



# EVOLUTIONSERIES

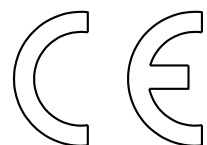
INSTALLATION AND OPERATION MANUAL

## GAS RANGES ELECTRIC STATIC / CONVECTION OVENS

GE505	GE54
GE506	GE56
GE508	GE58



Date Purchased	_____
Serial Number	_____
Dealer	_____
	_____
Service Provider	_____
	_____



For use in GB, IE & DK

230111-16

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## Blue Seal Gas Range Electric Static/Convection Ovens

GE505	Gas Range Electric Static Oven -750mm wide.
GE506	Gas Range Electric Static Oven - 900mm wide.
GE508	Gas Range Electric Static Oven - 1200mm wide.
GE54	Gas Range Electric Convection Oven - 750mm wide.
GE56	Gas Range Electric Convection Oven - 900mm wide.
GE58	Gas Range Electric Convection Oven - 1200mm wide.

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## Introduction

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We are confident that you will be delighted with your BLUE SEAL GAS RANGE ELECTRICAL STATIC / 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 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.

### 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.

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#### 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.

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#### 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

GE505D[1]	4 Open Burners + Electric Static Oven.
GE505C[1]	2 Open Burners + 300 mm Griddle + Electric Static Oven.
GE506D[1]	6 Open Burners + Electric Static Oven.
GE506C[1]	4 Open Burners + 300 mm Griddle + Electric Static Oven.
GE506B[1]	2 Open Burners + 600 mm Griddle + Electric Static Oven.
GE506A[1]	900 mm Griddle + Electric Static Oven.
GE508D[1]	8 Open Burners + Electric Static Oven.
GE508C[1]	6 Open Burners + 300 mm Griddle + Electric Static Oven.
GE508B[1]	4 Open Burners + 600 mm Griddle + Electric Static Oven.
GE508A[1]	2 Open Burners + 900 mm Griddle + Electric Static Oven.
GE54D[1]	4 Open Burners + Electric Convection Oven.
GE54C[1]	2 Open Burners + 300 mm Griddle + Electric Convection Oven.
GE56D[1]	6 Open Burners + Electric Convection Oven.
GE56C[1]	4 Open Burners + 300 mm Griddle + Electric Convection Oven.
GE56B[1]	2 Open Burners + 600 mm Griddle + Electric Convection Oven.
GE56A[1]	900 mm Griddle + Electric Convection Oven.
GE58D[1]	8 Open Burners + Electric Convection Oven.
GE58C[1]	6 Open Burners + 300 mm Griddle + Electric Convection Oven.
GE58B[1]	4 Open Burners + 600 mm Griddle + Electric Convection Oven.
GE58A[1]	2 Open Burners + 900 mm Griddle + Electric Convection Oven.

[1] - Open Burner Options;

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

### General

A heavy duty, general purpose Gas Range with Electric Static / Convection Oven created for compact modular kitchens. It has a high option Cook Top / Griddle arrangement and 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 Burner and Griddle options are fitted with individual flame failure for each open burner.

Griddles are fitted with pilot, flame failure and piezo ignition as standard. Easy clean stainless steel external finish.

Easy clean stainless external finish.

# Specifications

## Gas Supply Requirements

### - Australia

	Natural Gas	LP Gas (Propane)
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	2.6 kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf.	

### - New Zealand

	Natural Gas	LP Gas
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	2.6 kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf.	

### - United Kingdom

Category: II<sub>2H3P</sub> (20, 37).

Flue Type: A<sub>1</sub>.

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	Griddle (each 300mm section)	Open Burner (each)	Griddle (each 300mm section)
<b>Heat Input (nett)</b>	Nominal	6.5 kW	5.5 kW	6.5 kW	5.5 kW
	Reduced	1.75 kW	1.85 kW	1.75 kW	1.95 kW
	Pilot	200W	170W	200W	150W
<b>Gas Rate (nett)</b>	Nominal	0.69 m <sup>3</sup> /hr	0.58 m <sup>3</sup> /hr	0.51 kg/hr	0.43 kg/hr
	Reduced	0.19 m <sup>3</sup> /hr	0.20 m <sup>3</sup> /hr	0.14 kg/hr	0.15 kg/hr
	Pilot	0.02 m <sup>3</sup> /hr	0.02 m <sup>3</sup> /hr	0.02 kg/hr	0.01 kg/hr
<b>Supply Pressure</b>		20 mbar		37 mbar	
<b>Burner Operating Pressure (*)</b>		9.5 mbar		26 mbar	
<b>Gas Connection</b>		See 'Gas Connection' information overleaf.			

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

## - All Other Markets

	Natural Gas	Town Gas (**)
<b>Input Rate (N.H.G.C.)</b> - each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	0.75 - 1.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	0.63 kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf.	

	Natural Gas	LP Gas
<b>Input Rate (N.H.G.C.)</b> - each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	2.6 kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf.	

### NOTE:

- (\*) Measure Burner operating pressure at manifold test point with two burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (\*\*) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to 'Gas Conversion and Specifications' section in this manual for further details.

### Gas Connection

Gas supply connection point is located at rear of appliance:-

**For GE505 / GE54**, located approximately 130mm from right hand side, 36mm from rear and 655mm from floor and is reached from beneath appliance.

**For GE506 / GE56**, located approximately 130mm from right hand side, 32mm from rear and 655mm from floor and is reached from beneath appliance.

**For GE508 / GE58**, located approximately 130mm from right hand side, 35mm from rear and 655mm from floor and is reached from beneath appliance.

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

# Specifications

## Electrical Supply Requirements

MODEL	1-Phase Connection 1P+N+E 230-240V	3-Phase Connection 3P+N+E 400-415V	
GE505	5.5 kW, 22.6 Amps @ 235 V	5.5 kW	L1 - 7.2 Amps L2 - 7.7 Amps L3 - 7.7 Amps
GE54	5.8 kW, 23.9 Amps @ 235 V	5.8 kW	L1 - 8.5 Amps L2 - 7.7 Amps L3 - 7.7 Amps
GE506	6.5 kW, 26.6 Amps @ 235 V	6.5 kW	L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GE56	6.8 kW, 27.9 Amps @ 235 V	6.8 kW	L1 - 9.5 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GE508	6.5 kW, 26.6 Amps @ 235 V	6.5 kW	L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GE58	6.8 kW, 27.9 Amps @ 235 V	6.8 kW	L1 - 9.5 Amps L2 - 9.2 Amps L3 - 9.2 Amps

## Electrical Connection



### Warning

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

### **GE505 / 54 - GE506 / 56 Models Only.**

Electrical supply connection point is located at rear of appliance, approximately 74mm from right hand side, 501mm from rear and 150mm from floor.

### **GE508 / 58 Models Only.**

Electrical supply connection point is located at rear of appliance, approximately 374mm from right hand side, 501mm from rear and 150mm from floor.

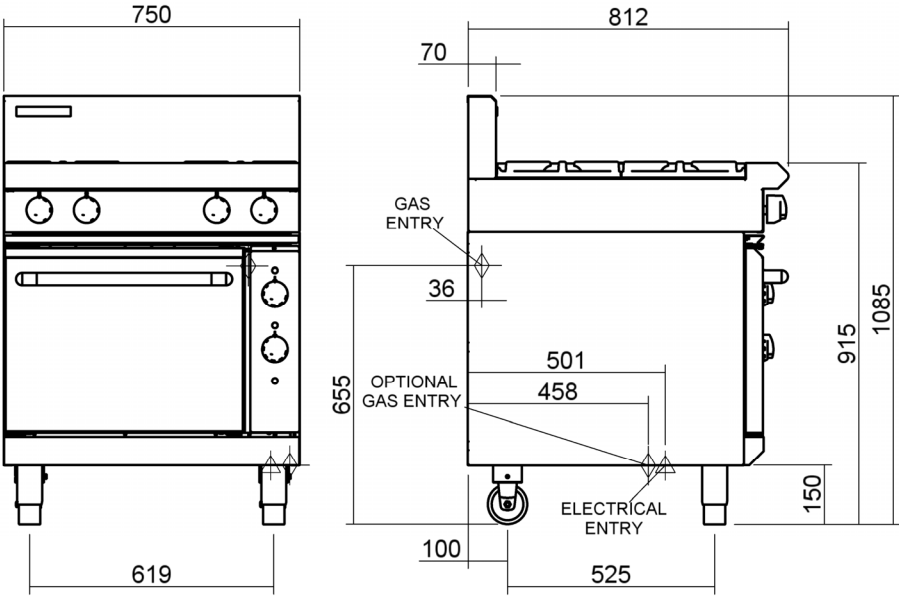
When connecting this electric appliance to mains supply, ensure that the following is carried out:-

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

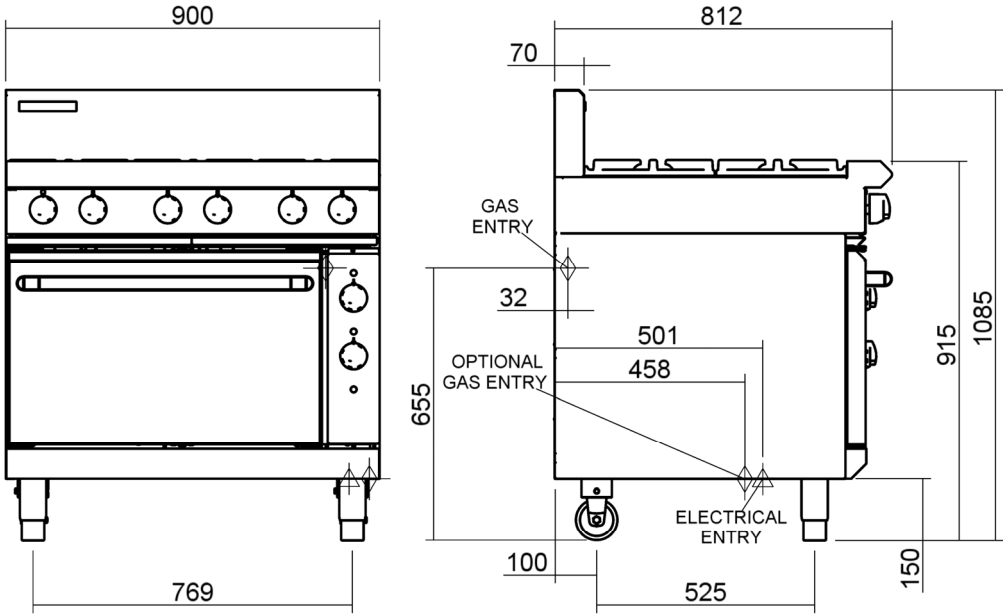
Refer to appropriate wiring standards for size of cable to be supplied to an appliance for current drawn on that line.



Dimensions  
GE505 / GE54



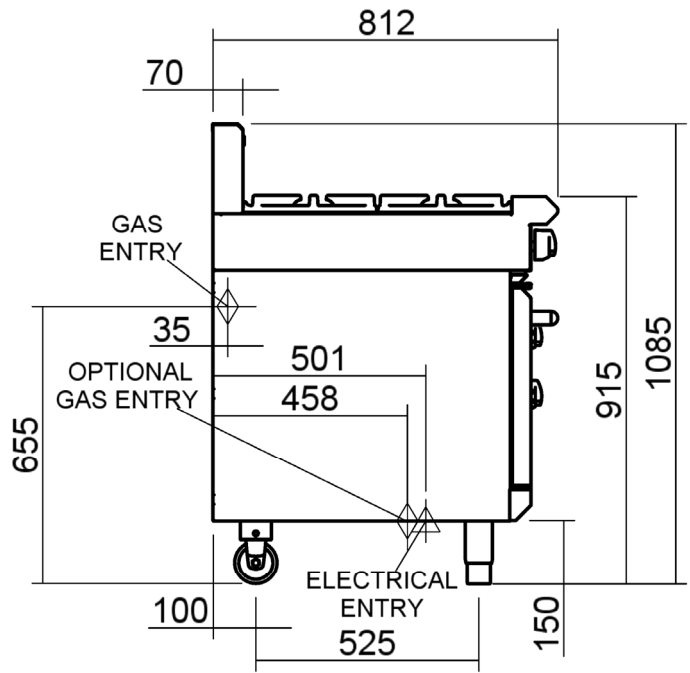
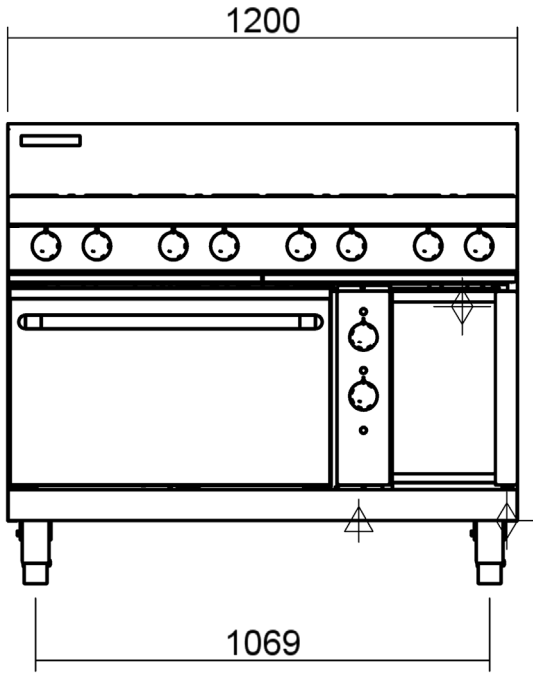
Dimensions  
GE506 / GE56



Refer to Page 8 for Cook Top Options

# Dimensions

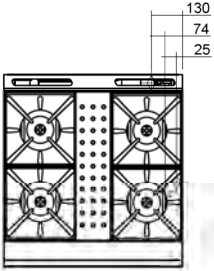
Dimensions  
GE508 / GE58



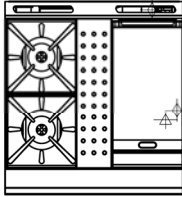
**Refer to Page 8 for Cook Top Options**

Cook Top Options

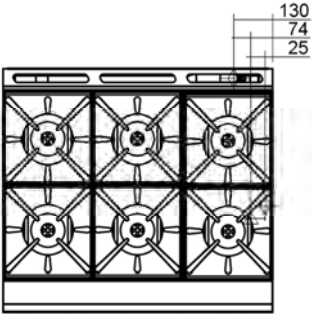
Cook Top Options GE505-D/GE54-D



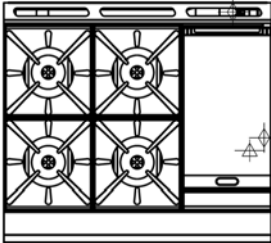
Cook Top Options GE505-C/GE54-C



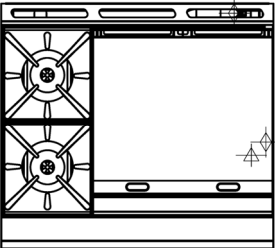
Cook Top Options GE506-D/GE56-D



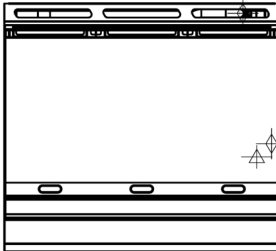
Cook Top Options GE506-C/GE56-C



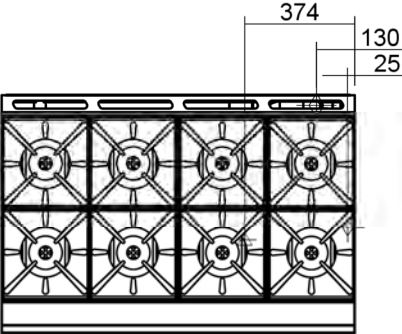
Cook Top Options GE506-B/GE56-B



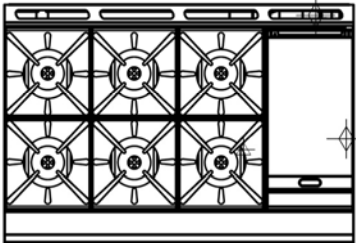
Cook Top Options GE506-A/GE56-A



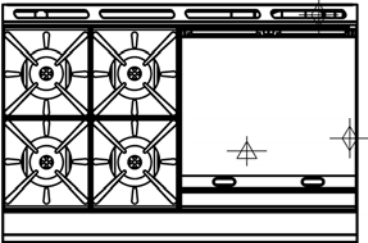
Cook Top Options GE508-D/GE58-D



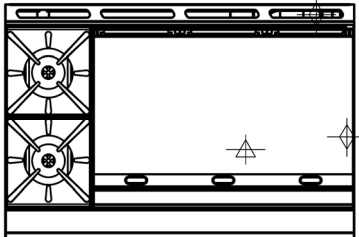
Cook Top Options GE508-C/GE58-C



Cook Top Options GE508-B/GE58-B



Cook Top Options GE508-A/GE58-A



# Installation

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## 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 electrical, gas, 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 Convection Ovens 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.

<b>Australia/ New Zealand:</b>	- AS/NZS5601 - Gas Installations. - AS/NZS3000 - Wiring Rules.
<b>United Kingdom:</b>	- Gas Safety (Installation & Use) Regulations 1998. - BS6173 - Installation of Catering Appliances. - BS5440 1 & 2 - Installation Flueing & Ventilation. - BS7671 - Requirements for Electrical Installation.
<b>Ireland:</b>	- IS 820 - Non - Domestic Gas Installations.

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

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

## Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to distributor who supplied the appliance.
- Check that available gas and electrical supply is correct to that 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 the combustion air supply.
2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion

<b>Combustion Air Requirements:</b>			
	<b>GE505 / GE54</b>	<b>GE506 / GE56</b>	<b>GE508 / GE58</b>
<b>Natural Gas (G20)</b>	24 m <sup>3</sup> /hr	36 m <sup>3</sup> /hr	48 m <sup>3</sup> /hr
<b>LPG (G31)</b>	25 m <sup>3</sup> /hr	38 m <sup>3</sup> /hr	50 m <sup>3</sup> /hr
<b>Town Gas</b>	24m <sup>3</sup> /hr	36m <sup>3</sup> /hr	48m <sup>3</sup> /hr

products.

3. Never directly connect a ventilation system to appliance flue outlet.
4. Position appliance in its approximate working position.
5. All air for burner combustion is supplied from beneath appliance. Legs must always be fitted and no obstructions placed beneath or around base of appliance, as obstructions will cause incorrect operation and / or failure of appliance.

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

## Clearances

## Installation

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

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

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm (*)	0mm
Rear	50mm	0mm

### Assembly

- All Models are delivered completely assembled. No further assembly is required.



#### 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.
- 
- 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 Range steady and level.

### Gas Connection

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

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



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

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

**NOTE: Gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as shown in '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.**

## Installation

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.**

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

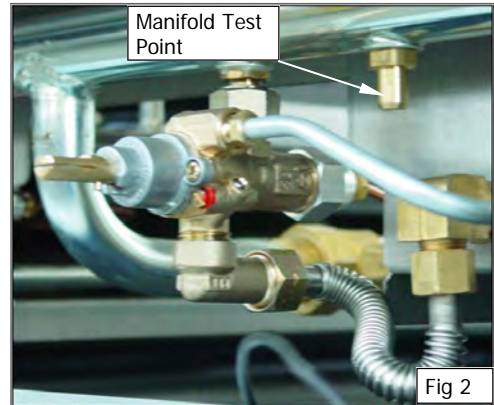


### Warning

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

**NOTE: Measure burner operating pressure at manifold test point with two burners operating at 'Full' setting.**

6. Check gas operating pressure is as shown in 'Specifications' section.
7. Verify operating pressure remains correct.



## Electrical Connection



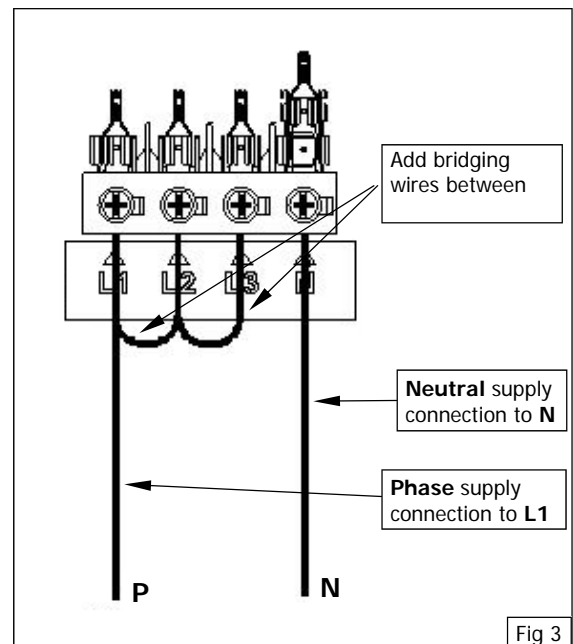
### Warning

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

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

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

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



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



### Caution

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

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

### NOTE:

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

### Commissioning

1. Before leaving a new installation;
  - a. Check following functions in accordance with operating instructions specified in 'Operation' section of this manual.
    - Light the Griddle.
    - Light the Open Burners. (F - Flame Failure Option).
    - Light the Open Burners. (PF - Pilot and Flame Failure Option).
    - Check the Low Fire Burner Operation.
    - Check the High Fire Burner Operation.
    - Check the Oven Heating.
    - Check the Oven Thermostat Operation.
    - Check the Oven Fan Operation (GEC Models only).
  - b. Ensure that 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 front 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. Blue Seal appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-
  - Lighting the Open Burners (PF - Pilot and Flame Failure Option).
  - Lighting the Open Burners (F - Flame Failure Option).
  - Lighting the Griddle.
  - Oven.

## Description of Controls



- Open Burner Option**
- OFF Position
  - △ HIGH Flame
  - ▽ LOW Flame
  - △ Rear Burner
  - ▽ Front Burner
- (Indicators located above the Gas Control Knobs).

Heating Indicator Lamps (Amber) for Top & Bottom Elements

Power Indicator Lamp (White)



### Gas Control Knobs

#### Griddle Option

#### Burner Control

- OFF Position
- ☆ PILOT Burner
- △ HIGH Flame
- ▽ LOW Flame



**Piezo Igniter**  
(Located here when fitted with Griddle Option)



#### Oven Thermostat Control

- OFF Position
- Temperature Graduations 50°C to 320°C



#### Oven Top Heat Control

- OFF Position
- LOW** Position
- 1** Position
- 2** Position
- 3** Position
- 4** Position
- HIGH** Position



**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

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## Griddle

### Lighting the Griddle

- a. Depress gas control knob and rotate anti-clockwise to 'PILOT' position.
- b. Hold gas control knob depressed, press piezo ignition button to ignite pilot burner. Repeat Items 1 to 2 until pilot is lit.
- c. Release gas control knob approximately 10-20 seconds after lighting pilot.
- d. Pilot should now remain alight - if not, repeat Steps (b. to (c. above.
- e. To select 'Full Flame', depress and rotate gas control knob anti-clockwise to 'HIGH' position.
- f. To select 'Low Flame', depress and rotate gas control knob fully anti-clockwise to 'Low Flame' position.
- g. When main burner is not required, depress and turn gas control knob clockwise back to 'OFF' position.

### Turning 'OFF' the Griddle Burner / Pilot

- a. To turn 'OFF' griddle, but keep pilot burner alight, rotate gas control knob to 'PILOT' position. Griddle burner will extinguish and pilot will remain alight.
- b. To turn 'OFF' 'PILOT', depress and turn gas control knob clockwise back to 'OFF' position. 'PILOT' burner will extinguish.

## Ovens

### **! 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).**

1. Oven is fitted with top and bottom elements. The thermostat maintains oven temperature by controlling both elements. Top element is further controlled by an energy regulator. Convection Ovens are fitted with a circulation fan (GE54 / GE56 / GE58).
2. Place oven racks in desired position.
3. **Preheat:-** By selecting desired temperature, and turning oven top heat control to a maximum of 2. When desired temperature is reached, amber neon will go out.
4. **Cooking:-** When desired temperature has been reached, turn top element control to 'OFF' position.
5. **Top Heat:-** To obtain more top heat during cooking, turn top heat control to 'ON' position. (The higher the setting, the more top heat).
6. **For Browning:-** Turn oven top element control to maximum and oven temperature to a 'LOW' setting (about 120°C) or just above 'Light On' position, if previously working at higher temperatures.
7. **Turning 'OFF' the Oven:-** Turn oven top heat control to 'O' off position. Top heating will be turned 'OFF' and upper heating indicator lamp (Amber) will extinguish.
8. Turn thermostat control knob to 'O' off position and lower heating indicator lamp will extinguish. The oven is now turned 'OFF'.

---

### **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.
-

### Before Commencing Cleaning



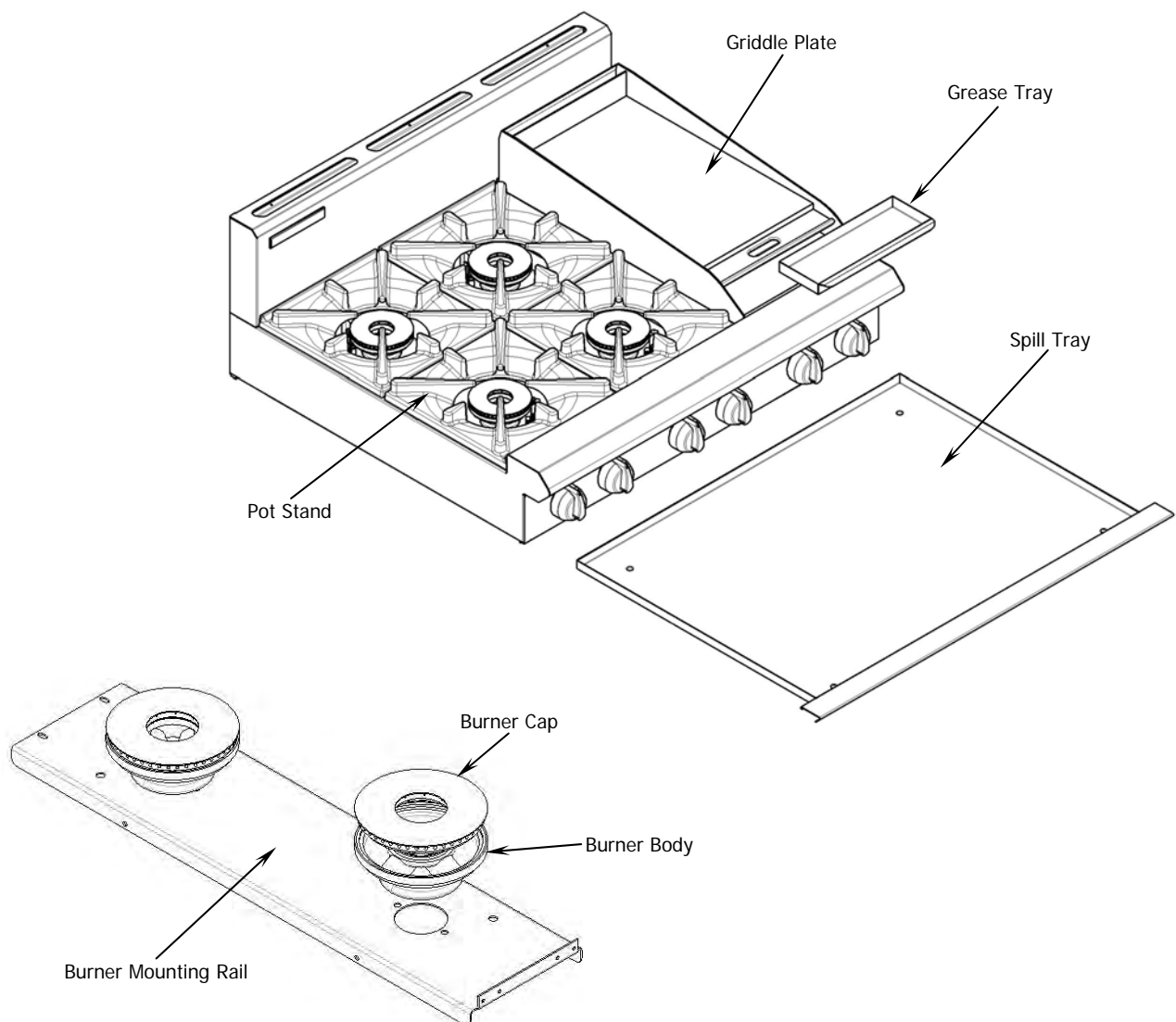
Always turn off the gas / electrical supply before cleaning the appliance.

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

#### NOTE:

- Allow appliance to cool before commencing cleaning.
- DO NOT use abrasive or strong caustic detergents as they could corrode or damage the Cooktop.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

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

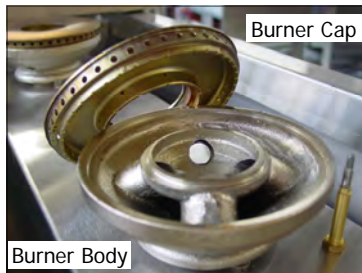


# Cleaning and Maintenance

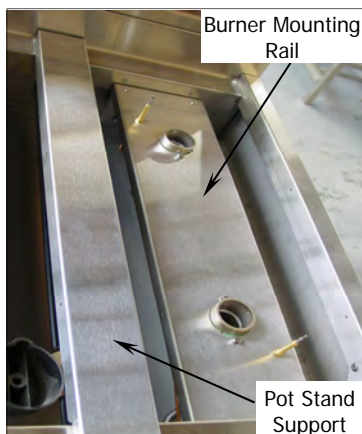
## Open Burner Cleaning

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.

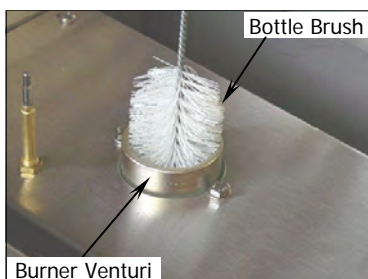
**NOTE: Pot stands, burner bowls and pot stand supports can be washed in a dish washer. Do Not wash burner caps in dishwasher.**



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.

## Griddle Plate Cleaning

It is recommended that a flat blade scraper is used to clean the griddle surface, these are not supplied with griddle but may be purchased separately. Refer to 'Replacement Parts List' at rear of this manual.



### Warning

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



### Caution

Always ensure that even pressure is applied over whole surface of scraper tool when using on flat surface of griddle, to prevent scoring of griddle surface.

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



1. Clean griddle plate surface thoroughly with a scraper tool and brush off any deposits with a soft bristled brush.
2. Stubborn or accumulated carbon deposits can be removed with a griddle stone or a scotch bright pad.
3. Wipe down griddle surface with a cloth and then clean with hot soapy water and a soft bristled brush. Dry thoroughly with a dry cloth.
4. Occasionally bleach griddle plate with vinegar when plate is cold.
5. Empty grease tray and wash with warm soapy water. Dry thoroughly with a dry cloth. Refit grease tray.
6. Briefly turn 'On' griddle until griddle plate is dry.
7. Spread a thin smear of cooking oil over griddle plate to form a protective film.

### **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 more common problems that may occur during operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers 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 the appliance.**

Fault	Possible Cause	Remedy
Pilot won't 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. (Griddle option only).	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.
Piezo Ignition spark is being generated but not sparking from ignition electrode to pilot burner hood. (Griddle option only).	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.

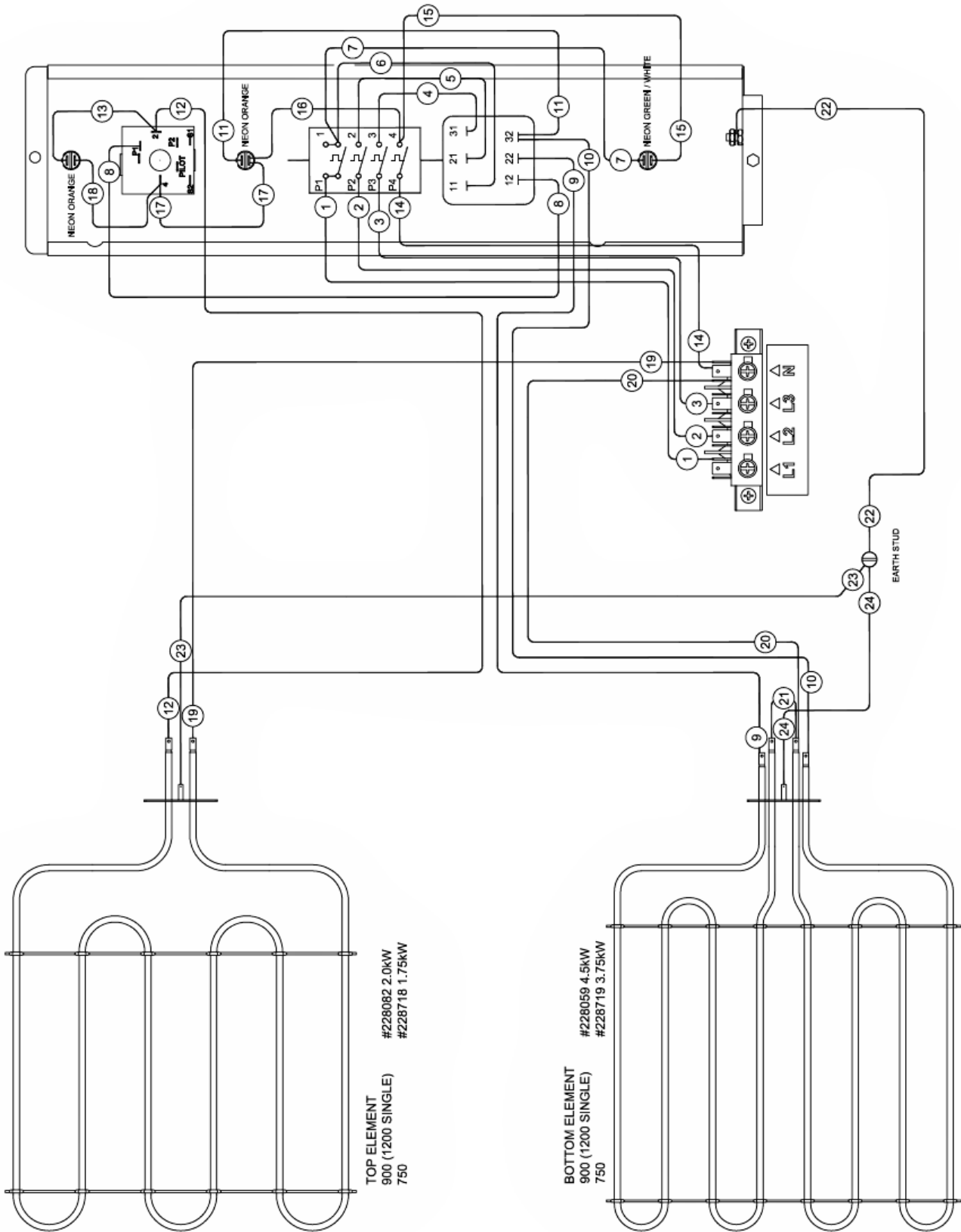
## Fault Finding

Fault	Possible Cause	Remedy
Element does not work when turned 'ON'.	<p>Check individual fuses located behind control panel.</p> <p>Check for electrical short by checking there is NO continuity between any 'Phase In' line and metal appliance body itself.</p> <p>Check for item failing (element, control etc) by using a multi-meter as shown on following pages.</p>	<p>Replace blown fuse.</p> <p>Call service provider.</p> <p>Call service provider.</p>
Complete power failure of the appliance	<p>Check fuse connection at the mains supply.</p> <p>Ensure fuse size is correct to carry the load.</p> <p>Check for electrical short to the appliance.</p>	<p>Replace blown fuse.</p> <p>Carry out a continuity and resistance check on appliance.</p> <p>Call service provider.</p>

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

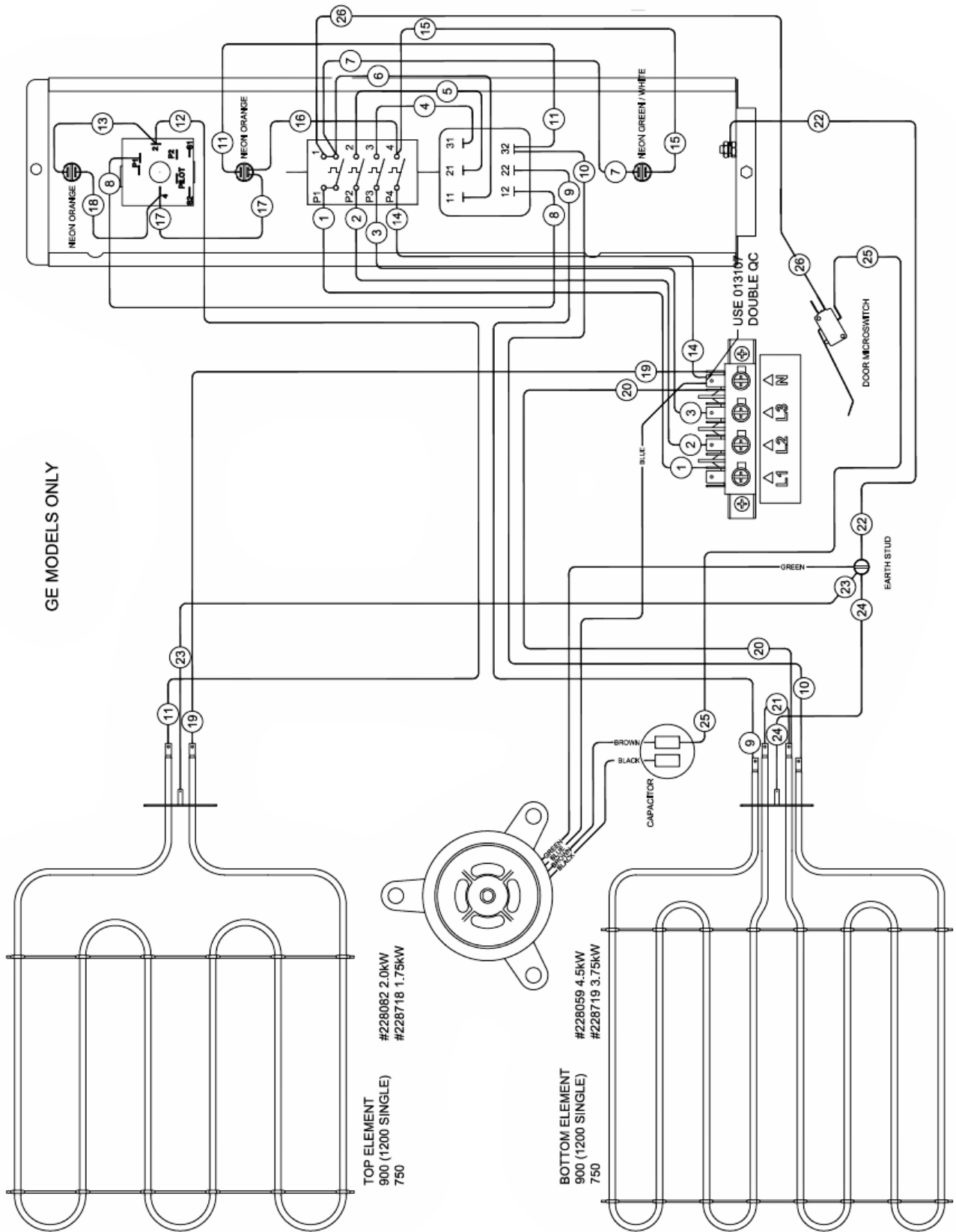
# Wiring Schematic

## Static Ovens (GE505 / GE506 / GE508 Series)



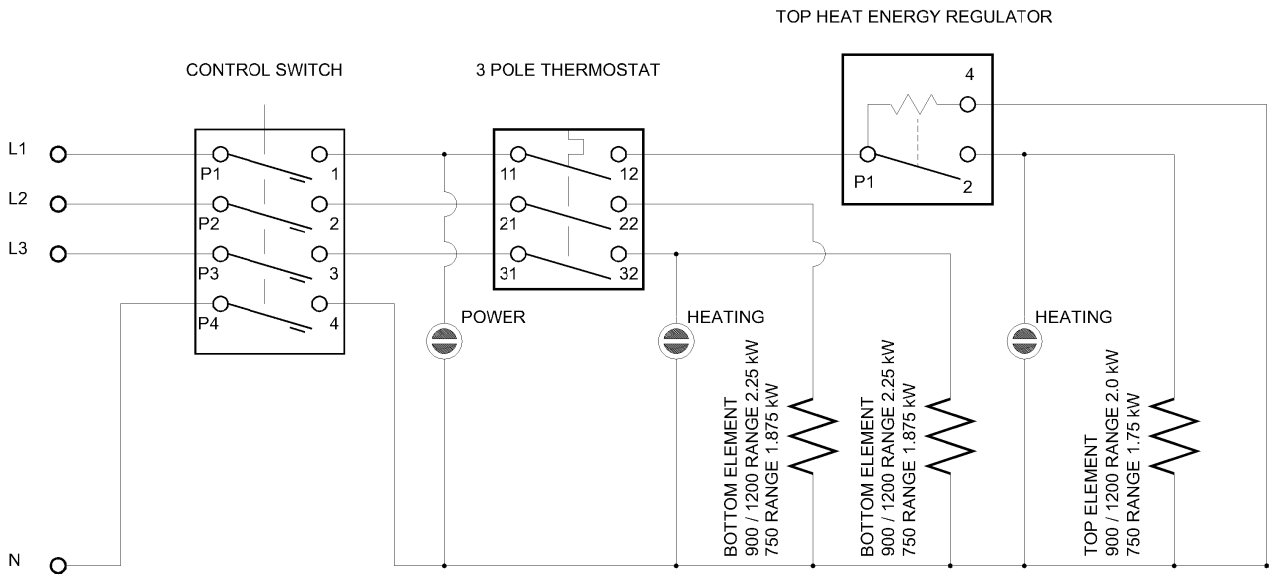


## Convection Ovens (GE54 / GE56 / GE58 Series)

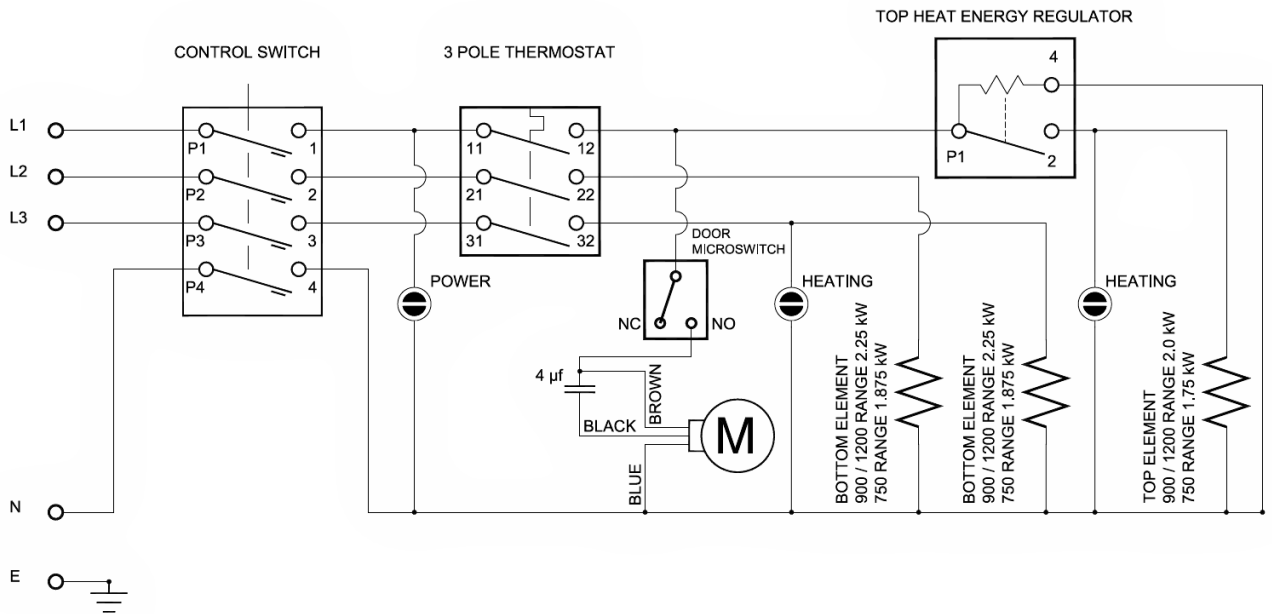


# Wiring Schematic

## Wiring Layout for Static Oven



## Wiring Layout for Convection Oven



## Conversion Procedure



Caution

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

### NOTE:

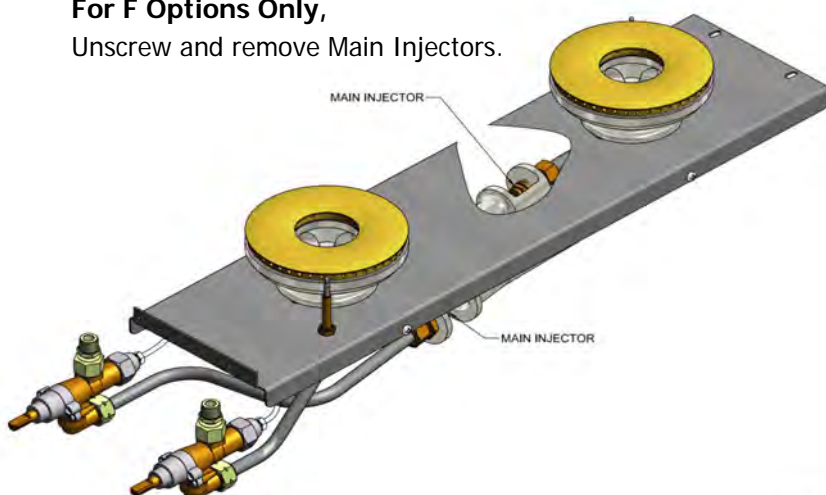
- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions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

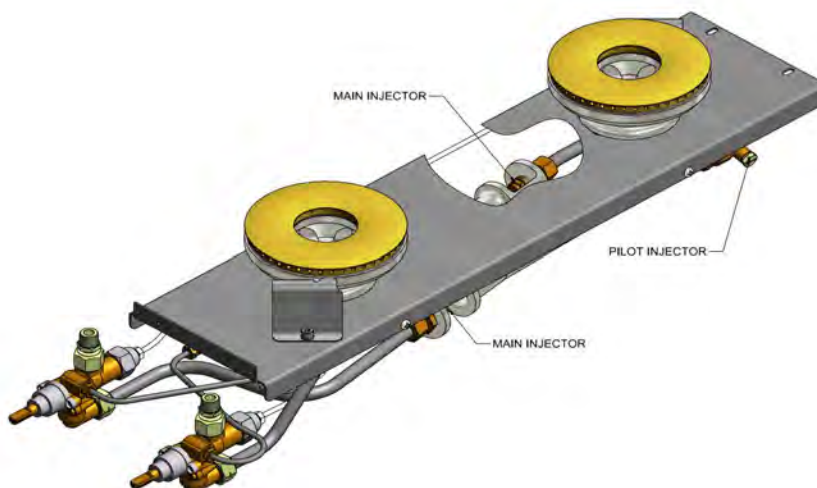
#### For F Options Only,

Unscrew and remove Main Injectors.

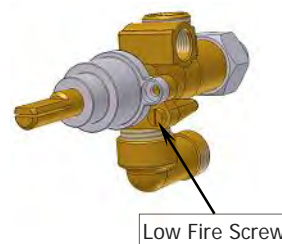


#### For PF Options Only,

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.



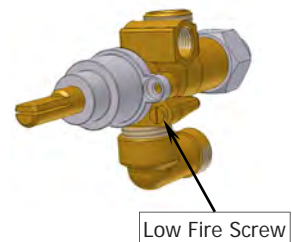
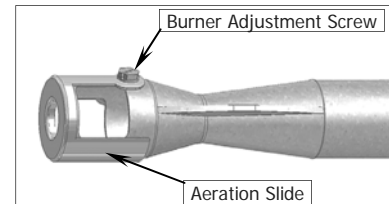
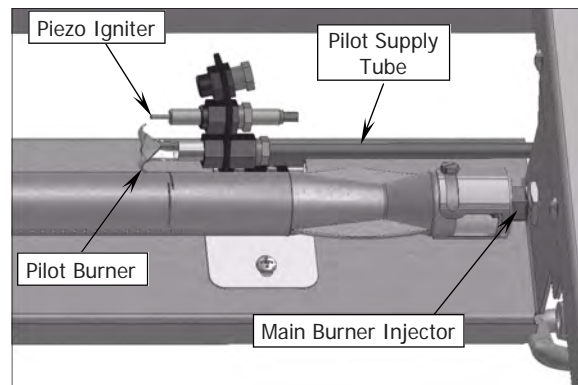
NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

## Gas Conversion and Specifications

### Griddle

1. Carry out the following:-
  - Remove griddle plate section and heat shield.
  - Remove main burner.
  - Disconnect 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 rear of this section.
3. Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.
4. Refit the following:-
  - Re-connect pilot supply tube to pilot burner.
  - Re-connect piezo igniter to mounting bracket.
  - Refit main burner, gas control heat shield and griddle plate to cooktop.
5. Re-light main burners and check flame size on 'Low' flame position.
  - **Adjust low fire adjustment screw on open burner gas control valves to obtain desired flame size.**

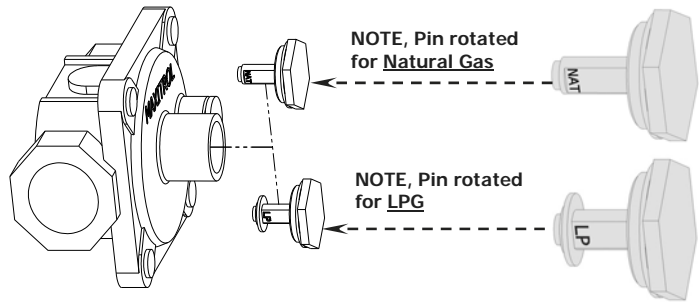
**NOTE:** The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.



## Gas Conversion and Specifications

### Gas Regulator

**NOTE:** The 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.



### 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 paint sealed components are re-sealed on completion of adjustments.



# Gas Conversion and Specifications

## Gas Specifications

### - Australia

		Natural. Gas	LP Gas (Propane)
Open Burner	Main Burner	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Models Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully open	Fully open
Supply Pressure		1.13 - 3-40 kPa	2.75 - 3-40 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			



### - New Zealand

		Natural. Gas	LP Gas
Open Burner	Main Burner	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Models Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully open	Fully open
Supply Pressure		1.13 - 3-40 kPa	2.75 - 3-40 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

### - United Kingdom

Category: I<sub>2</sub>H<sub>3</sub>P (20, 37).


Flue Type: A<sub>1</sub>.


		Natural Gas (G20)	Propane (G31)
Open Burner	Main Burner Injectors	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
	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			

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

## Gas Conversion and Specifications

### - All Other Markets

		Natural Gas	Town Gas (**)
Open Burner	Main Burner	Ø 2.45mm	Ø 4.50mm
	Pilot Burner ('PF' Models only)	0.30	0.60
Griddle	Main Burner	Ø 2.10mm	Ø 3.40mm
	Pilot Burner	0.35	0.60
	Burner Aeration Setting	Fully open	Fully open
Supply Pressure		1.13 - 3-4 kPa	0.75 - 1.5 kPa
Burner Operating Pressure (*)		0.95 kPa	0.63 kPa
Gas Regulator Cap Screw			Adjustable Regulator (Adjust to the Burner Operating Pressure specified)

		LP Gas (Propane)	Butane
Open Burner	Main Burner	Ø 1.50mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.20	0.20
Griddle	Main Burner	Ø 1.30mm	Ø 1.40mm
	Pilot Burner	0.23	0.23
	Burner Aeration Setting	Fully open	
Supply Pressure		2.75 - 4.5 kPa	
Burner Operating Pressure (*)		2.6 kPa	
Gas Regulator Cap Screw			

#### NOTE:

- (\*) Measure Burner operating pressure at manifold test point with two burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (\*\*) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.

## Replacement Parts

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### 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.	(Non-UK)
030150	Injector	(LP Gas [Propane])	Ø 1.50mm.	(Non-UK)
030230	Injector	(Natural Gas - G20)	Ø 2.30mm	(UK Only).
030140	Injector	(Propane / Butane)	Ø 1.40mm	(UK Only).
032450	Burner Injector	(Town Gas)	Ø 4.50mm.	
026134	Pilot Injector	(Nat Gas)	0.30.	
026136	Pilot Injector	(LP Gas [Propane])	0.20.	
t.b.d.	Pilot Injector	(Town Gas)	0.60.	
229442	Pilot Bracket Assembly.			
229444	Pilot Burner Shield.			
227403	Gas Control	(with Pilot and Flame Failure).		
227405	Gas Control	(with Flame Failure).		
227378	Knob - Open Burner	(with Pilot).		
227379	Knob - Open Burner	(Standard).		
228167	Thermocouple - Front.			
228166	Thermocouple - Rear.			

#### Griddle

014105	Burner.			
032210	Injector	(Nat. Gas)	Ø 2.10mm.	
032130	Injector	(LP Gas [Propane])	Ø 1.30 mm.	
032120	Injector	(Butane)	Ø 1.20mm	
032340	Injector	(Town Gas)	Ø 3.40mm.	
227403	Gas Control	(with Flame Failure and Pilot).		
227378	Knob - Griddle.			
019215	Pilot Burner.			
026488	Pilot Injector	(Nat. Gas)	0.35.	
019217	Pilot Injector	(LP Gas / Butane)	0.23.	
018067	Pilot Injector	(Town Gas)	0.60.	
019428	Thermocouple.			
227508	Piezo Ignitor.			
228047	Piezo H.T. Lead.			
018744	Piezo Ignition Electrode.			
228288	Grease Tray	(Griddle Plates).		



### Oven

228718	Oven Top Element 1.75kW	(750 Ovens).
228719	Oven Bottom Element 3.75kW	(750 Ovens).
228082	Oven Top Element 2kW	(900 - 1200 Ovens).
228059	Oven Bottom Element 4.5kW	(900 - 1200 Ovens).
228704	Door Spring Kit.	
229021	Terminal Block Mains.	
227392	Control Knob Thermostat 50°C - 300°C.	
229146	Thermostat 50 - 300°C.	
229145	Switch (4-pole).	
013989	Energy Regulator.	
227391	Control Knob HI/LO Heat.	

### **Convection Oven Only**

228938	Oven Door Microswitch.
010909	Motor Capacitor 4µf.
228116	Fan.
019479	Motor.

### General

227014	Pot Stand.	
228884	Spill Tray	(GE505 & GE54 only).
228883	Spill Tray	(GE506 & GE56 only).
228882	Spill Tray	(GE508 & GE58 only).
227892	Side Rack LH.	
227893	Side Rack RH.	
227896	Oven Rack.	
228571	Index Mark Moulding.	
227963	Neon Orange.	
228922	Neon White.	
227850	Adjustable Leg - 150mm.	
229674	Rear Roller Assy.	

### **Accessories**

228566	Griddle Scraper Tool.
228567	Smooth Plate Scraper Blades (Pack of 5 Blades).
228568	Ribbed Plate Scraper Blade (Individual Blade).
228797	750mm Plinth Kit.
228800	900mm Plinth Kit.
228804	1200mm Plinth Kit.

### **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 and Specifications

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### Gas Conversion Kits

Models		Gas Type to Convert to:					
		Nat. Gas	LPG	Butane	Town Gas	Nat. Gas (UK)	Propane (UK)
'F' Models	GE505 / GE54	231841	231840	231842	231843	231909	231908
	GE506 / GE56	231845	231844	231846	231847	231911	231910
	GE508 / GE58	231849	231848	231850	231851	231913	231912
'PF' Models	GE505 / GE54	231857	231856	231858	231859	231915	231914
	GE506 / GE56	231861	231860	231862	231863	231917	231916
	GE508 / GE58	231865	231864	231866	231867	231919	231918

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

