



EVOLUTIONSERIES

INSTALLATION AND OPERATION MANUAL

GAS GRIDDLE RANGES ELECTRIC OVEN

- GPE506
- GPE56
- GPE508
- GPE58



Date Purchased	_____
Serial Number	_____
Dealer	_____

Service Provider	_____

MANUFACTURED BY

Moffat Limited

Christchurch
New Zealand

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited

Web: www.moffat.com.au
E.Mail: vsales@moffat.com.au
Main Office: (tel) +61 (03) 9518 3888
(fax) +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada

Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited

Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal

Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat

Web: www.moffat.com
Sales: (tel): 800 551 8795 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 9546
Service: (tel): 800 858 4477 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 1660

REST OF WORLD

Moffat Limited

Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

Blue Seal Gas Griddle Ranges - Electric Oven

GPE506	Gas Griddle Range, Electric Static Oven	- 900mm.
GPE56	Gas Griddle Range, Electric Convection Oven	- 900mm.
GPE508	Gas Griddle Range, Electric Static Oven	- 1200mm.
GPE58	Gas Griddle Range, Electric Convection Oven	- 1200mm.

Introduction	2
Specifications	3
Model Numbers Covered in this Specification	
Gas Supply Requirements	
Electrical Supply Requirements	
Electrical Connection	
Dimensions.....	5
Installation.....	6
Installation Requirements	
Unpacking	
Location	
Clearances	
Assembly	
Gas Connection	
Electrical Connection	
Commissioning	
Operation	10
Operation Guide	
Description of Controls	
Lighting the Griddle - Pilots	
Lighting the Griddle - Main Burners	
Re-setting the Overtemp Device (All UK and Optional Non UK Models)	
Turning 'Off' the Griddle Main Burner / Pilot	
Oven	
Cleaning and Maintenance.....	13
General	
After Each Use	
Daily Cleaning	
Weekly Cleaning	
Periodic Maintenance	
Fault Finding	16
Wiring Schematics	17
Gas Conversion and Specifications	20
Conversion Procedure	
Gas Specifications	
Replacement Parts List	23

Introduction

We are confident that you will be delighted with your BLUE SEAL Gas Griddle Range - Electric Oven and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Blue Seal appliance, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your question.



Warning

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.



Warning

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.



Warning

THE OPERATOR MUST TAKE GREAT CARE TO USE THE EQUIPMENT SAFELY TO GUARD AGAINST RISK OF FIRE AND INJURY.

- **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

GPE506	Gas Griddle Range, Electric Static Oven	- 900mm.
GPE56	Gas Griddle Range, Electric Convection Oven	- 900mm.
GPE508	Gas Griddle Range, Electric Static Oven	- 1200mm.
GPE58	Gas Griddle Range, Electric Convection Oven	- 1200mm.

Gas Supply Requirements

	Natural Gas		LP Gas / Butane		Town Gas	
	GPE506/ GPE56	GPE508/ GPE58	GPE506/ GPE56	GPE508/ GPE58	GPE506/ GPE56	GPE508/ GPE58
Input Rating (N.H.G.C.)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)		2.75 - 4.50 kPa (11" - 18" w.c.)		0.75 - 1.50 kPa (3" - 6" w.c.)	
Burner Operating Pressure	0.90 kPa (3.6" w.c.)		2.6 kPa (10.2" w.c.)		0.63 kPa (3" w.c.)	
Gas Connection	¾" BSP Male					

(*) NOTE:

- Measure the burner operating pressure at the manifold test point with 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 Town Gas adjustable gas regulator supplied.
- Refer to the 'Gas Conversion and Specifications section of this manual for further details.

Specifications

Electrical Supply Requirements

MODEL	1-Phase Connection	3-Phase Connection	
	1P+N+E 230-240V	3P+N+E 400-415V	
GPE506 GPE508	6.5 kW, 26.6 Amps @ 235 V	6.5 kW	L1 - 8.2 Amps L2 - 9.2 Amps L3 - 9.2 Amps
GPE56 GPE58	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

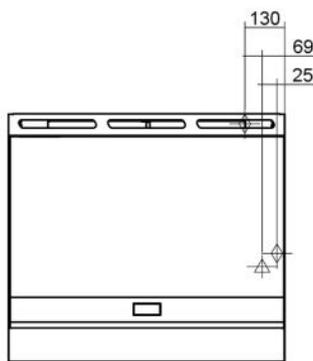
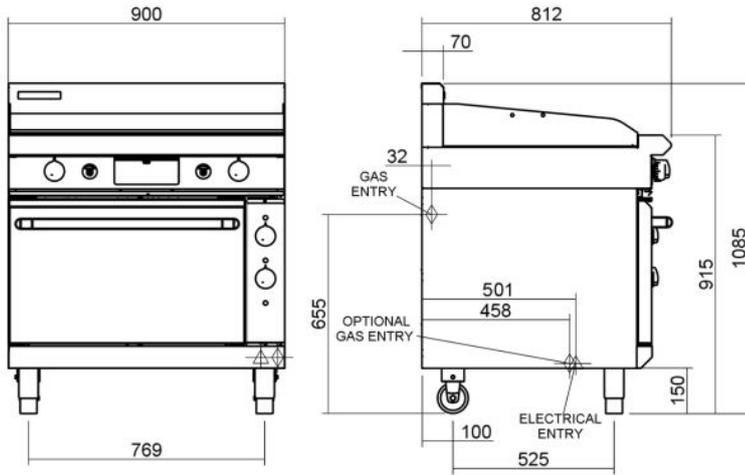
THIS APPLIANCE MUST BE EARTHED. IF SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

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

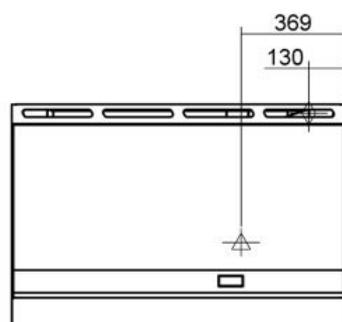
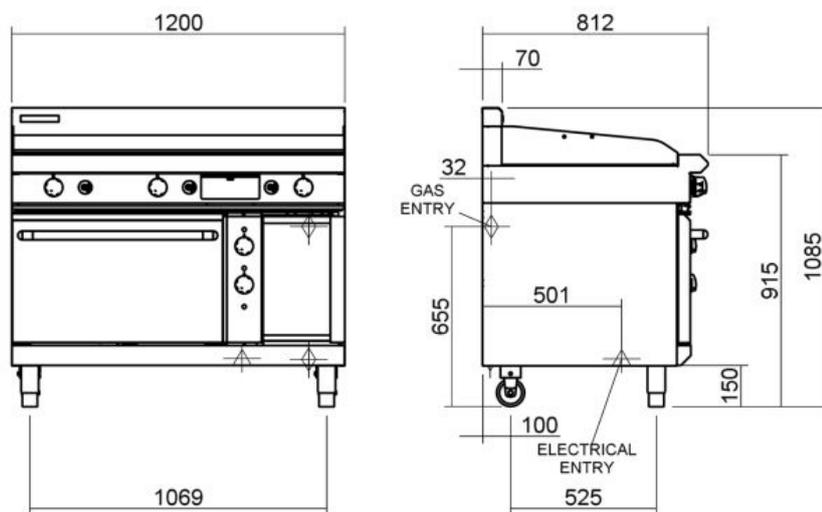
- An isolating switch is fitted within 2m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent 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.

GPE506 / GPE56



GPE508 / GPE58



Installation

Installation Requirements

NOTE:

- It is most important that this appliance is installed and is operating correctly 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 Gas Griddles / Electric Oven Ranges 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, fire safety and health and safety.

Australia / New Zealand: - AS5601.1 - Gas Installations.

Australia / New Zealand: - AS/NZS3000 - Wiring Rules.

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

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only 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.
- Ensure that the 4 adjustable feet are fitted with the protruding centre screw.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located on the front right hand corner of the bottom sill.

Location

1. This appliance must be installed in a suitably ventilated room to prevent dangerous build up of combustion products.
2. Installation must allow for a sufficient flow of fresh air for the combustion air supply. Combustion air requirements are as follows:-

Combustion Air Requirements:		
	GPE506 / GPE56	GPE508 / GPE58
Natural Gas	19 m ³ /hr	26 m ³ /hr
LP Gas / Butane	20 m ³ /hr	27 m ³ /hr
Town Gas	19 m ³ /hr	26 m ³ /hr

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

NOTE: Do not obstruct or block the 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

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.

1. Check that all the feet are securely fitted.
2. Adjust the four feet to make the Range steady and level.

Optional Accessories (Refer to Replacement Parts List)

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

Gas Connection

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

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



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

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

NOTE:

- Measure the burner operating pressure at the manifold test point with 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 Town Gas adjustable gas regulator supplied.
- 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).

Installation

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 unit is level and at the correct height.
4. Connect the gas supply to the appliance. A suitable jointing compound which resists the 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.



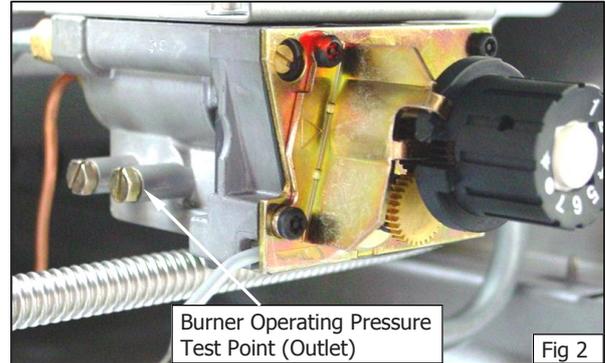
Warning

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

6. Check that the gas operating pressure is as shown in the 'Specifications' section.

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

7. Turn 'On' the gas supply and the appliance and verify that the operating pressure remains correct.



Electrical Connection



Warning

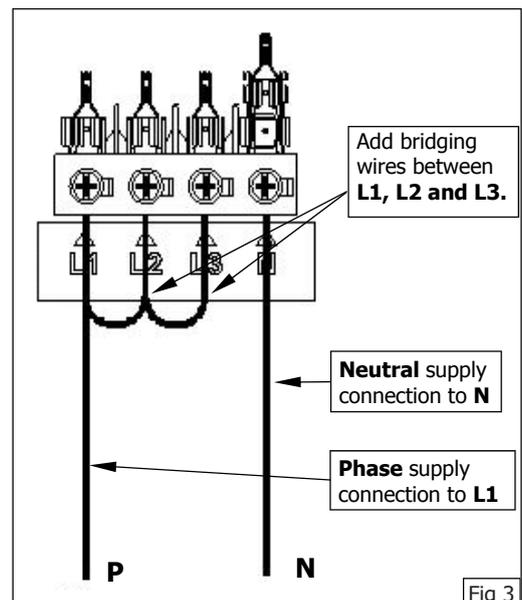
THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

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

Each appliance should be connected to an adequately protected power supply and an 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 to 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 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.

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

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

- Light the Griddle Pilot Burner.
- Light the Griddle Main Burner.
- Check the Griddle Low Fire Operation.
- Check the Oven Heating.
- Check the Oven Thermostat Operation.
- Check the Oven Fan Operation (GPE56 and GPE58 Ovens Only).

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

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 bottom right hand corner of the bottom sill. Refer to the 'Installation' section).**

NOTE: If it is not possible to get the appliance to operate correctly, shut 'Off' the gas and electrical supply and contact the supplier of this appliance.

Operation

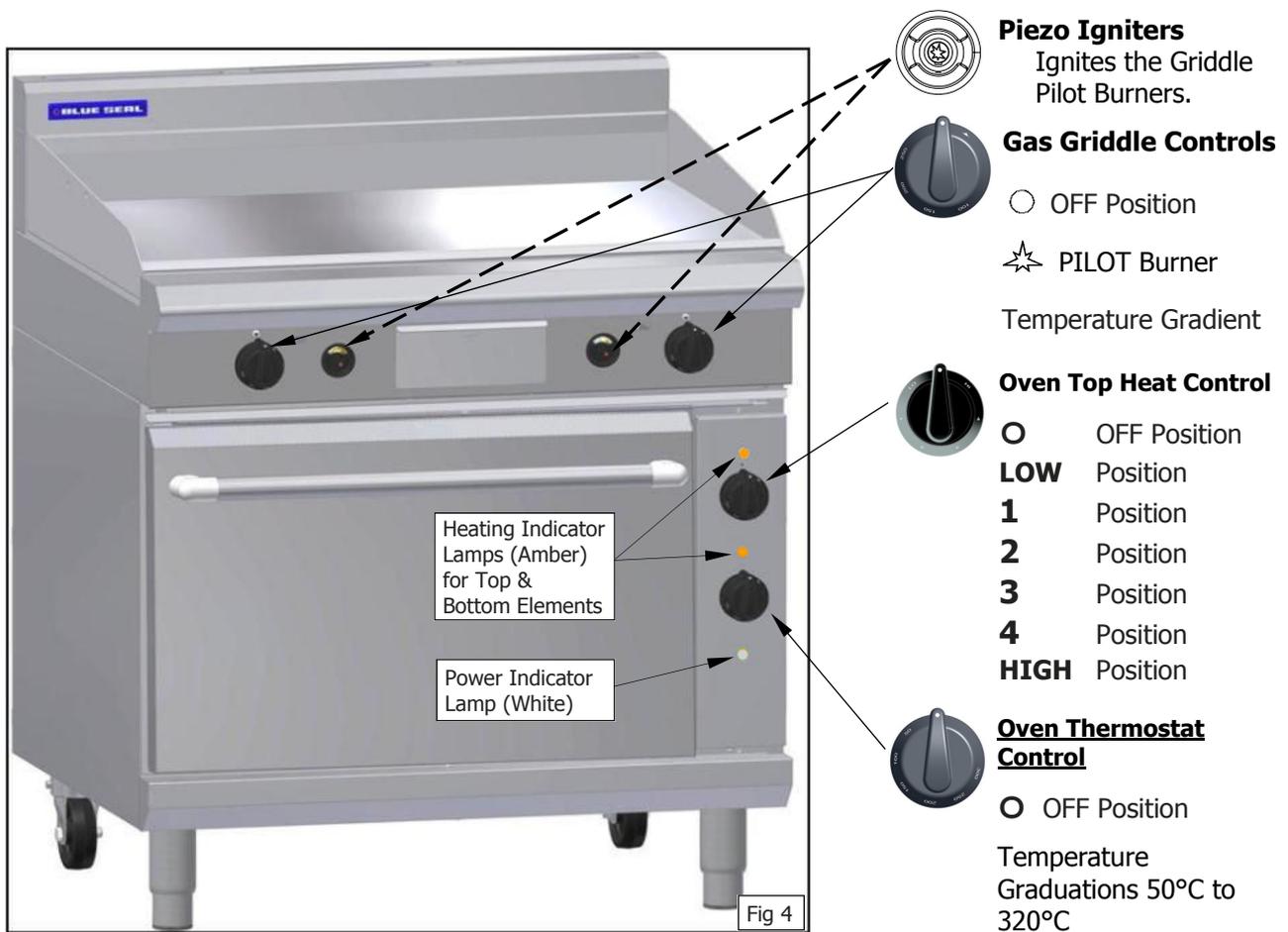
Operation Guide



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.

Description of Controls (GPE506 Model Shown)



Lighting the Griddle - Pilots



Warning

SURFACE TEMPERATURE OF THE GRIDDLE PLATE CAN REACH OVER 350°C WHEN THE APPLIANCE IS OPERATED AT FULL HEAT SETTING.

These griddles are fitted with a pilot as a standard option and Flame Failure Protection, which is incorporated by way of a thermo-electric system for each main burner. Flame Failure Protection will shut 'Off' the gas supply to that burner in the event that the pilot for that burner goes out, so that any un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world.***

1. Depress the gas control knob and rotate anti-clockwise to the 'PILOT' position.
2. With the gas control knob depressed, press the piezo igniter until the pilot burner ignites. (Each operation of the piezo igniter button will generate a single spark).
3. Hold 'IN' the gas control knob for 10-15 seconds, then release. The pilot burner should remain alight. (If not, repeat Steps 1 to 3 above). Pilot ignition can be viewed through the opening in the piezo igniter plastic surround.
4. To light the remaining pilots, repeat Steps 1 to 3 above.

NOTE: If the pilot burner goes out during normal operation wait 5 minutes before attempting to re-light the pilot burner.

Lighting the Griddle - Main Burners

1. Ensure that the pilot burner is alight by checking through the opening in the plastic surround fitted to the piezo igniter button on the front control panel.
2. Rotate the gas control knob anti-clockwise to the desired temperature marked on the knob.
3. The main burner will now ignite automatically off the pilot burner.

Re-Setting the Overtemp Device (All UK and Optional Non-UK Models)

This griddle is fitted with an overtemp device which isolates the gas supply to the burners should the gas control system or thermostat malfunction, thus preventing overheating of the griddle. If the pilot fails to ignite after several attempts, ensure that the overtemp is checked to ensure that it has not tripped.

1. To reset the overtemp, remove the gas control knobs from the front of the griddle.
2. Slacken the 2 screws securing the front control panel and carefully remove the control panel, ensuring that the leads to the piezo igniter are disconnected from the rear of the piezo igniters.
3. Using a small screwdriver, depress the centre of the overtemp reset button.
4. Re-connect the piezo igniter leads to the piezo igniters.
5. Refit the front control panel and secure with the 2 securing screws.
6. Refit the gas control knobs.
7. Attempt to re-light the pilot burners as shown above. Should the pilot burners still not ignite, call a qualified service person to investigate the problem.

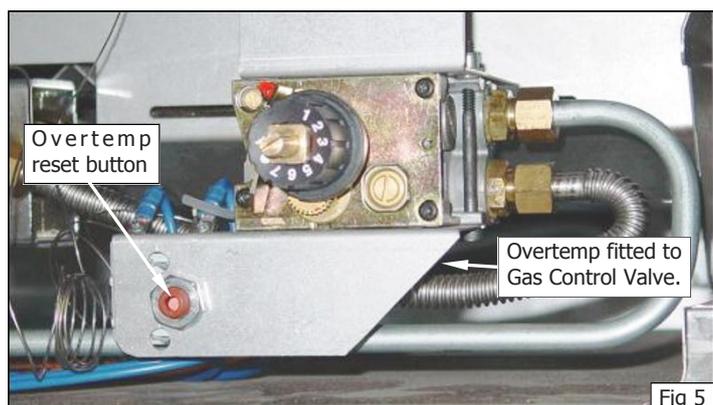


Fig 5

Operation

Turning 'Off' the Griddle Main Burner / Pilot

1. Turn the gas control knob clockwise to the pilot position. The main burner will extinguish and the pilot burner will remain alight.
2. To turn 'OFF' the appliance completely, turn the gas control knob fully clockwise to the 'O' position, the pilot burner will extinguish.

IMPORTANT:

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,

The appliance requires **IMMEDIATE** service by a qualified service person and should not be used until such service is carried out.

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 (GPE56 / 58) 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, whereas the Oven Top Heat Control provides a means of balancing the distribution of heat between the top and bottom of the oven.

Place the oven racks in the desired position.

Preheat:

Preheat the oven by turning the oven top heat control (Refer to Fig 4 at the start of this section) 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 allows 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'.

Cleaning and Maintenance

General



Caution

Always turn 'Off' the gas and electrical supply before cleaning the range.
This appliance is not water proof.
Do not use water jet spray to clean interior or exterior of this appliance.

Clean the range regularly. A clean range looks better, will last longer and will perform better. Carbonised grease on the surface or on the griddle plate will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each Heavy Duty Griddle is supplied with a scraper tool and a pack of blades for cleaning the griddle surface.

- 1 Flat Blade (pack) - 1 Ribbed Blade (pack) and 2 handles for Ribbed Heavy Duty Griddle.
- 1 Flat Blade (pack) and 1 handle for Smooth Heavy Duty Griddle.

NEVER use the ribbed scraper blade on the flat chrome surfaced griddle plate.

Replacement blades and handles can be purchased separately. Refer to the 'Replacement Parts List' at the rear of the manual.



Warning

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

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

NOTE:

- DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.
- In order to prevent the forming of rust on the griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

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

After Each Use

1. Clean the griddle with the supplied scraper tools to remove any food debris.



Caution

Always apply even pressure 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 griddle and invalidate the warranty.

2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.

Cleaning and Maintenance

Daily Cleaning

1. The grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove the grease drawer while still warm so that the grease is in a liquid state. Empty any grease from the drawer and wash thoroughly in the same manner as any cooking utensil.
2. Clean the Control Panel with a damp cloth lightly moistened with a solution of mild detergent and water.
3. Thoroughly clean the splash back, the interior and exterior surfaces of the range with a cloth moistened with hot water, a detergent solution and a soft scrubbing brush.
4. Brush the griddle surface with a soft bristled brush. Any carbon deposits should be removed using the supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Dry the range thoroughly with a dry cloth and polish with a soft dry cloth.

NOTE: Chrome Griddle Plate; DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the chrome plate.

Weekly Cleaning

NOTE:

- If the griddle usage is very high, we recommend that the weekly cleaning is carried out more frequently.
- Ensure that protective gloves are worn during cleaning.
- DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the range and burners.
- DO NOT use water on the griddle plates while they are still hot as warping may occur. Allow these items to cool before cleaning.

Griddle - Steel Plate



Caution

Always apply even pressure 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 griddle and invalidate the warranty.

NOTE: To prevent rust forming on the griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. Turn 'On' the appliance briefly to dry the griddle plate. Spread oil or grease over the griddle surface to form a thin protective greasy film.

- a. Remove and clean the grease collection drawer frequently to prevent over spills.
- b. Clean the griddle surface thoroughly with the supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface for the removal of stubborn or accumulated carbon deposits.
- c. Occasionally bleach the griddle plate with vinegar when the plate is cold.
- d. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
- e. The griddle should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of oil or grease over the griddle surface will form a thin protective greasy film on the griddle plate.

Griddle - Chrome Plate



Always apply even pressure over whole surface of the scraper tool when using on the flat surface of the griddle, to prevent scoring of griddle surface.

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

NOTE: To maintain the finish on the chrome griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. Appliance should be switched 'On' briefly to ensure griddle plate becomes dry.

- a. Remove and clean the grease collection drawer frequently to prevent over spills.
- b. Clean the griddle surface thoroughly with the supplied scraper tool.
- c. Allow the plate to cool, then clean the plate with a scrubbing brush, a mild non-abrasive detergent and water.
- d. Occasionally bleach the plate with vinegar when cold.
- e. Dry the griddle thoroughly with a dry cloth and polish with a soft dry cloth.
- f. The griddle should be switched on briefly to ensure that the griddle plate becomes dry.

Griddle Cooking Area

- a. Clean the griddle cooking area with a soft cloth and a mild detergent and hot water solution.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
- c. Remove the grease drawer and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the grease drawer thoroughly with a dry cloth.

Stainless Steel Surfaces

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

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.

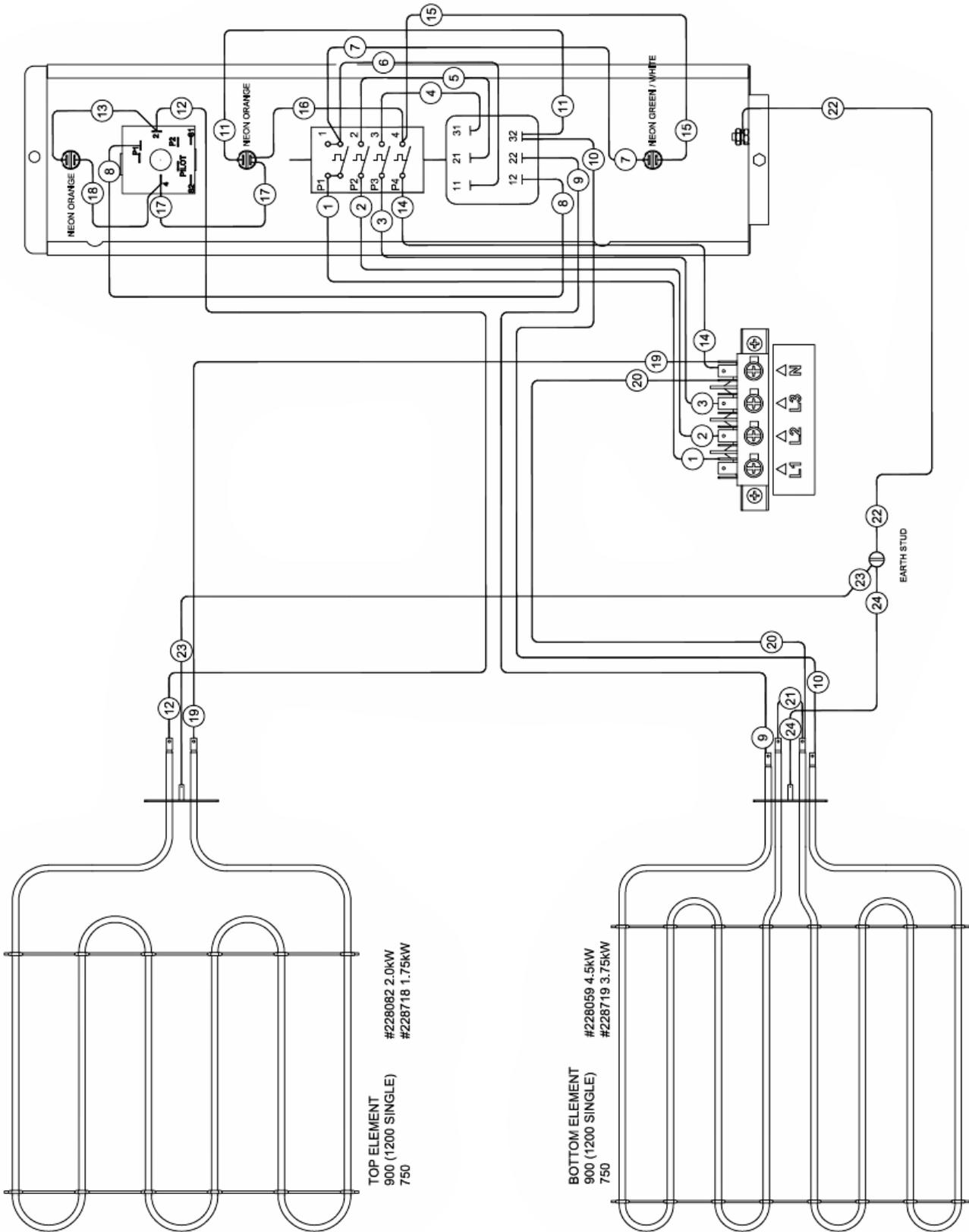
Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will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

- **The Model Trade Name and Serial Number of the Appliance. (both can be found on the Rating 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.

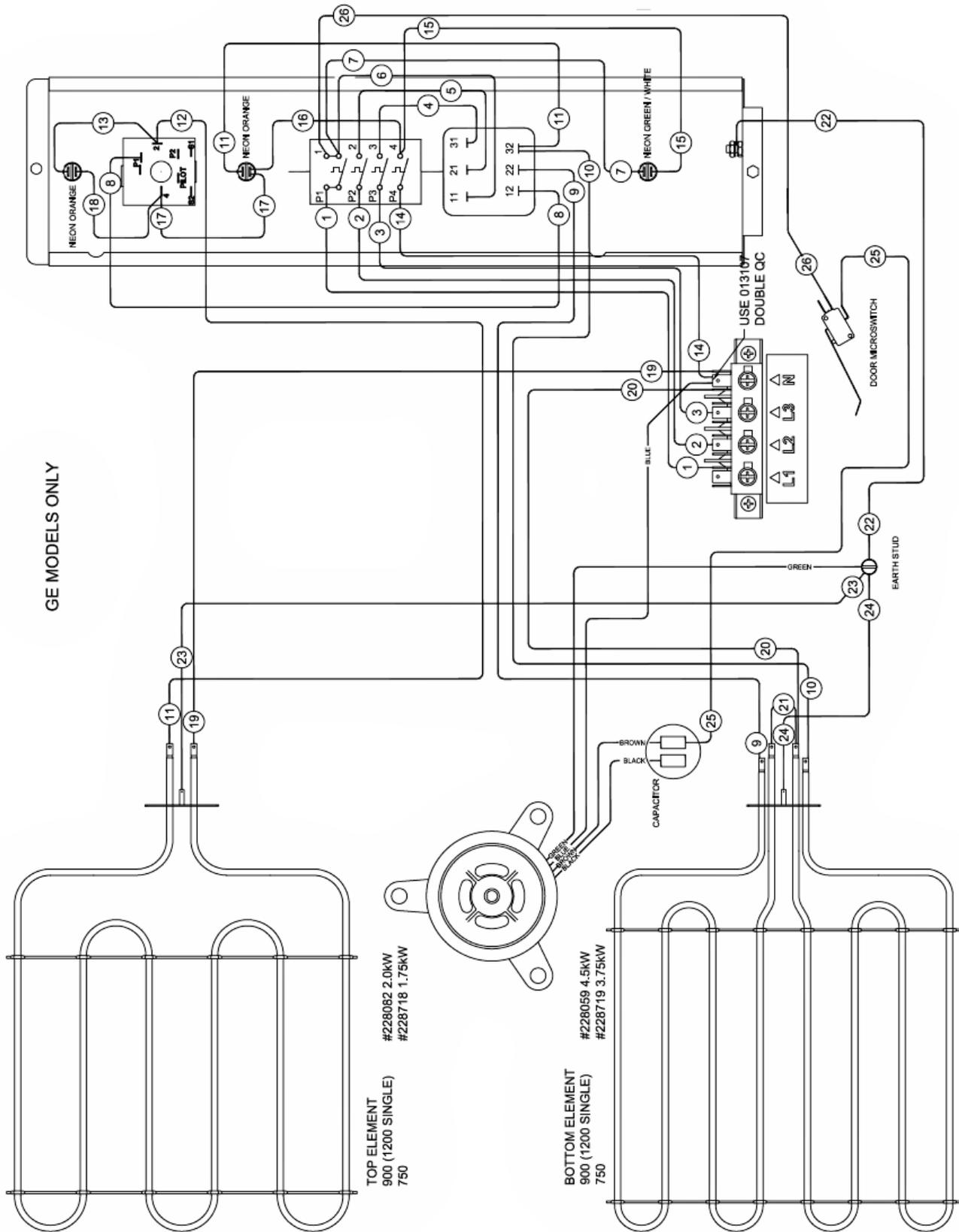
NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unqualified service person.

Static Ovens (GPE506 and GPE508)

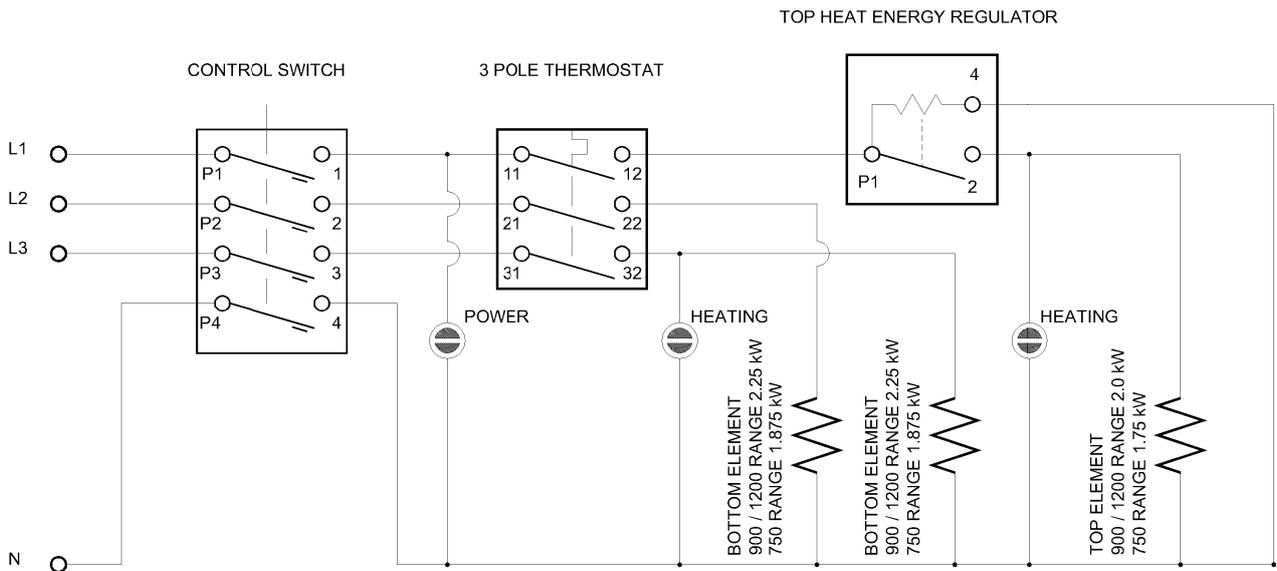


Wiring Schematics

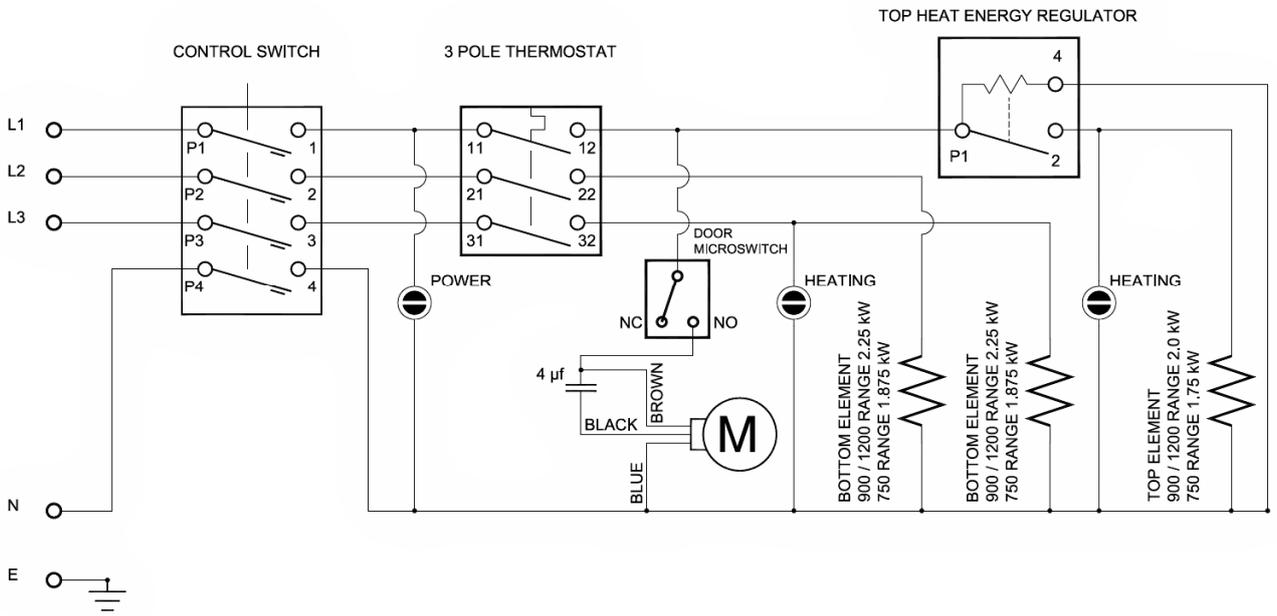
Convection Ovens (GPE56 and GPE58)



Wiring Layout for Static Oven



Wiring Layout for Convection Oven



Gas Conversion and Specifications

Conversion Procedure



Caution

Ensure Appliance is isolated from gas supply before commencing servicing.

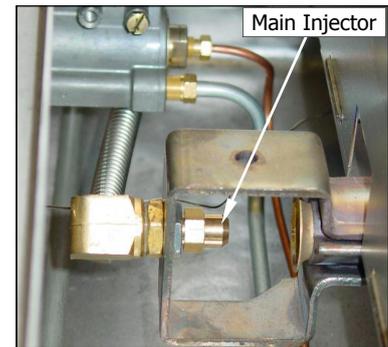
NOTE:

- Gas 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 all relevant gas specifications, refer to 'Gas Specifications' table at end of this section.

Gas Griddle

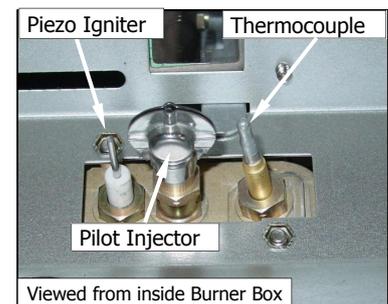
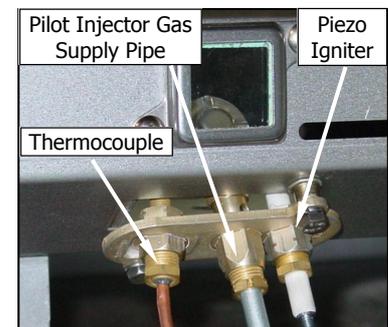
Main Burner Injectors

1. Remove the following:-
 - Gas control knobs.
 - Grease Tray
 - Control Panel.
 - Disconnect electrical connection lead from rear of piezo igniters.
2. Remove main burner injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.
3. Ensure that the aeration sleeve is pushed fully 'IN' into the burner and locked in position with the securing screw.



Pilot Burners

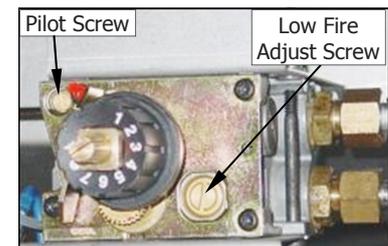
1. Carry out the following:-
 - Remove the piezo igniter lead.
 - Unscrew and remove the piezo igniter.
 - Slacken the gas supply tube at gas control end.
 - Disconnect gas supply tube to the pilot burner.
2. Remove pilot injector and replace with correct size injector as shown in the 'Gas Specifications Tables' at the rear of this section.
3. Reconnect the following:-
 - Gas supply tube to pilot burner.
 - Tighten gas supply tube at gas control end.
 - Refit piezo igniter.
 - Re-connect lead to piezo igniter.



Low Fire Adjustment - (Gas Griddle)

To change gas griddle thermostat 'Low Fire' adjustment, low fire screw on gas control valve should be screwed fully in, then un-screwed by 1 full turn as shown in 'Gas Specifications' table at end of this section.

1. Screw 'Low Fire' screw fully 'IN' and then unscrew by **1 Full Turn** of 'Low Fire' screw. (Refer to 'Gas Specification' table at rear of this section).
2. Ensure Gas Control Pilot Screw is adjusted to 3 turns out c.c.w.
3. Refit control panel
4. Refit gas control knob.

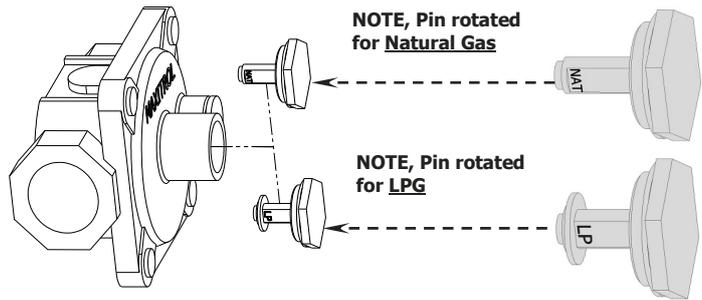


NOTE: 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

Gas Conversion and Specifications

Gas Regulator

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

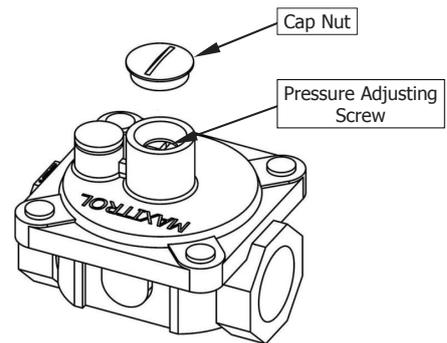


- Town Gas Only.

1. Remove slotted cap from regulator.
2. Turn 'On' gas supply and appliance.
3. Adjust pressure adjusting screw to achieve correct burner operating pressure.

NOTE: Measure burner operating pressure at manifold test point with one burner operating at 'High Flame' setting.

4. Verify operating pressure remains correct (Re-adjust regulator if required).
5. Screw cap nut back onto regulator.



Gas Type Labels

On completion of gas conversion, replace gas type labels located at:-

- Rear of unit, above gas connection.
- Beside rating plate.

Commissioning

Before leaving installation;

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



Warning

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

2. Carry out a 'Commissioning' check of appliance as shown in Installation Section of this manual.
3. Ensure any adjustments done to components that have adjustments / settings paint sealed are to be re-sealed.

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.

Gas Conversion and Specifications

Gas Specifications

		Natural Gas	LPG	Butane	Town Gas
Main Burner	GPE506/GPE56	3.00mm	1.80mm	1.65mm	5.50mm
	GPE508/GPE58	2.85mm	1.70mm	1.55mm	5.20mm
Pilot Injector		0.41	0.25		0.75
Low Fire Adjustment		1 Full Turn Counter Clockwise from the 'Fully In' Position.			
High Fire Adjustment		Maximum Flow Screw. Fully In c.w.			
Burner Aeration Setting		40mm (Max open)	40mm (Max open)		40mm (Max open)
Burner Operating Pressure		0.90 kPa	2.6 kPa		0.63 kPa
Supply Pressure		1.13 - 3.40 kPa (4.5" - 13.5" w.c.)	2.75 - 4.50 kPa (11" - 18" w.c.)		0.75 - 1.50 kPa (3" - 6" w.c.)
Gas Regulator Cap Screw					Adjustable Regulator (Adjust to the Burner Operating Pressure specified)

(*) NOTE:

- Measure burner operating pressure at gas valve outlet test point with burner operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when converting between gases, if required.
- TOWN GAS Only - Burner operating pressure is to be adjusted using Town Gas adjustable gas regulator supplied.
- Refer to 'Gas Conversion and Specifications section in this manual for further details.

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 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.

Griddle

227443	Burner.			
232229	Pilot Burner Kit.			
227508	Piezo Igniter.			
228010	Piezo Housing.			
229731	Piezo HT Lead 250mm.			
230416	Eurosit Gas Thermostat.			
228393	Knob Adaptor Eurosit.			
227381	Gas Control Knob - 100°C to 290°C.			
229407	Overtemp 365° Millivolt.			
229885	Thermocouple Interrupted - Leaded			(If Overtemp Fitted).
019218	Thermocouple			(If no Overtemp Fitted).
032300	Main Injector	(Nat Gas)	3.00mm	(GPE506 / GPE56).
032285	Main Injector	(Nat Gas)	2.85mm	(GPE508 / GPE58).
032180	Main Injector	(LPG)	1.80mm	(GPE506 / GPE56).
032170	Main Injector	(LPG)	1.70mm	(GPE508 / GPE58).
032165	Main Injector	(Butane)	1.65mm	(GPE506 / GPE56).
032155	Main Injector	(Butane)	1.55mm	(GPE508 / GPE58).
032550	Main Injector	(Town Gas)	5.50mm	(GPE506 / GPE56).
032520	Main Injector	(Town Gas)	5.20mm	(GPE508 / GPE58).
019593	Pilot Injector	(Nat Gas)	0.41.	
019594	Pilot Injector	(LPG/Butane)	0.25.	
026393	Pilot Injector	(Town Gas)	0.75.	

Oven

228082	Oven Top Element 2kW.
228059	Oven Bottom Element 4.5kW.
227963	Indicator Neon (Amber).
228922	Indicator Neon (White).
229146	Thermostat 50 - 300°C.
229145	Switch (4-pole).
227392	Control Knob Thermostat 50°C - 300°C.
228704	Door Spring Kit.
229021	Terminal Block Mains.
013989	Energy Regulator. (Static Ovens Only).
227391	Control Knob HI / LO.

Convection Oven Only

228938	Oven Door Microswitch.
010909	Motor Capacitor 4µf.
228116	Fan. (Convection Ovens Only).
019479	Motor. (Convection Ovens Only).

Replacement Parts List

General

227892	Oven Side Rack LH.
227893	Oven Side Rack RH.
227896	Oven Rack.
228400	Grease Drawer.
227850	Leg 150mm (Adjustable).
229674	Rear Roller Assy.

Griddle Plate Options

Griddle Plate	Standard	Chromed-(C)	Ribbed & Chromed Options
900mm	PGH920	PGH920C	ON REQUEST (depending on ribbed section width on LH or RH side).
1200mm	PGH1220	PGH1220C	

Accessories

228566	Griddle Scraper Tool.	
228567	Smooth Plate Scraper Blades	(Pack of 5 blades).
233817	Ribbed Plate Scraper Blade	(Individual Blade).
228800	900mm Plinth Kit	(900mm Range).
228804	1200mm Plinth Kit	(1200mm Range).

Gas Regulators

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

Gas Conversion Kits

- Australia / New Zealand Only

Models	Gas Type to Convert to			
	Nat. Gas	LPG	Butane	Town Gas
GPE506 / GPE56	232033	232032	232034	232035
GPE508 / GPE58	232037	232036	232038	232039

- UK Only

Models	Gas Type to Convert to	
	Nat. Gas	LPG
GPE506 / GPE56	232033	232032
GPE508 / GPE58	232037	232036

