket.
4. Unscrew the base nut from the pilot burner and withdraw injector and spring from inside the pilot burner.
5. Determine the correct injector size for the corresponding gas from the rating plate affixed to the right hand front corner of the target top next to the gas control valve.
6. Re-assemble the pilot burner to the retaining bracket ensuring that the ports in the pilot burner are at the same height as the thermo-couple. Secure the pilot burner and thermocouple to the bracket with the retaining plate and securing screw.

NOTE: Ensure that the pilot burner and thermocouple are correctly located and that the pilot burner aligns with the main burner ignition port. (Refer to the figures for correct fitting and alignment dimensions).



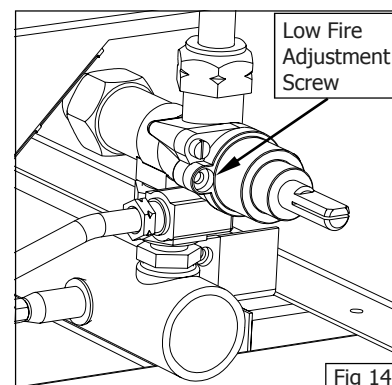
7. Re-connect the gas supply tube to the base of the pilot burner.
8. Refit the right hand main fire brick and the 2 front fire bricks to the target top.
9. Refit the 2 half plate castings to the target top, ensuring that they correctly interlock once fitted. Refit the centre casting using the casting removal tool.
10. Refit the front control panel and tighten the 2 screws on the underside of the front control panel to secure the panel in place.
11. Refit the control knob to the front control panel. The control knob is a push fit onto the shaft of the gas control valve.



Low Fire Adjustment (Target Top)

1. Set the burner low fire adjustment. The low fire screw on the gas control valve should be screwed fully in, then unscrewed by the measurement shown in the 'Gas Specifications' table at the end of this section.

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



Gas Conversion and Specifications

Oven

Main Injector

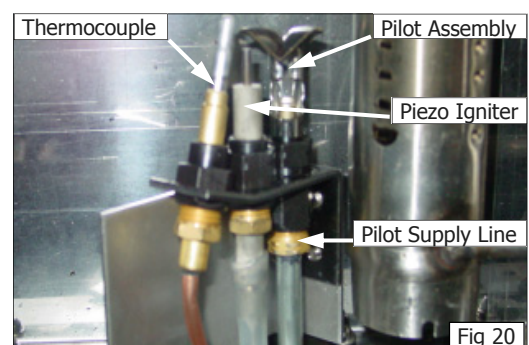
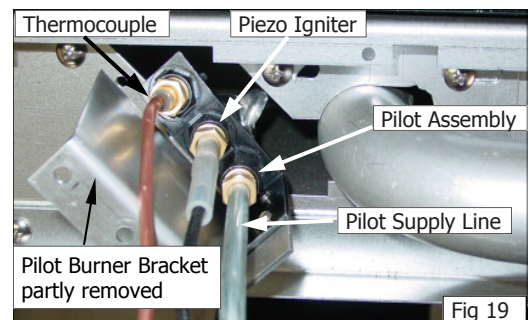
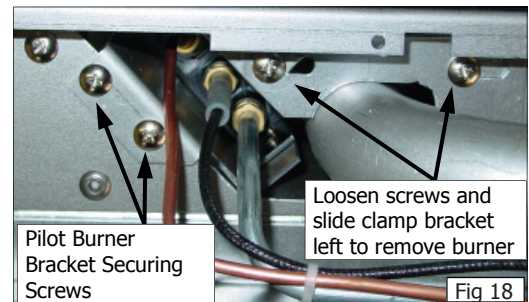
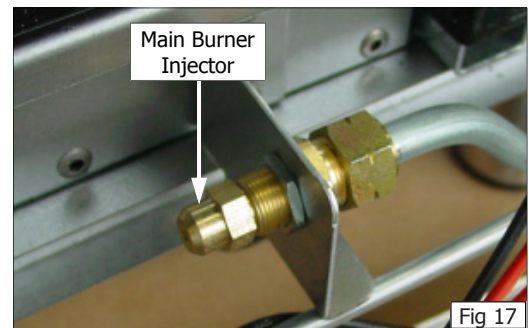
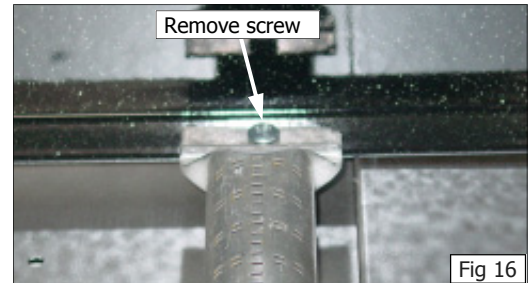
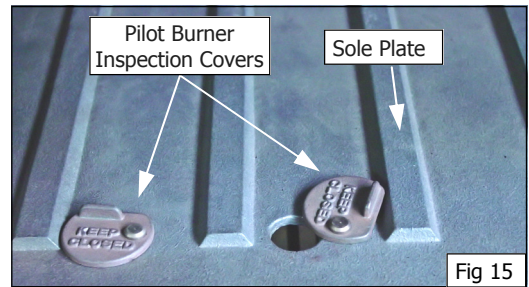
1. With the gas supply turned off at the main supply, unscrew and remove the 6 screws securing the lower lintel to the front of the oven.
2. Remove the lintel from the oven.
3. Open the oven door and remove the cast sole plate from inside the oven. (Refer to Fig 15).
4. Remove the screw securing the oven burner to the floor of the oven. (Refer to Fig 16).
5. Slacken the 2 screws securing the burner clamp bracket at the front of the oven, (Refer to Fig 16), this will allow the burner to be removed out of the front of the oven.
6. The main burner injector will now be exposed and can be unscrewed and removed. (Refer to Fig 17).
7. Remove the main injector and replace with the correct size injector. (Refer to the 'Gas Specifications' table at the rear of this section).
8. Refit the main burner to the oven and secure the rear of the burner to floor of the oven with screw. (Refer to Fig 16).
9. Refit the burner clamp bracket to secure the front of the burner to the front of the oven. (Refer to Fig 18).

Pilot Injector

1. To remove the oven pilot injector, remove the two screws securing the pilot burner bracket to the front of the oven. (Refer to Fig 18).
2. Remove the pilot burner bracket from the front of the oven (Refer to Fig 19), unscrew and remove the piezo igniter from the mounting bracket to allow better access to the pilot supply tube.
3. Unscrew the hex nut holding the pilot supply tube to the rear of the pilot assembly.
4. Withdraw the pilot injector from the pilot assembly.
5. Replace the pilot injector with the correct sized injector for the gas type being used and re-connect the pilot supply tube to the pilot assembly.
6. Refit the piezo igniter to the mounting bracket.
7. Refit the mounting bracket to the front of the oven and secure to the front of the oven with 2 screws. (Refer to Fig 18 and 19).

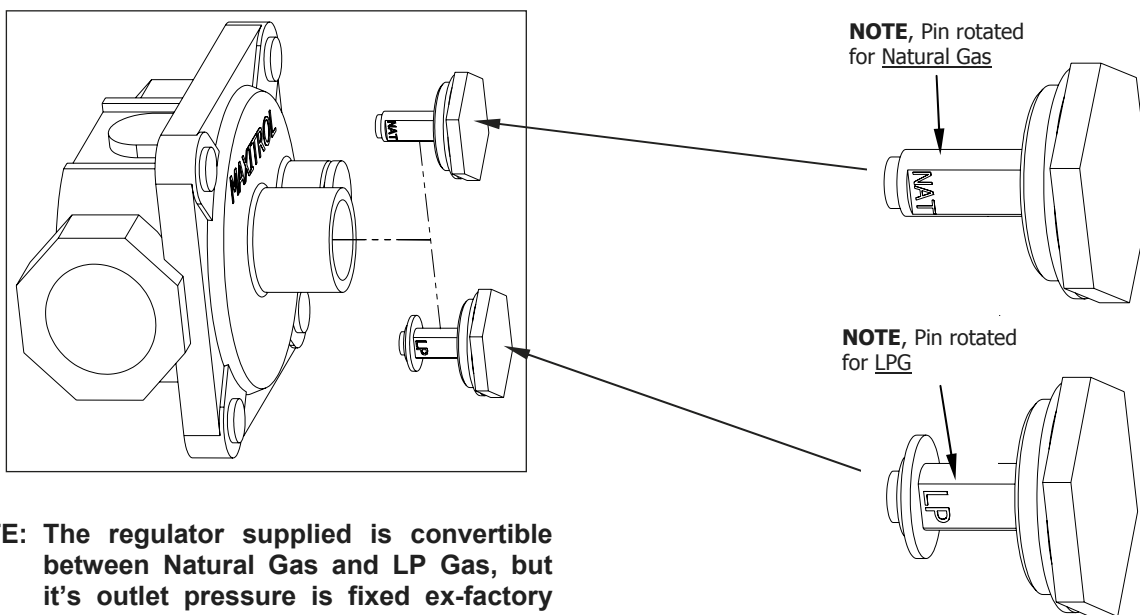
Low Fire (Convection Oven):

Please note that there is no low fire adjustment on the gas control valve for the G576 Oven.



Gas Regulator

- NAT Gas / LPG / Butane Only.



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

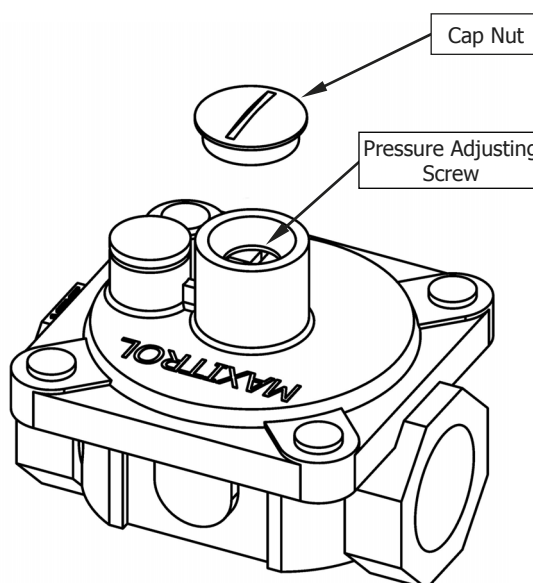
1. Ensure that the gas supply is turned 'Off' at the mains.
2. Unscrew the hexagonal cap (23 mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, reverse the pin and re-fit it back to the cap the correct way for the gas type to be used.
(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap).
4. Screw the cap back into the regulator hand tight only.

- Town Gas Only.

1. Unscrew and remove the slotted cap from the regulator.
2. Turn on the gas supply and the appliance.
3. Adjust the pressure adjusting nut to achieve the correct burner operating pressure.

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

4. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
5. Turn on the gas supply and the appliance.
6. Verify the operating pressure remains correct (Re-adjust the regulator if required).
7. Screw the cap nut back onto the regulator.



Gas Conversion and Specifications

Gas Type Identification Label

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

- At the rear of the unit, above the gas connection.
- Beside the Rating Plate.

Commissioning

Before leaving the converted installation;

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

WARNING:


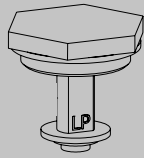
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
 - Light the Target Top Pilot Burner.
 - Light the Target Top Main Burner.
 - Check the Low Fire burner operation for Target Top and Oven.
 - Check the High Fire burner operation for Target Top and Oven.
 - Check the Oven Main Burner Thermostat operation.
 - Ensure that all the controls operate correctly.
 - Ensure that the operating pressure remains correct.

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

Gas Conversion and Specifications

Gas Specifications

		Natural Gas	LP Gas	Butane	Town Gas
Main Burner Injector (Inner Ring)		Ø 1.70 mm	Ø 1.10 mm	Ø 1.00 mm	Ø 4.20 mm
Main Burner Injector (Outer Ring)		Ø 2.60 mm	Ø 1.55 mm	Ø 1.45 mm	Ø 6.30 mm
Pilot Injector		0.35	0.25		0.70
Burner Aeration Screw X (Inner)		25 mm	25 mm		20 mm
Burner Aeration Screw Y (Outer)		28 mm	28 mm		22 mm
Oven	Main Burner	Ø 2.60 mm	Ø 1.60 mm	Ø 1.45 mm	Ø 5.00 mm
	Pilot Injector	0.35	0.23		0.60
	Burner Aeration Setting	Fully open	Fully open		Fully open
Low Fire Adjustment		2 ¹ / ₂ turns out (ccw)	1 turn out (ccw)		Blank 1 ¹ / ₂ turns out (ccw)
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa		0.75 - 1.50 kPa
Operating Pressure		1.0 kPa (*)	2.6 kPa (*)		0.63 kPa (*)
Gas Regulator Cap Screw					Adjustable Regulator (Adjust to the Burner Operating Pressure specified)

NOTE:

- (*) The burner operating pressure is to be measured at the manifold test point with the main burner operating at the 'High Flame' setting.
- NAT, LPG & Butane Only - The operating pressure is ex-factory set and is not to be adjusted, apart from when converting between gasses, if required.
- TOWN GAS Only - The burner operating pressure is to be adjusted using the adjustable gas regulator supplied.
- (**) Town Gas Option is only available with specific ex-factory built Town Gas models, which can also be converted to any other gas. Standard models can only be converted between Nat. Gas, LP Gas and Butane, but not Town Gas.
- Refer to the 'Gas Conversion and Specifications' section of this manual for further details.

Replacement Parts List

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the 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 the reverse of the front cover of this manual).

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

Target Top

Controls

228853	Burner.		
230511	Pilot Burner.		
235347	Thermocouple Kit.		
017800	Gas Control Valve	(Nat / LPG / Butane).	
227378	Gas Control Knob	(Nat / LPG / Butane).	
229699	Gas Control Valve	(Town Gas).	
229695	Gas Control Knob	(Town Gas).	
031170	Injector Inner Ring	(Nat)	Ø 1.70 mm.
031110	Injector Inner Ring	(LPG)	Ø 1.10 mm.
031100	Injector Inner Ring	(Butane)	Ø 1.00 mm.
031420	Injector Inner Ring	(Town Gas)	Ø 4.20 mm.
031260	Injector Outer Ring	(Nat)	Ø 2.60 mm.
031155	Injector Outer Ring	(LPG)	Ø 1.55 mm.
031145	Injector Outer Ring	(Butane)	Ø 1.45 mm.
031630	Injector Outer Ring	(Town Gas)	Ø 6.30 mm.
227985	Pilot Injector	(Nat)	0.35.
227984	Pilot Injector	(LPG / Butane)	0.25.
232310	Pilot Injector	(Town Gas)	0.70.

Oven

232234	Knob Thermostat 80-300°.		
227933	Oven Burner.		
018691K	Oven Pilot.		
020253	Oven Thermocouple.		
018743	Thermocouple Spacer.		
032260	Burner Injector	(Nat Gas)	Ø 2.60 mm.
032160	Burner Injector	(LPG)	Ø 1.60 mm.
032145	Burner Injector	(Butane)	Ø 1.45 mm.
032500	Burner Injector	(Town Gas)	Ø 5.00 mm.
026488	Pilot Injector	(Nat. Gas)	0.35.
019217	Pilot Injector	(LPG / Butane)	0.23.
018067	Pilot Injector	(Town Gas)	0.60.
011987	Thermostat.		
020103	Gas Control.		
227508	Piezo Ignitor.		
019407	H.T Lead.		

Oven (contd)

019479K	Motor Kit.
010866	Cooling Disc.
228116	Fan 200 x 40 mm.
010909	Motor Capacitor 4µf.
026160	Terminal Block - Mains.
228704	Door Spring Kit.
227963	Indicator Neon Amber.
228922	Indicator Neon White.
228938	Door Microswitch.
230268	Pilot Viewing Hole Lid.
748001	Taptite Screw M5 x 16.
044018	Nut M5 Glenloch Locknut.
232350	Oven Baffle.

General

227012	Centre Casting.
227013	Half Plate Casting.
014997	Casting Removal Tool.
227892	Oven Side Rack LH.
227893	Oven Side Rack RH.
227896	Oven Rack.
227850	Adjustable Leg - 150 mm.
229674	Rear Roller Assy.
023068	Side Rack Screw.

Regulators

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

Accessories

228800	Ranges 900 mm Plinth Kit.
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Gas Conversion Kits

Model	Gas Type to Convert to			
	Nat. Gas	LPG	Butane	Town Gas
G576	231976	231975	231977	N/A (*)

NOTE: (*) Town Gas Option is only available with specific ex-factory built Town Gas models, which can also be converted to any other gas. Standard models can only be converted between Nat. Gas, LP Gas and Butane, but not Town Gas.

