



Installation and Operation Manual

Gas Range Convection Oven

RN8910GC

RNL8910GC

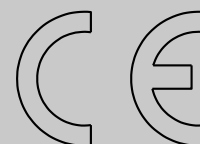


Date Purchased

Serial Number

Dealer

Service Provider



For use in GB & IE

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.

© Copyright Moffat Ltd. May 2014.

Waldorf Gas Range Convection Oven**RN(L)8910GC Gas Range Convection Oven - 4 Burner, 900mm Wide.**

Introduction	2
Specification	3
Model Numbers Covered in this Specification	
General	
Gas Supply Requirements	
Gas Connection	
Electrical Supply Requirements	
Dimensions	6
Installation	7
Installation Requirements	
Unpacking	
Location	
Clearances	
Assembly	
Gas Connection	
Electrical Connection	
Commissioning	
Operation	10
Operation Guide	
Description of Controls	
Open Burners	
Oven Pilot Ignition	
Oven - Main Burner / Thermostat	
Oven Fan	
Turning the Oven to 'Stand-By' (Pilot 'ON' Only)	
Oven 'Shut Down'	
Cleaning and Maintenance	14
Before Commencing Cleaning	
Open Burner Cleaning	
Oven Interior Cleaning	
Stainless Steel Surfaces	
Fault Finding	16
Wiring Schematic	17
Gas Conversion and Specifications	18
Conversion Procedure	
Gas Specifications	
Replacement Parts List	23

Introduction

We are confident that you will be delighted with your WALDORF Gas Range Convection Oven, and it will become a most valued appliance in your commercial kitchen. To ensure you receive the utmost benefit from your new Waldorf 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 WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain technical instructions for adapting appliance to conditions for use in that country.



Warning

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



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 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

RN[1]8910GC [2] 4 Open Burners + Turbofan Convection Oven.

NOTE:

[1] - Back Options;

- - Standard Models.
- L - Low Back Models.

[2] - Open Burner Options;

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

General

A heavy duty, general purpose gas convection oven - range created for compact modular kitchens.

It is available on industrial adjustable feet or on robust rollers.

Open Burners are available in either 'PF' (Pilot and Flame Failure) or 'F' (Flame Failure Only) options.

Open Burners are fitted with individual flame failure for each open burner.

The range is fitted with a turbofan convection oven which has pilot and flame failure with piezo ignition.

Easy clean stainless external finish.

Specifications

Gas Supply Requirements

- Australia:

	Natural Gas	LP Gas (Propane)
Input Rate (N.H.G.C.)		
- each Open Burner	28 MJ/hr	28 MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.95 kPa	2.6 kPa
Gas Connection	$\frac{3}{4}$ " B.S.P. Male	

- New Zealand:

	Natural Gas	LP Gas
Input Rate (N.H.G.C.)		
- each Open Burner	28 MJ/hr	28 MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
Supply Pressure	1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)	0.95 kPa	2.6 kPa
Gas Connection	$\frac{3}{4}$ " B.S.P. Male	

- UK Only:

Category: H₂H3P (20, 37).
 Flue Type: A₁.

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	Oven	Open Burner (each)	Oven
Heat Input (nett)	Nominal	6.5 kW	7.8 kW	6.5 kW	7.8 kW
	Reduced	1.75 kW	---	1.75 kW	---
Gas Rate (nett)	Nominal	0.69 m ³ /hr	0.83 m ³ /hr	0.51 kg/hr	0.61 kg/hr
	Reduced	0.19 m ³ /hr	---	0.14 kg/hr	---
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure (*)		9.5 mbar		26 mbar	
Gas Connection		$\frac{3}{4}$ " B.S.P. Male			

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

- All Other Markets:

	Natural Gas	Town Gas (**)
Input Rate (N.H.G.C.) - each Open Burner	28MJ/hr	28MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
Supply Pressure	1.13 - 3.40kPa	0.75 - 1.50kPa
Burner Operating Pressure (*)	0.95kPa	0.63 Pa
Gas Connection	See 'Gas Connection' information overleaf	

	LP Gas (Propane)	Butane
Input Rate (N.H.G.C.) - each Open Burner	28MJ/hr	28MJ/hr
- Oven	30 MJ/hr	30 MJ/hr
Supply Pressure	2.75 - 4.50kPa	2.75 - 4.50kPa
Burner Operating Pressure (*)	2.6kPa	2.6kPa
Gas Connection	See 'Gas Connection' information overleaf	

NOTE:

- (*) Measure Burner operating pressure at manifold test point with 2 burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (**) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to 'Gas Conversion and Specifications' section in this manual for further details.

Gas Connection

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

Connection is ¾" BSP male thread.

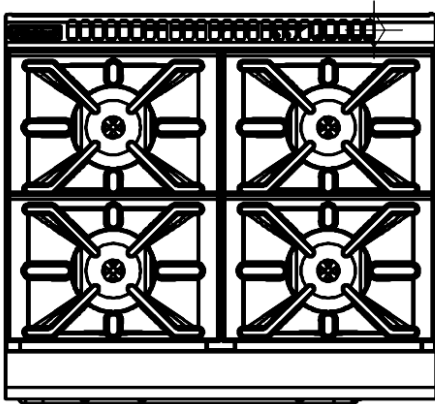
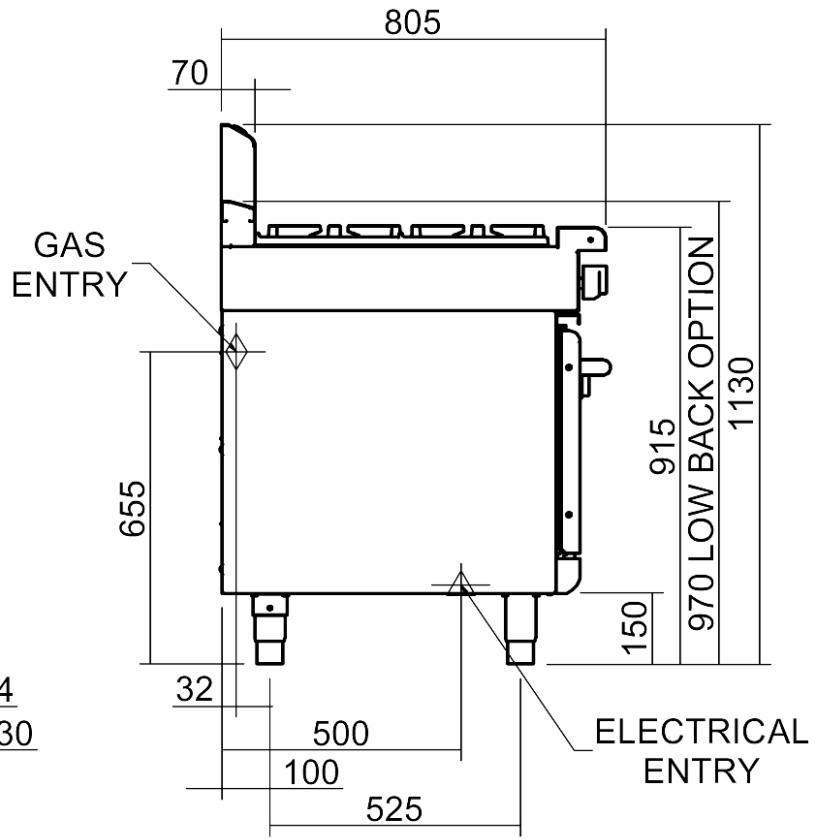
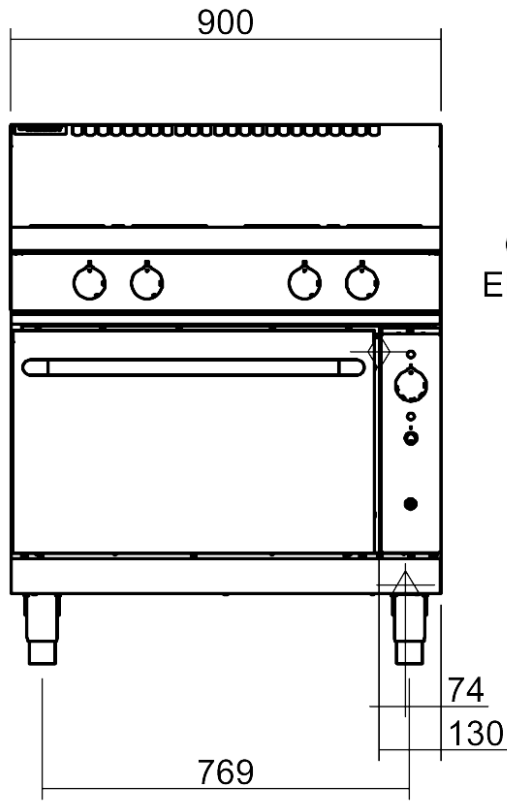
Electrical Supply Requirements

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

Oven Fan Motor - 100W.

Dimensions

RN(L)8910GC



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.

Waldorf Gas Range Convection Ovens are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas, electrical and fire safety.

AUSTRALIA:	- AS 5601	- Gas Installations.
NEW ZEALAND:	- NZS 5261	- Gas Installation.
Australia / New Zealand:	- AS/NZS 3000	- Wiring Rules.
UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS 6173	- Installation of Catering Appliances.
	- BS 5440 1 & 2	- Installation Flueing & Ventilation.
	- BS 7671	- Requirements for Electrical Installation.
IRELAND:	- IS 820	- Non - Domestic Gas Installations.

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 appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
- Report any deficiencies to distributor who supplied appliance.
- Check available gas and electrical supply is correct to as shown on rating plate located on front right hand corner of bottom sill.

Location

1. Installation must allow for a sufficient flow of fresh air for combustion air supply.

Combustion Air Requirements:	
Natural Gas (G20)	33 m ³ /hr
LPG / Propane (G31)	34 m ³ /hr
Town Gas	33 m ³ /hr

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

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

Installation

Clearances

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

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm (*)	0mm
Rear	100mm	0mm

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

Assembly

All Models are delivered completely assembled. No further assembly is required. Refer to information below for assembly instructions.

NOTE:

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

Optional Accessories (Refer to Replacement Parts List)

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

1. Check all feet (or castors) are securely fitted.
2. Adjust four feet to make convection oven range steady and level.

Gas Connection

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

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



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

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

NOTE: Gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per 'Gas Conversion Section' in this manual. Ensure regulator is converted to correct gas type that appliance will operate on. Regulator outlet pressure is fixed ex-factory for gas type that regulator is converted to and it is NOT to be adjusted.

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

Connection to appliance is $\frac{3}{4}$ " BSP male.

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

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

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



Warning

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

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

NOTE: Burner operating pressure is to be measured at manifold test point with 2 burners operating at 'High Flame' setting.

7. Verify operating pressure remains correct.

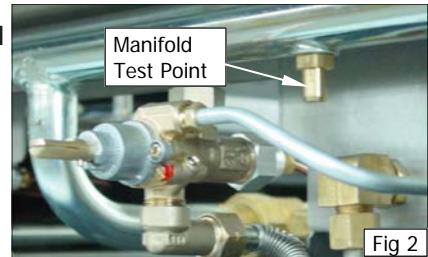


Fig 2

Electrical Connection

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 isolation switch mounted adjacent to, but not behind appliance. This switch must be clearly marked and readily accessible in case of fire.

1. Check electricity supply is correct as shown on Rating Plate attached to front right hand corner of bottom sill.
2. Appliance is fitted with a 10 Amp, 3 pin plug cordset for connection to a properly earthed, 3 pin switched electrical socket.

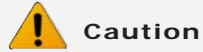
Commissioning

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

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

Operation

Operation Guide



Caution

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

1. Waldorf appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

- Lighting the Open Burners (F - Flame Failure Option).
- Lighting the Open Burners (PF - Pilot and Flame Failure Option).
- Oven Pilot Ignition.
- Oven Main Burner / Thermostat.
- Oven Fan.
- Turning Oven to 'Stand-By' Mode.
- Oven 'Shut-Down'.

1. Description of Controls



Fig 3

Heating Indicator Lamp (Amber)

Power Indicator Lamp (green)

Piezo Igniter (Oven)

Oven Thermostat

Temperature Graduations 50°C to 320°C



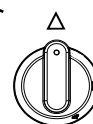
Oven Gas Control

- OFF Position
- ★ PILOT Burner
- △ HIGH Flame



Open Burner Option

- OFF Position
- △ HIGH Flame
- △ LOW Flame
- △ Rear Burner
- ▽ Front Burner



(Indicators located above the Gas Control Knobs).



Open Burners ('F' - Flame Failure Option)

Lighting the Open Burners

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off gas supply to that burner in the event that burner goes out, so that un-burnt gas is not expelled.

- a. Select burner required, depress and turn the gas control knob anti-clockwise to 'HIGH' position.
- b. Hold gas control knob depressed and manually light main burner.
- c. Release gas control knob after approximately 10-20 seconds after lighting burner.
- d. Burner should stay alight - if not, repeat Steps (a. to (c. above).
- e. To adjust the temperature required, depress and rotate gas control knob between 'HIGH' and 'LOW' positions.

Turning 'OFF' the Open Burners

- a. When main burner is not required, depress and turn gas control knob clockwise back to 'OFF' position. 'MAIN' burner will extinguish.

Open Burners ('PF' - Pilot and Flame Failure Option)

Lighting the Open Burners

These hobs are fitted with individual standing pilots for each open burner which allows main burners to be turned 'ON' - 'OFF' without having to manually re-light burner each time that it is turned 'ON', as burner will automatically light itself off the pilot burner.

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off gas supply to that burner in the event that burner goes out, so that un-burnt gas is not expelled.

- a. Select burner required, depress and turn the gas control knob anti-clockwise to 'PILOT' position.
- b. Hold gas control knob depressed and manually light pilot burner.
- c. Release gas control knob after approximately 10-20 seconds after lighting pilot burner.
- d. Pilot burner should stay alight - if not, repeat Steps (b. to (c. above).
- e. To select 'Full Flame', depress and rotate gas control knob anti-clockwise to first stop 'HIGH' flame position.
- f. To select 'Low Flame', depress and rotate gas control knob fully anti-clockwise to 'LOW' flame position.
- g. To adjust the temperature required, depress and rotate gas control knob between 'HIGH' and 'LOW' positions.

Turning 'OFF' the Open Burners / Pilots

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

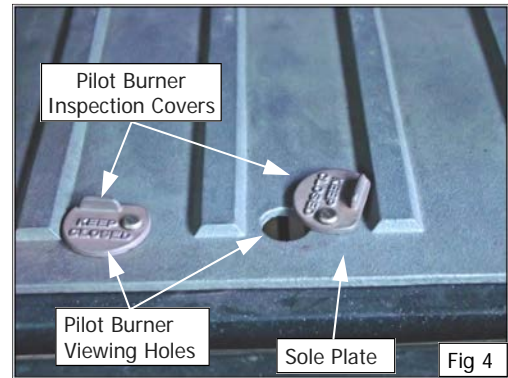
Operation

Oven Pilot Ignition

! IMPORTANT

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

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



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

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

Oven - Main Burner / Thermostat

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

Oven Fan

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

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

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

Oven 'Shut-Down'

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

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

IMPORTANT:

Should any abnormal operation like;

- ignition problems,
 - abnormal burner flame,
 - burner control problems,
 - partial or full loss of burner flame in normal operation, appliance requires **IMMEDIATE** service by a qualified service person and should not be used until a service is carried out.
-

Cleaning and Maintenance

Before Commencing Cleaning



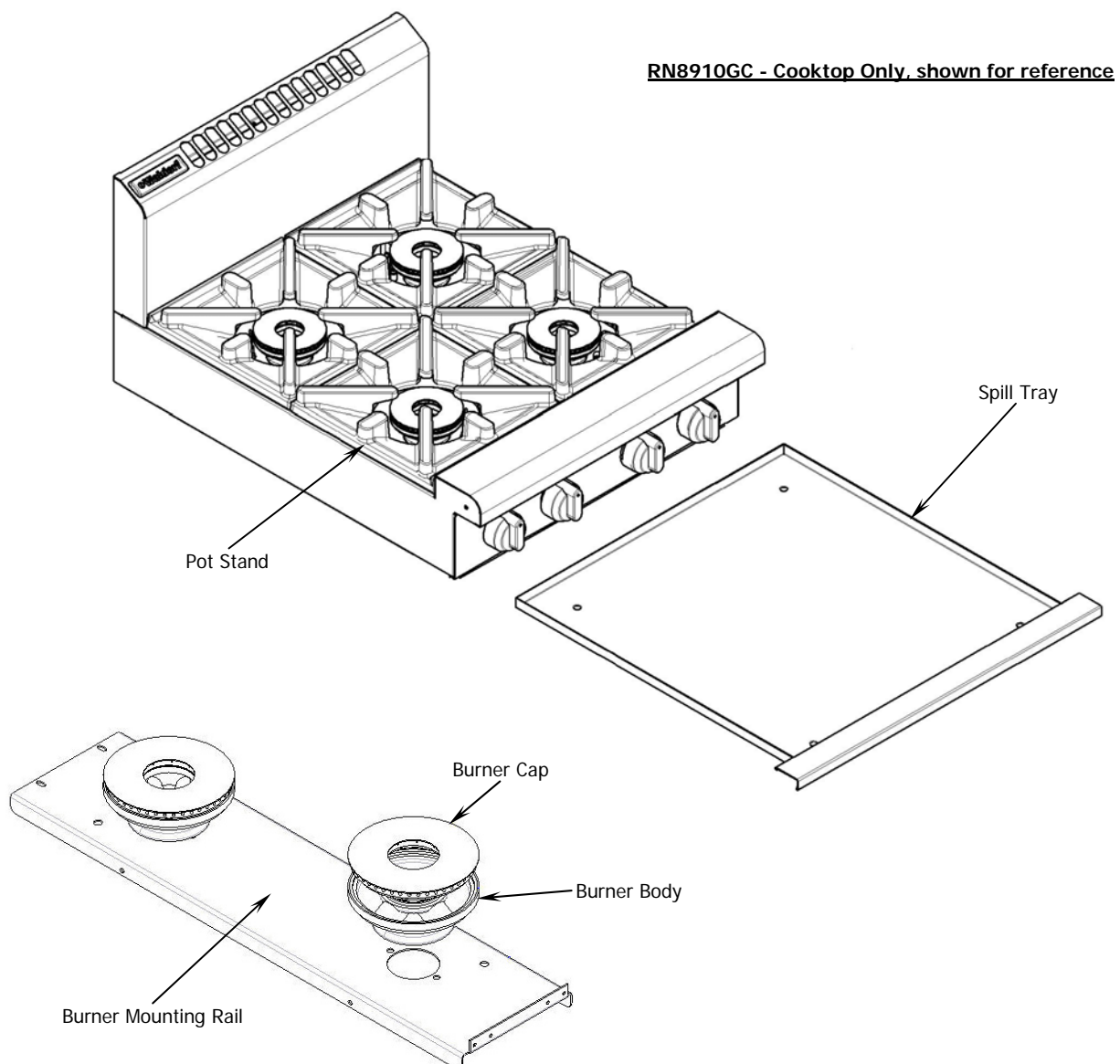
Always turn off the gas / electrical supply before cleaning the appliance.

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

NOTE:

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

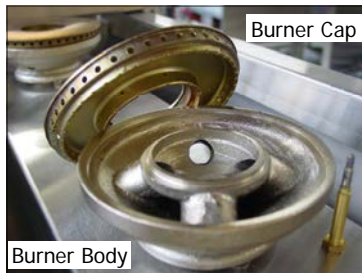
To keep your Cooktop clean and operating at peak efficiency, follow the procedures shown overleaf:-



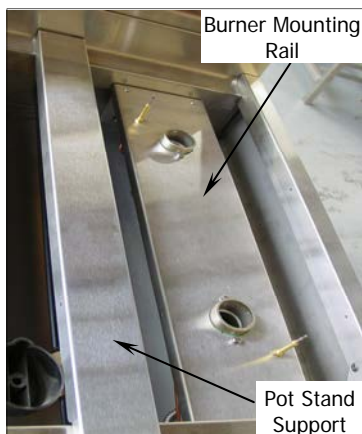
Open Burner Cleaning

1. Remove pot stands, burner caps, burner bowls and pot stand supports from top of cooktop. Wash with hot soapy water, using a soft bristled brush. Dry thoroughly with a dry cloth. Any baked-on deposits can be scraped off using a scraper tool.

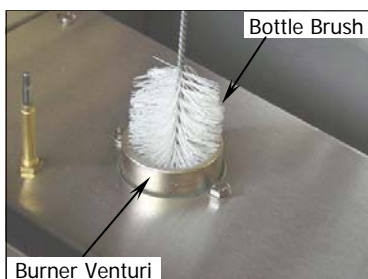
NOTE: Pot stands, burner bowls and pot stand supports can be washed in a dish washer. Do Not wash burner caps in dishwasher.



2. Burner mounting rails should not be removed. Clean in situ with hot soapy water.



3. Clean burner venturi with a bottle brush and hot soapy water, as required.



4. Empty spill tray and wash with warm soapy water.
5. Dry all components thoroughly and re-assemble.

Oven Interior Cleaning

1. Do not use wire brushes, steel wool or other abrasive materials to clean oven interior.
2. Clean oven regularly with a good quality domestic oven cleaner.
3. Weekly - Remove and clean any built up of grease etc. from oven racks and bottom spill cover.
4. Dry oven thoroughly with a dry cloth and polish with a soft dry cloth.

Stainless Steel Surfaces

1. Clean stainless steel surfaces with hot soapy water and a soft bristled brush.
2. Baked on deposits or discolouration, use a good quality stainless steel cleaner or stainless steel wool. Always rub in direction of grain.

Fault Finding

This section provides an easy reference guide to 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.

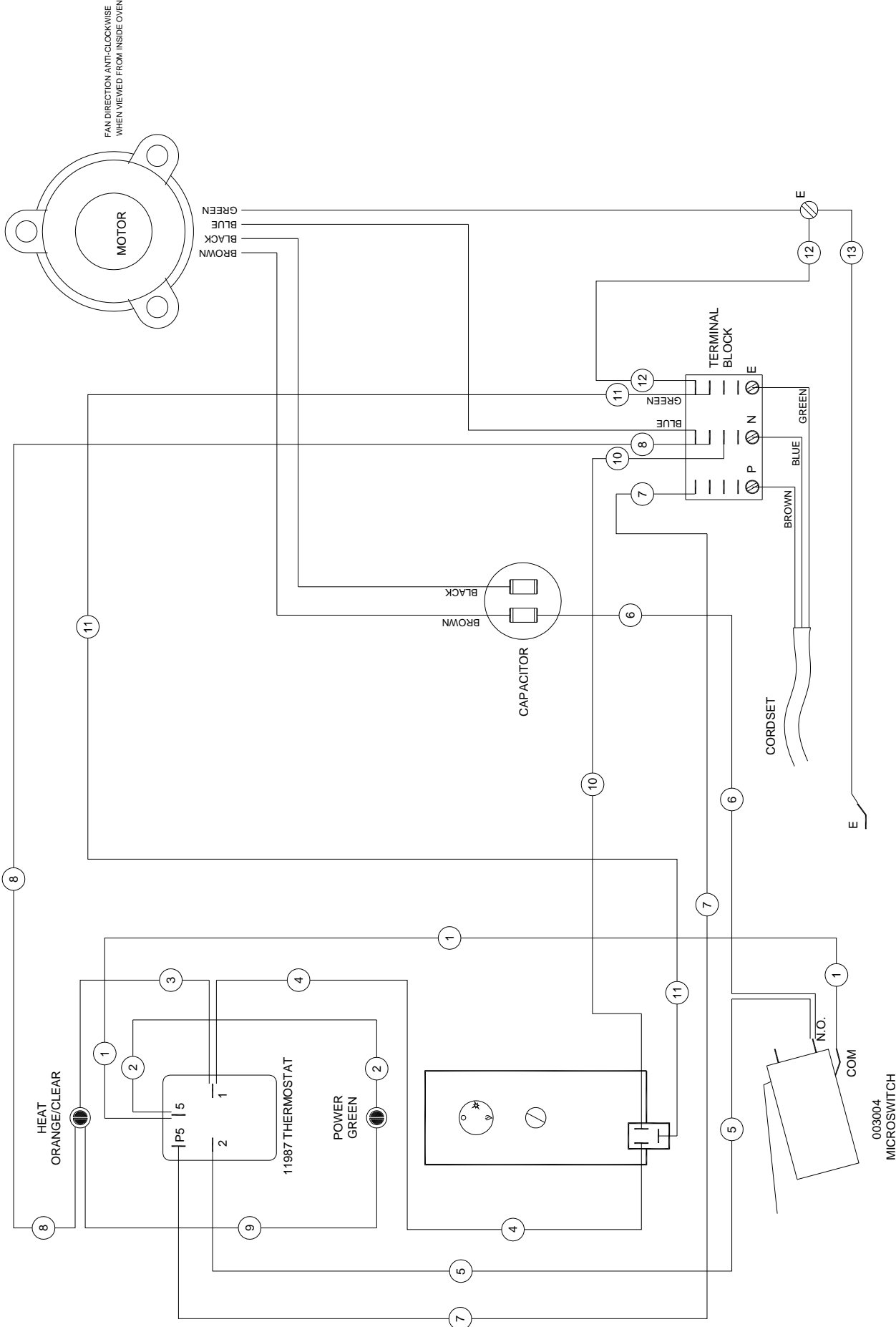
Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will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

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

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

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

RN8941GC



Gas Conversion and Specifications

Conversion Procedure



Caution

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

NOTE:

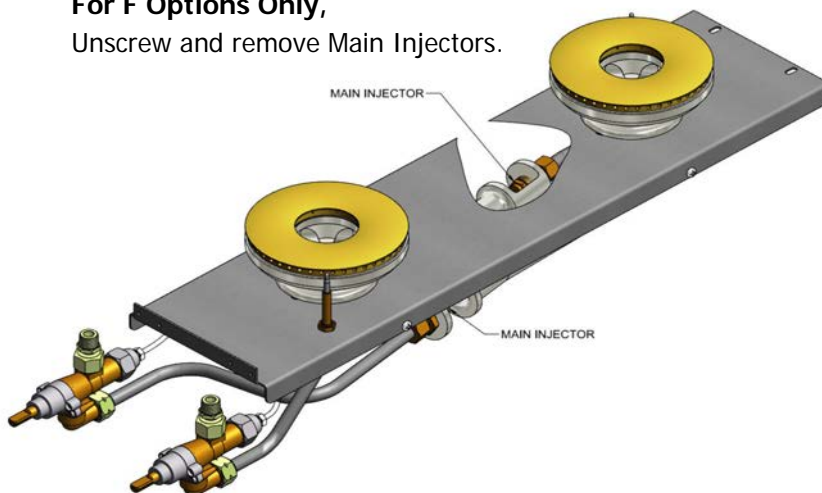
- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For relevant gas specifications refer to 'Gas Specifications Tables' at end of this section.

Open Burners.

1. Remove the pot stands, burner caps and burner bodies and the pot stand supports.
2. Remove injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at end of this section.

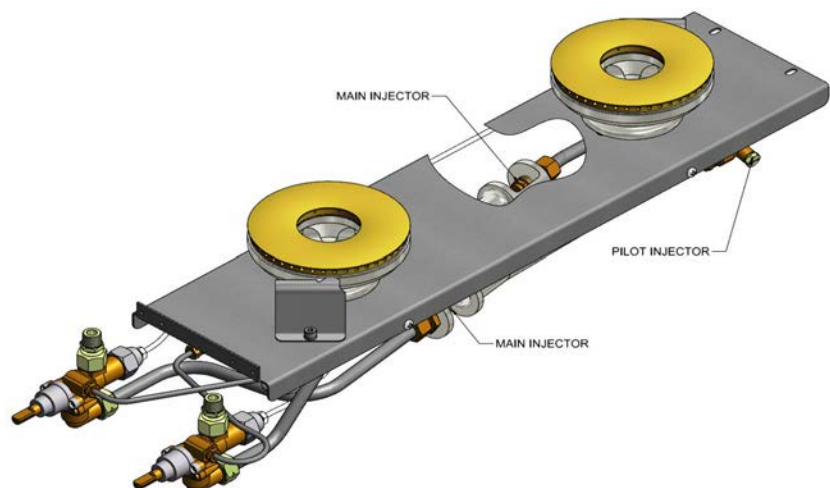
For F Options Only,

Unscrew and remove Main Injectors.

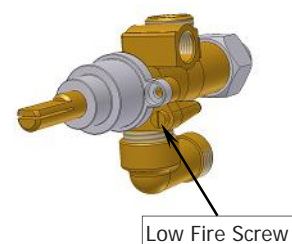


For PF Options Only,

Unscrew and remove Main and Pilot Injectors.



3. Refit the pot stand supports, pot stands, burner caps and burner bodies.
4. Re-light main burners and check flame size on simmer (LOW) position.
 - Adjust low fire adjustment screw on open burner gas control valves to obtain desired flame size.

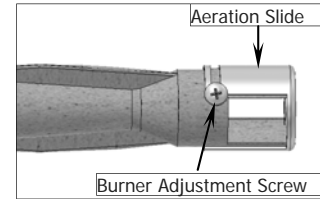
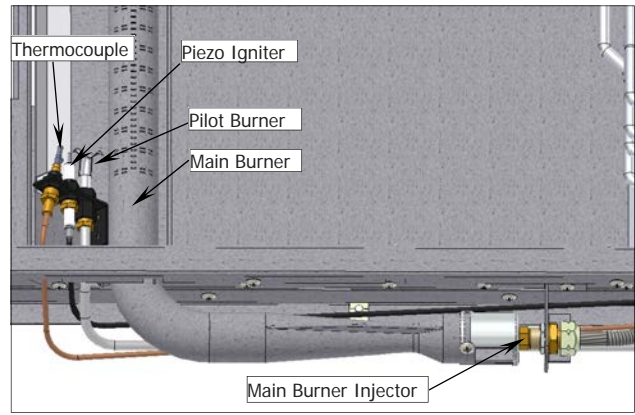


NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

Gas Conversion and Specifications

Convection Oven

- Carry out the following:-
 - Remove lower lintel at front of oven.
 - Open oven door and remove sole plate(s).
 - Loosen clamp bracket and remove main burner.
 - Remove thermocouple and piezo igniter from mounting bracket. (For access purposes).
 - Disconnect pilot supply tube from pilot burner to access pilot injector.
- With Main Burner removed, ensure aeration gap is adjusted for type of gas being used as shown in 'Gas Specifications Tables' at rear of this section.
- Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.
- Refit the following:-
 - Re-connect pilot supply tube to pilot burner.
 - Re-connect piezo igniter and thermocouple to mounting bracket.
 - Refit main burner and secure clamp bracket.
 - Refit sole plate(s) and lower lintel.



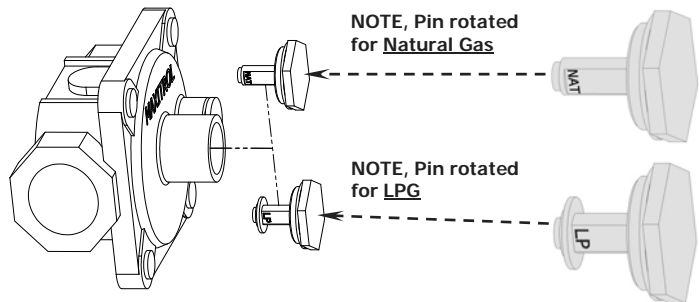
NOTE: There is no 'Low Fire' adjustment on the gas control valve for the GC Oven.

- Refit oven control panel.

Gas Regulator

- NAT Gas / LPG / Butane Only.

NOTE: Gas 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.

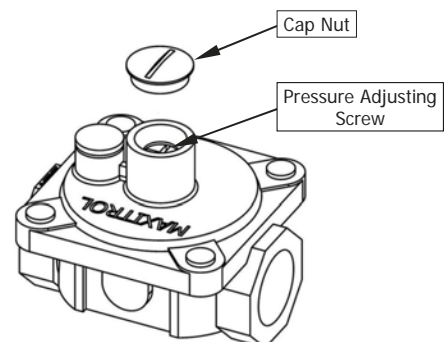


- Town Gas Only.

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

NOTE: Measure operating pressure at manifold test point with two burners operating at 'High Flame' setting.

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



Gas Conversion and Specifications

Gas Type Identification Label

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

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

Commissioning

Before leaving the installation;

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





Warning

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



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

Gas Specifications

- Australia:



		Natural Gas	LP Gas (Propane)
Open Burner	Main Burner Injectors	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Oven	Main Burner	Ø 2.60mm	Ø 1.60mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 1.5mm	Ø 0.95mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

- New Zealand):

		Natural Gas	LP Gas
Open Burner	Main Burner Injectors	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Oven	Main Burner	Ø 2.60mm	Ø 1.60mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 1.5mm	Ø 0.95mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

- UK Only:


Category: I₂H_{3P} (20, 37).
 Flue Type: A₁.


		Natural Gas (G20)	Propane (G31)
Open Burner	Main Burner Injectors	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Oven	Main Burner	Ø 2.60mm	Ø 1.60mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 1.5mm	Ø 0.95mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		20 mbar	37 mbar
Burner Operating Pressure (*)		9.5 mbar	26 mbar
Gas Regulator Cap Screw			

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

Gas Conversion and Specifications

- All Other Markets:

		Natural Gas	Town Gas (**)
Open Burner	Main Burner	Ø 2.45mm	Ø 4.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.60
Oven	Main Burner	Ø 2.6mm	Ø 5.0mm
	Pilot Burner	0.35	0.60
	Low Fire	Ø 1.5mm	Ø 2.50mm
	Burner Aeration Setting	Fully Open	Fully Open
Supply Pressure		1.13 - 3-4 kPa	0.75 - 1.50 kPa
Burner Operating Pressure (*)		0.95 kPa	0.63 kPa
Gas Regulator Cap Screw			Adjustable Regulator (Adjust to Burner Operating Pressure specified).

		LP Gas (Propane)	Butane
Open Burner	Main Burner	Ø 1.50mm	Ø 1.40mm
	Pilot Burner ('PF' Option Only)	0.20	0.20
Oven	Main Burner	Ø 1.60mm	Ø 1.45mm
	Pilot Burner	0.23	
	Low Fire	Ø 0.95mm	
	Burner Aeration Setting	Fully Open	
Supply Pressure		2.75 - 4.50 kPa	
Burner Operating Pressure (*)		2.6 kPa	
Gas Regulator Cap Screw			

NOTE:

- (*) Measure Burner operating pressure at manifold test point with two burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (**) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to information in this section 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 part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

Cook Top

Open Burners

235678	Burner Body.			
227017	Burner Cap.			
030245	Injector	(Nat. Gas)	Ø 2.45mm.	
030230	Injector	(Natural Gas - G20)	Ø 2.30mm	(UK Only).
030150	Injector	(LP Gas / Propane)	Ø 1.50mm.	
030140	Injector	(LP Gas / Butane)	Ø 1.40mm.	
030450	Injector	(Town Gas)	Ø 4.50mm.	
026134	Pilot Injector	(Nat Gas)	0.30.	
026136	Pilot Injector	(LP Gas / Butane)	0.20.	
232309	Pilot Injector	(Town Gas)	0.60.	
229442	Pilot Bracket Assembly.			
229444	Pilot Burner Shield.			
227403	Gas Control	(with Pilot and Flame Failure).		
227384	Knob - Open Burner	(with Pilot and Flame Failure).		
227405	Gas Control	(with Flame Failure).		
227967	Knob - Open Burner	(with Flame Failure).		
228167	Thermocouple - Front	(320mm).		
228166	Thermocouple - Rear	(600mm).		

Replacement Parts List

Oven

232233	Knob Thermostat (80-300°C).	
227933	Oven Burner.	
018691K	Oven Pilot Burner Kit.	
020253	Oven Thermocouple	(1200mm).
018743	Thermocouple Spacer.	
032260	Oven Burner Injector	(Nat Gas) Ø 2.60mm.
032160	Oven Burner Injector	(LPG) Ø 1.60mm.
032145	Oven Burner Injector	(Butane) Ø 1.45mm.
032500	Oven Burner Injector	(Town Gas) Ø 5.00mm.
026488	Pilot Injector	(Nat. Gas) 0.35.
019217	Pilot Injector	(LPG / Butane) 0.23.
018067	Pilot Injector	(Town Gas) 0.60.
011987	Thermostat	(50 - 320°C).
230312	Gas Control Valve (Nova).	
227508	Piezo Ignitor.	
018744	Electrode.	
019407	H.T Lead.	
019479K	Motor Kit.	
010866	Cooling Disc.	
228116	Fan 200 x 40mm.	
010909	Motor Capacitor 4µf.	
013586	Terminal Block - PA32.	
228704	Door Spring Kit.	
227963	Indicator Neon Orange.	
227962	Indicator Neon Green.	
228938	Door Microswitch.	
230075	Microswitch Insulator.	
230268	Pilot Viewing Hole Lid.	
748001	Taptite Screw M5 x 16.	
044018	Nut M5 Glenloch Locknut.	

General

232535	Pot Stand.
228883	Spill Tray - 450mm
227892	Side Rack LH.
227893	Oven Side Rack RH.
023068	Side Rack Screw.
232350	Baffle.
227896	Oven Rack
227850	Adjustable Leg - 150mm.
229674	Rear Roller Assy.

Gas Conversion and Specifications

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

Models	Gas Type to Convert to					
	Nat. Gas	LPG	Butane	Town Gas	Nat. Gas (UK)	Propane (UK)
F - Models	232796	232795	232797	232798	232796	232795
PF - Models	232800	232799	232801	232802	232800	232799

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

