

## INSTALLATION AND SERVICE GUIDE

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

### PREVENTATIVE MAINTENANCE CONTRACT

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged. Visits may then be made at agreed intervals to carry out adjustments and repairs.



WEEE directive registration no. WEE/DK0059TT

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

### SECTION 1 - INSTALLATION AND SERVICE GUIDE

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

#### 1.1 SITING

The appliance should be installed on a level, fireproof surface, in a well lit and draught free position.

Should the floor be of combustible material, then local fire requirements should be checked to ensure compliance. There should be a minimum vertical clearance of 1200mm above the top of the pan supports.

#### Important

If the appliance is to be installed in suite formation with other matching appliances, the instructions for all models must be consulted to determine the necessary clearances to any combustible rear wall or overlying surface.

Some appliances require greater clearances than others, and the largest figure quoted in the individual instructions will therefore determine the clearance of the complete suite adjoining appliances.

The oven discharges vertically through the vent at the hob rear. There must be no direct connection of the flue to any mechanical extraction system or the outside air.

Hotplate burners discharge combustion products directly into the room. Siting the appliance under a canopy is the ideal arrangement.

#### 1.2 VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and allow easy removal of combustion products which may be harmful to health. Recommendations for Ventilation of Catering Appliances are given in BS5440-2.

For multiple installations the requirements for individual appliances should be added together. Installation should be made in accordance with local and/or national regulations applying at the time. A competent installer **MUST** be employed.

#### 1.3 GAS SUPPLY

The incoming service must be of sufficient size to supply full rate without excessive pressure drop. A gas meter is connected to the service pipe by the Gas Supplier. Any existing meter should be checked by the Gas Supplier to ensure that the meter is of adequate capacity to pass the required rate of the appliance in addition to any other gas equipment installed.

Installation pipe work should be fitted in accordance with IGE/UP/2. The pipe work should be of adequate size but not smaller than the gas inlet connection on the appliance, i.e. Rp 3/4 (3/4" BSPP female). An isolating cock must be located close to the appliance to allow shut-down during an emergency or servicing of the gas supply. Tubing shall comply with

the national requirements in force and shall be periodically examined and replaced as necessary.

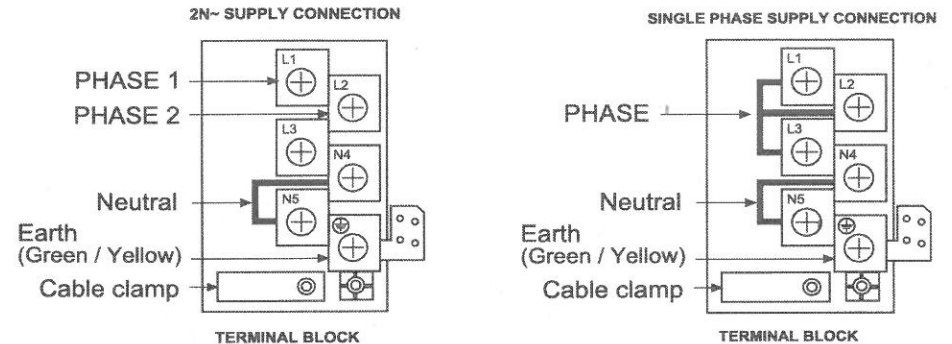
The installation must be tested for gas tightness. Details of this procedure can be found in IGE/UP/1.

#### 1.4 ELECTRICAL SUPPLY

This appliance is suitable for **AC supplies only**.

The standard unit terminal arrangement is for use on a two phase supply (with neutral), terminal block 1. By adding the links, positioned between L1, L2 and L3 on terminal block 2, the range can be converted for single phase. Refer to wiring diagram for further information.

The electrical ratings are 230V, 4.8kW 400V 2N~ (4.8kW) L1 = 2.4 kW/ L2 = 2.4kW



#### 1.5 GAS PRESSURE ADJUSTMENT - NATURAL AND PROPANE GAS

Country	Appliance Category	Gas	Inlet Pressure
GB/IE	A <sub>1</sub> , I <sub>2H</sub>	Natural gas (G20)	20mbar
GB/IE	A <sub>1</sub> , I <sub>3P</sub>	Propane (G31)	37mbar

#### 1.6 HEAT INPUTS - ELECTRICAL / NATURAL AND PROPANE GAS

Country	Gas	Gas Heat Input (kW net)		Gas Heat Input, Low Setting (kW net)	Electrical Input, (kW)
		Hotplate	Total	Hotplate	Oven
GB/IE	Natural gas (G20)	6.10kW x6	36.6kW	0.95kW	4.8kW
GB/IE	Propane (G31)	5.40kW x6	32.4kW	0.95kW	4.8kW

#### 1.7 INJECTOR & BYPASS STAMPINGS - NATURAL AND PROPANE GAS

Country	Gas	Injector Stamping	Bypass Screw Stamping
		Hotplate - see spares page for identification of hotplate types	Hotplate
GB/IE	Natural gas (G20)	193 (type 1) 200 (type 2)	48 adj. out
GB/IE	Propane (G31)	120 (type 1 & 2)	48 screwed in

Pressure test point is located towards the centre of gas manifold situated behind front control fascia.