



# EVOLUTIONSERIES

INSTALLATION AND OPERATION MANUAL

## GAS TARGET TOP RANGE / ELECTRIC OVENS

GE570 / GE576



Date Purchased \_\_\_\_\_

Serial Number \_\_\_\_\_

Dealer \_\_\_\_\_  
\_\_\_\_\_

Service Provider \_\_\_\_\_  
\_\_\_\_\_

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**Blue Seal Gas Target Top Range / Electric Ovens****GE570      Gas Target Top Range / Electric Static Oven.****GE576      Gas Target Top Range / Electric Convection Oven.**

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## Introduction

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We are confident that you will be delighted with your BLUE SEAL Gas Target Top Range / Electric Ovens, 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 authorised 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

GE570	Gas Target Top Range / Electric Static Oven - 900mm.
GE576	Gas Target Top Range / Electric Convection Oven - 900mm.

## General

A commercial heavy duty, gas fired Target Top 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.

With a heavy duty, high efficiency electric static or convection oven options, fitted with a 900mm, 6.5kW electric static oven and a 6.6kW Convection Oven created for compact modular kitchens.

Both ovens are fitted with 4.5kW bottom element and 2.0kW top element. The Convection oven is fitted with a 100W oven fan motor.

## Gas Supply Requirements

	Natural Gas	LP Gas / Butane	Town Gas (**)
<b>Input Rating (N.H.G.C.)</b>	45MJ/hr (42,650BTU)	45MJ/hr (42,650BTU)	45MJ/hr (42,650BTU)
<b>Supply Pressure</b>	1.13 - 3.40kPa (4.5" - 13.5" w.c.)	2.75 - 4.50 kPa (11" - 18" w.c.)	0.75 - 1.50kPa (3" - 6" w.c.)
<b>Operating Pressure</b>	1.0kPa (*) (4.0" w.c.)	2.6kPa (*) (10.0" w.c.)	0.63kPa (*) (2.5" w.c.)
<b>Gas Connection</b>	¾" BSP 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.

# Specifications

## Gas Connection

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

Connection is 3/4" BSP male thread.

## Electrical Supply Requirements

MODEL	1-Phase Connection 1P+N+E 230-240V	3-Phase Connection 3P+N+E 400-415V
GE570	6.5kW, 26.6 Amps @ 235V	6.5kW L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GE576	6.8kW, 27.9 Amps @ 235V	6.8kW 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.**

Electrical supply connection point is located at the rear of the appliance, approximately 69mm from the right hand side and 484mm from the rear and 150mm from the floor.

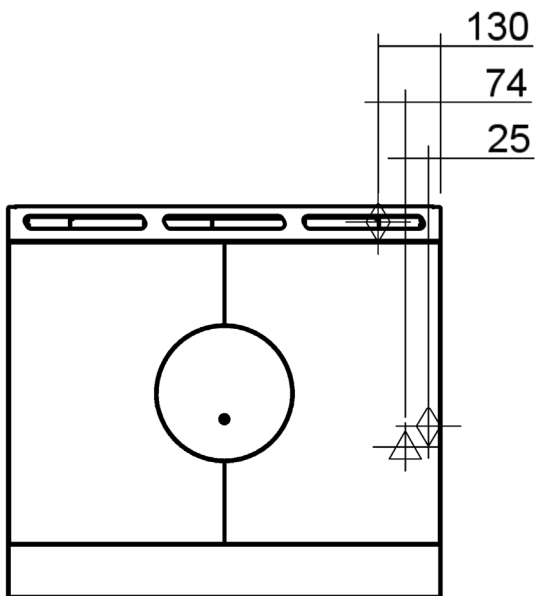
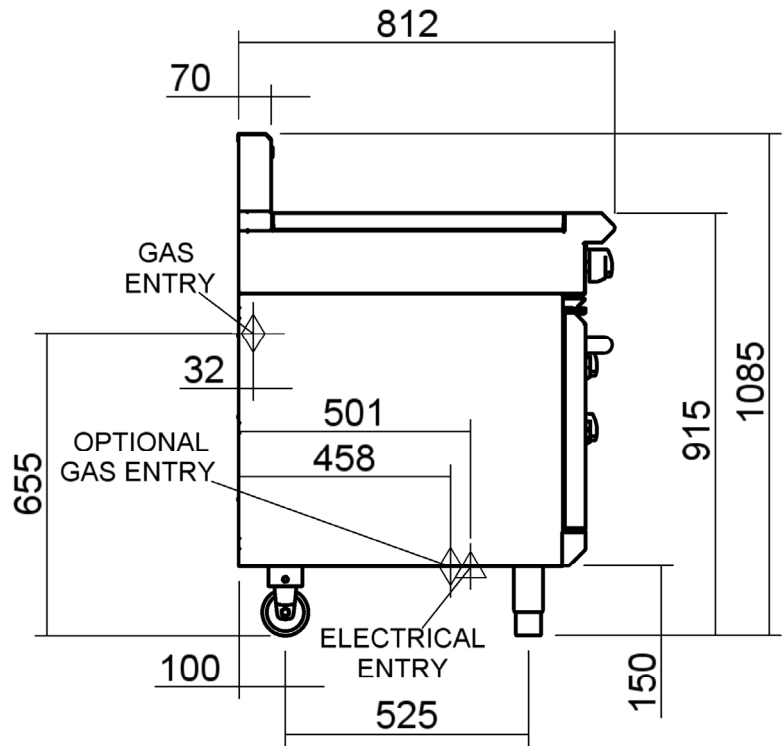
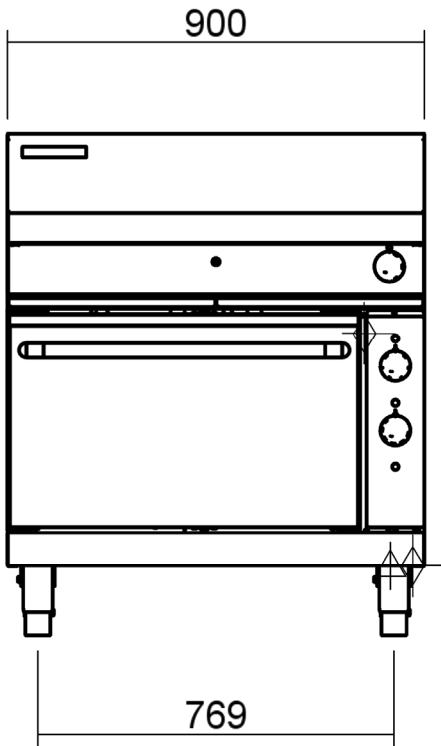
When connecting a this electric appliance to the mains supply, ensure that the following is carried out:-

- An isolating switch is fitted within 2m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the 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.
- The branch supply line shall be individually overload protected to the correct current rating and the supply chord shall be protected against any mechanical or thermal damage.
- A grommet is fitted around the wiring entry hole into the appliance.
- All wiring connections must be tight.

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

# Dimensions

## Dimensions GE570 / GE576



# 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 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 / Electric 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:</b>	- AS5601	- Gas Installations.
<b>NEW ZEALAND:</b>	- NZS5261	- Gas Installation.
<b>Australia / New Zealand:</b>	- AS / NZS3000	- Wiring Rules.

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

**Components having adjustments protected (e.g. paint sealed) by the manufacturer are only 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.

<b>Combustion Air Requirements:</b>		
	<b>GE570</b>	<b>GE576</b>
<b>Natural Gas</b>	12m <sup>3</sup> /hr	12m <sup>3</sup> /hr
<b>LPG / Butane</b>	12m <sup>3</sup> /hr	12m <sup>3</sup> /hr
<b>Town Gas</b>	12m <sup>3</sup> /hr	12m <sup>3</sup> /hr

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.
5. Position the appliance in its approximate working position.
6. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted 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.
7. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

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



## Clearances

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

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

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

## 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 (rollers) 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 AUTHORISED 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 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.

# Installation

## 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.
- 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.

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.**

## NOTE: The burner operating pressure is to be measured at the manifold test point with both burners operating at 'Full' setting.

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

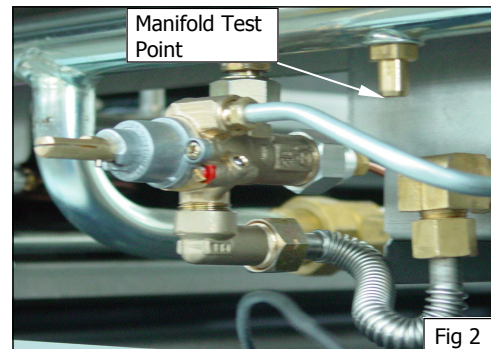


Fig 2

## Electrical Connection

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

## **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.**

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

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

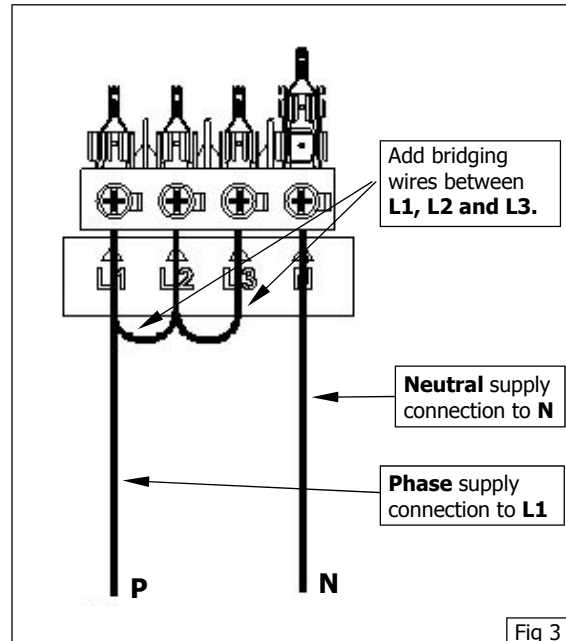
### **CAUTION:**

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

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

### **NOTE:**

- **This appliance must be earthed.**
  - **Fixed wiring installations must incorporate an all-pole disconnection switch.**
9. 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.
  10. Connect the power supply to the appliance.
  11. Check that the electrical supply is within the input rating specification, refer to the 'Specifications' section).



## **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.
    - Check the Target Top Low Fire Burner operation.
    - Check the Target Top High Fire Burner operation.
    - Check the Oven Heating.
    - Check the Oven Thermostat operation.
    - Check the Oven Fan operation (GEC models only).
    - Check the current draw and loading for the equipment. Refer specification section for correct electrical requirements.
    - Check that all the connections are correct and that all cover panels have been re-fitted.
    - Ensure that this instruction manual is left with the appliance.
    - Ensure that all the relevant details and contacts have been added to the front of this manual.
  - 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 the ***Date of Purchase, Date of Installation*** and ***Serial Number of the Appliance*** recorded and kept with this manual. ***(These details can be found on the Rating Plate attached to 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, turn off the electrical power and gas supply and contact the supplier of this appliance.**
- **Make sure that the electrical and gas supply are turned off before any service or maintenance work is carried out on the appliance.**

# Operation

## Operation Guide

### CAUTION:

- This appliance is for professional use and is only to be used by qualified people.
- Only authorised 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.

## Description of Controls



### Target Top Gas Control Knob



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



### Oven Top Heat Control

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

Heating Indicator Lamps (Amber) for Top & Bottom Elements

Power Indicator Lamp (White)



### Oven Thermostat Control

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

## Lighting the Pilot Burner (Target Top)

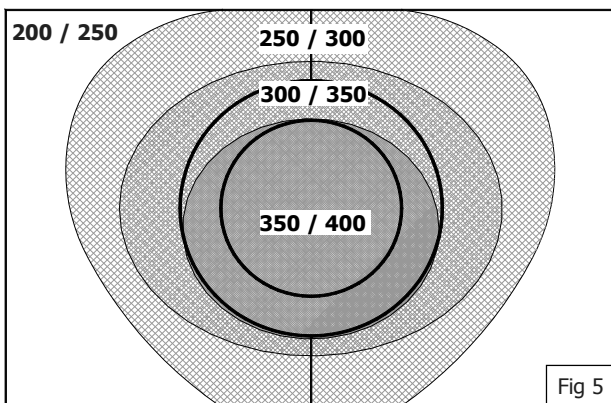
1. Remove centre casting with the casting removal tool.
2. Depress the control knob and rotate anti-clockwise to the 'PILOT' position.
3. With the control knob depressed, manually light the pilot burner located in front of the main burner.
4. Hold in the control knob for approximately 10 to 15 seconds, 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)

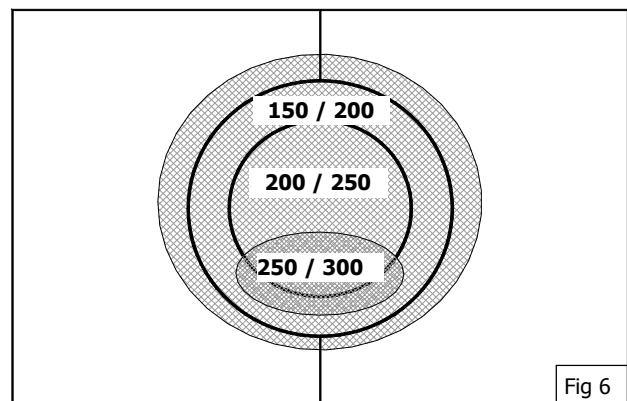
1. Ensure that pilot burner is alight by checking through the hole in the centre of the front control panel or by removing the centre casting with casting removal tool.
2. Rotate the gas control knob anti-clockwise to the position marked 'HIGH'.
3. The main burner will now ignite automatically off the 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)

### 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.

# Operation

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## Oven

**! 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).

The oven is fitted with top and bottom elements. The thermostat maintains the overall oven temperature. The top element is further controlled by the oven top heat control. Convection Ovens (GE570 / GE576) are fitted with a circulation fan.

**NOTE:** The Thermostat on the static oven provides overall control of the temperature within the oven by controlling both elements, where as the Oven Top Heat Control provides a means of balancing the distribution of heat between the top and bottom of the oven.

Place oven racks in desired position.

### **Preheat:**

Preheat the oven by selecting the desired temperature, and turning the oven top heat control (Refer to Fig 2 on previous page) to a maximum of 2. When the desired temperature is reached, the amber neon will go out.

**! 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).

### **Cooking:**

When the desired temperature has been reached, load the oven with product and set the oven top heat control to the desired setting.

**NOTE:** When the oven top heat control is set to a high setting, proportionally more heat is produced at the top of the oven. (This can be used for browning, etc, during the cooking operation). With the oven top heat control set on a low setting, less heat is produced from the top oven elements. (This mode is used for general baking purposes to prevent cakes, etc, from getting too brown and crisp on the top, but allow the cake to cook through).

To obtain more top heat during cooking, turn the oven top heat control to a higher position. (The higher the setting, the more top heat).

### **Turning 'OFF' the Oven:**

- a. Turn the oven top heat control to the 'O' off position. The top heating will be turned 'OFF' and the upper heating indicator lamp (Amber) will extinguish.
- b. Turn the thermostat control knob to the 'O' off position and the lower heating indicator lamp (Amber) will extinguish. The oven is now turned 'OFF'.

**CAUTION:**

**Always turn 'Off' the electrical and gas 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 while this item is still hot as warping and cracking may occur. Allow the Target Top / Range to cool down and then remove for cleaning.**

### NOTE:

- DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the target top / range.
- 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 / Range 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.
2. Clean the control panel with a damp cloth lightly moistened with a solution of mild detergent and water. Wipe dry with a clean dry cloth.
3. Brush the Target Top (cast iron) with a soft bristled brush followed by wiping with a cloth to prevent accumulation of carbon.
4. 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.
5. 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, strong solvents or caustic detergents as they will damage the Target Top / Range.
- DO NOT use water on the Target Top / Range while it is still hot as cracking may occur. Allow the castings to cool and remove for cleaning.

## Cleaning and Maintenance

### Target Top

- 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.
- Clean any food residue and spillage from the channels around the centre casting and main plates before use.
- 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.
- 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.
- 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.

### Stainless Steel Surfaces

- 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.
- 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.
- To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
- 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.
- 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.**

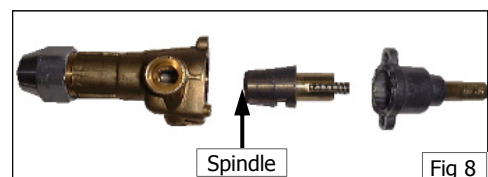
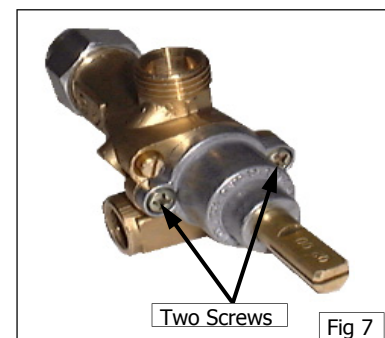
To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended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

- Remove the gas control knobs from the gas tap spindles by pulling the knobs away from the control panel.
- Remove the drip tray from the appliance.
- Remove the two screws on the underside of the control panel, securing the control panel to the hob.
- Remove the control panel from the front of the appliance.
- Remove the 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 7). Note orientation of shaft for correct re-assembly.
- Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
- 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 8).
- Replace spindle and re-assemble the gas control in reverse order.
- Refit the control panel to the appliance and secure with 2 screws.
- 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 equipment.

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

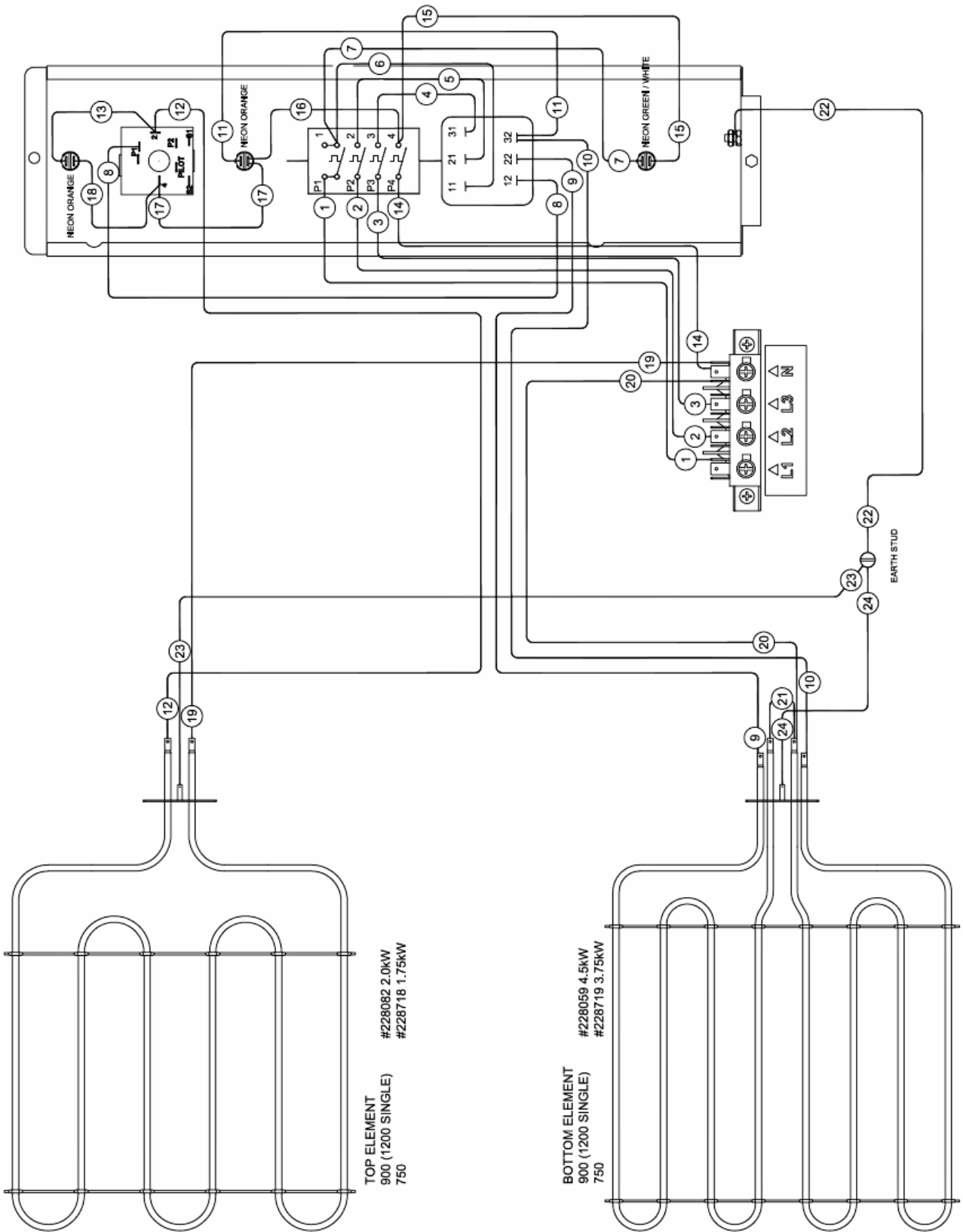
- **The Model Trade Name and the Serial Number of the Appliance. (Both can be found on the Technical Data Plate located on the appliance).**

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.	Hold knob in for at least 20 seconds following ignition of the pilot.  Clean or replace the pilot injector.  Tighten the thermocouple connection.  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.
Element does not work when turned 'ON'.	Check individual fuses located behind the control panel.  Check for an electrical short by checking that there is NO continuity between any "Phase In" line and the metal appliance body itself.  Check for the item failing (element, control etc) by using a multimeter as shown on following pages.	Replace the blown fuse.  Call the service provider.
Complete power failure of the appliance	Check fuse connection at the mains supply.  Ensure that the fuse size is correct to carry the load.  Check for an electrical short to the appliance.	Replace the blown fuse.  Carry out a continuity and resistance check on the appliance.  Call the service provider.

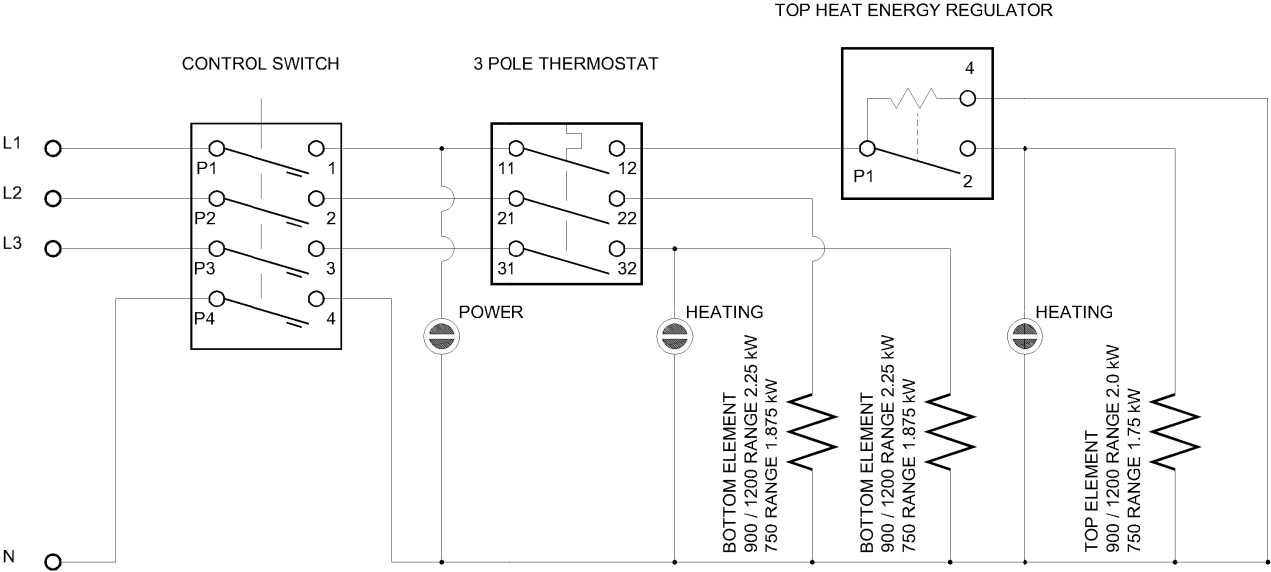
**NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.**

# Wiring Schematic

## Static Oven (GE570)

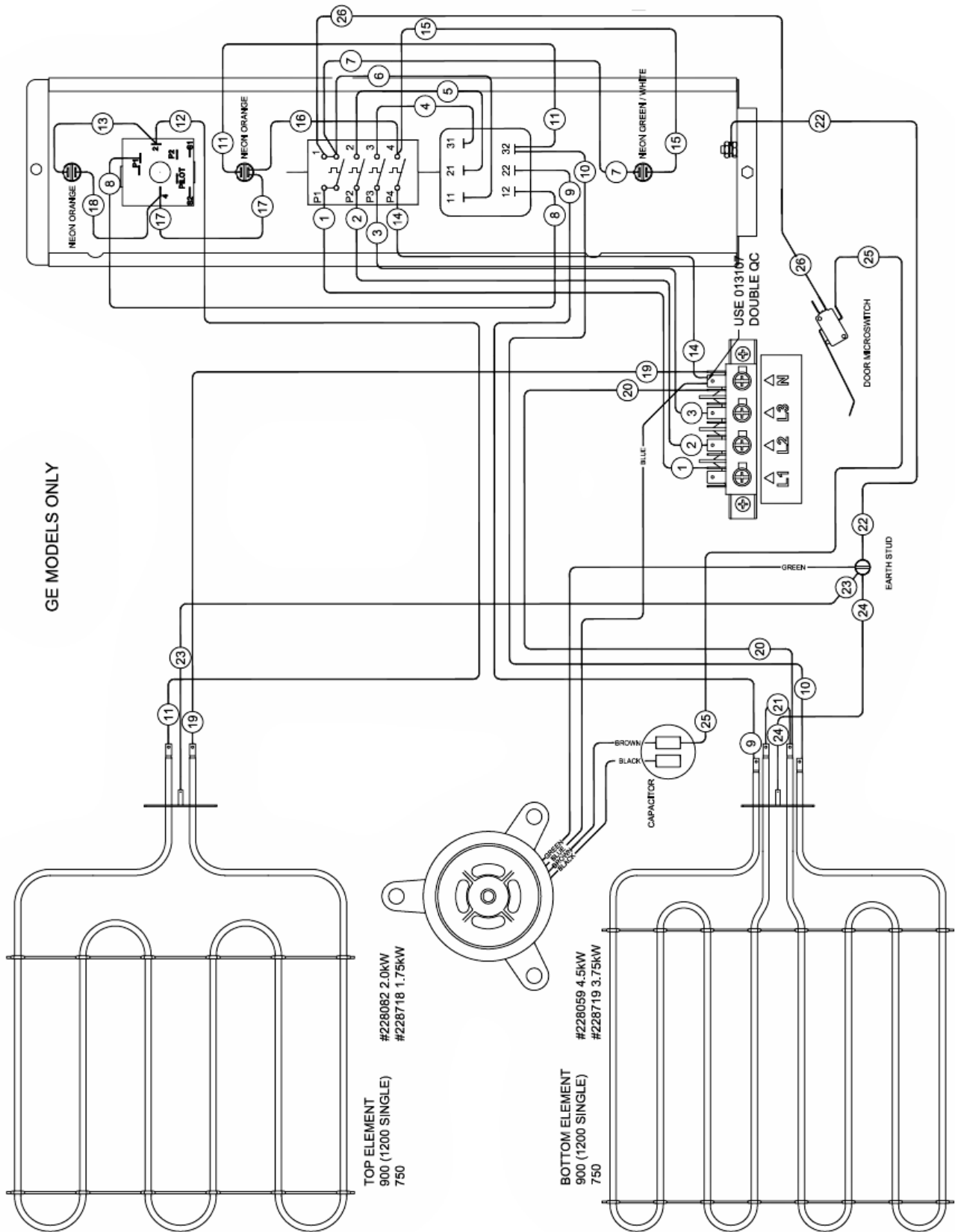


Static Oven Wiring Diagram (GE570)

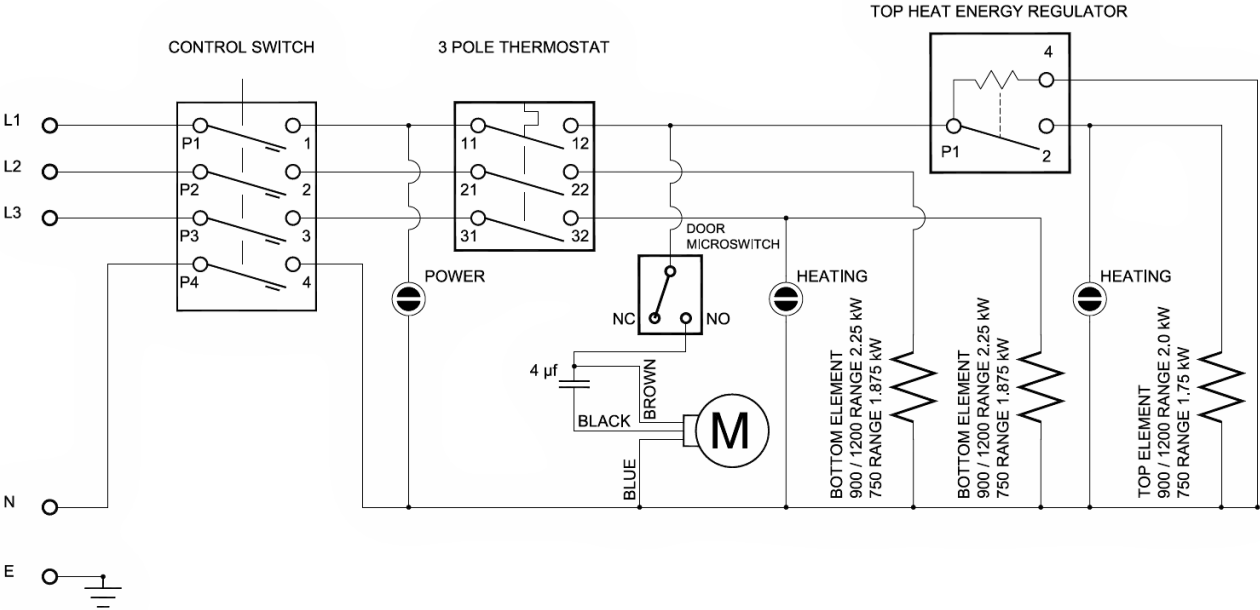


# Wiring Schematic

## Convection Oven (GE576)



Convection Oven Wiring Diagram (GE576)



# Gas Conversion and Specifications

## Conversion Procedure

### **CAUTION:**

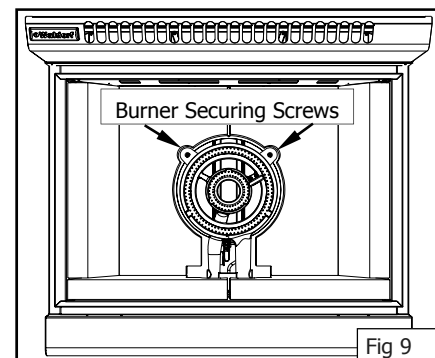
**Ensure that the appliance is isolated from the gas supply before commencing servicing.**

### NOTE:

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

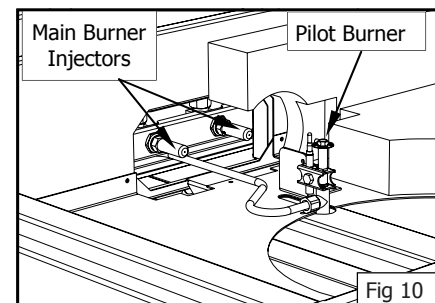
### Main Burner

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.

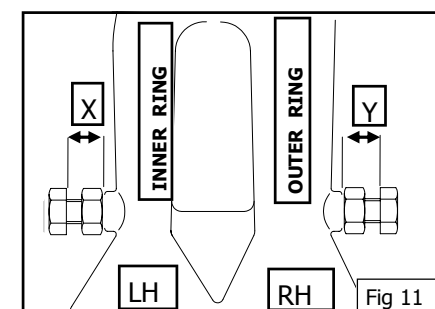


### Main Burner Injectors

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 (Refer to the 'Dimensions' section for rating plate location for each model).
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.

## 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. (Refer to the 'Dimensions' section for rating plate locations for each of the models).
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.

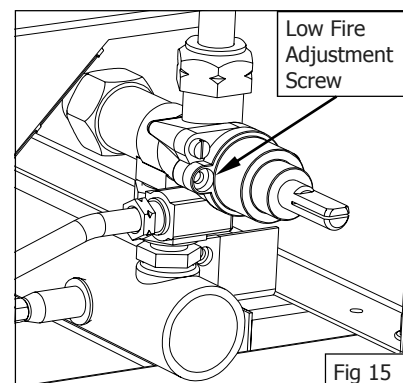
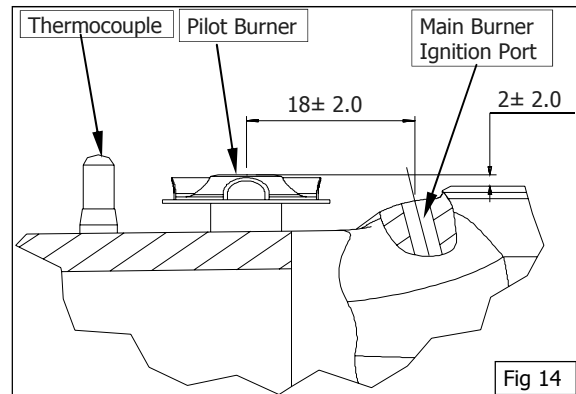
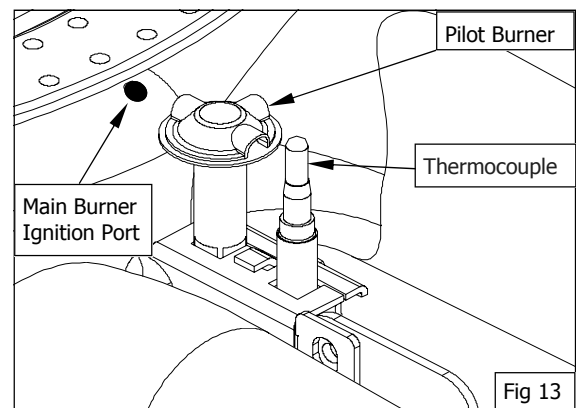
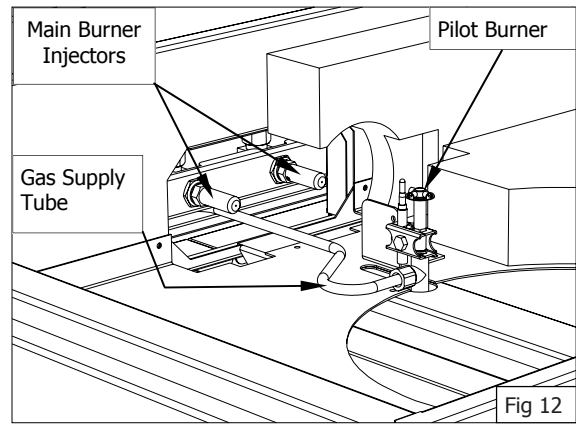
**NOTE: Ensure that the pilot burner and thermocouple are correctly located and that the pilot burner aligns with the main burner ignition port. (Refer to Fig 14 for correct fitting and alignment dimensions).**

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

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.

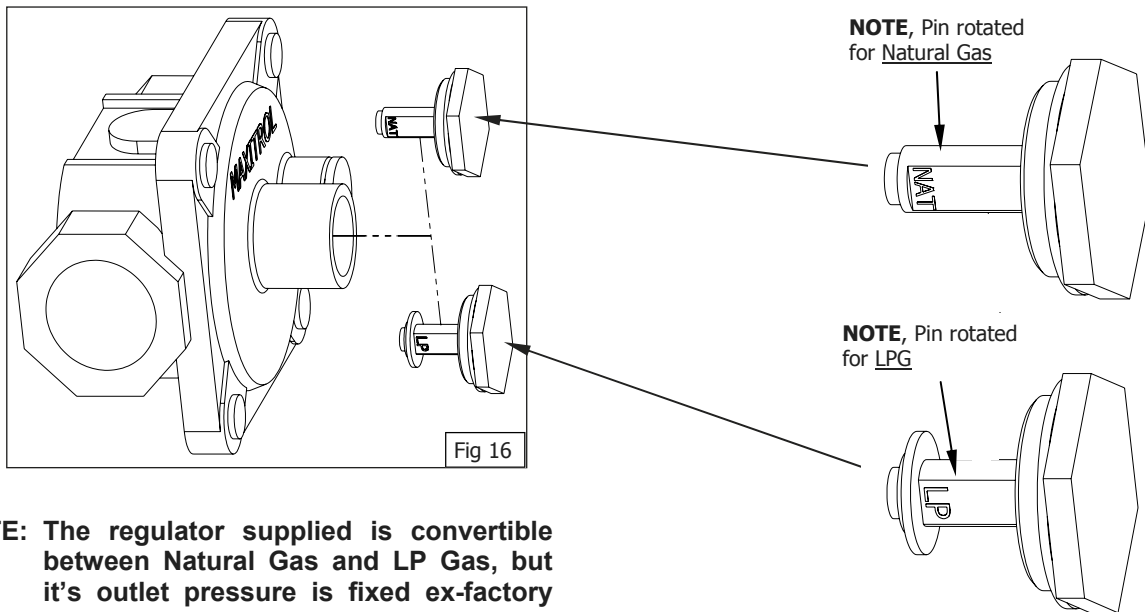
**NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of the low fire adjustment.**



# Gas Conversion and Specifications

## Gas Regulator

- NAT Gas / LPG / Butane Only.



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

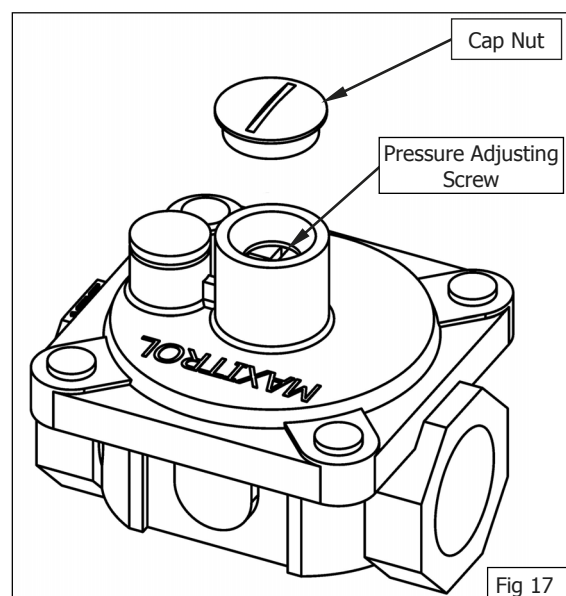
1. Ensure that the gas supply is turned 'Off' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, reverse the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the 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 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 Pilot Burner.
  - Light the Main Burner.
  - Check the Low Fire burner operation.
  - Check the High Fire burner 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

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### Gas Specifications

	Natural Gas	LP Gas	Butane	Town Gas (**)
<b>Main Burner Injector (Inner Ring)</b>	Ø 1.70 mm	Ø 1.10 mm	Ø 1.00 mm	Ø 4.20 mm
<b>Main Burner Injector (Outer Ring)</b>	Ø 2.60 mm	Ø 1.55 mm	Ø 1.45 mm	Ø 6.30 mm
<b>Pilot Injector</b>	0.35	0.25		0.70
<b>Burner Aeration Screw X (Inner)</b>	25 mm	25 mm		20 mm
<b>Burner Aeration Screw Y (Outer)</b>	28 mm	28 mm		22 mm
<b>Low Fire Adjustment</b>	2 <sup>1</sup> / <sub>2</sub> turns out (ccw)	1 turn out (ccw)		Blank 1 <sup>1</sup> / <sub>2</sub> turns out (ccw)
<b>Operating Pressure</b>	1.0kPa (*)	2.6kPa (*)		0.63kPa (*)
<b>Gas Regulator Cap Screw</b>				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

**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**

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**

228691	Oven Top Element 1.75kW.	(750 Ovens).
228690	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.

## Replacement Parts List

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### General

227012	Centre Casting.
227013	Half Plate Casting.
014997	Casting Removal Tool.
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

228800	Ranges 900mm Plinth Kit.
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### Gas Regulator

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

### Gas Conversion Kits

- Australia / New Zealand Only

Model	Gas Type to Convert to			
	Nat. Gas	LPG	Butane	Town Gas
<b>GE570 / GE576</b>	231972	231971	231973	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.

- UK Only

Model	Gas Type to Convert to	
	Nat. Gas	LPG
<b>GE570 / GE576</b>	231972	231971

