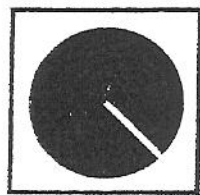


INSTRUCTION MANUAL

'YEOMAN' RANGES
(LOW LEVEL)

GAS HEATED
MODEL F30G - FFD

F30G - 611 (FOUR OPEN BURNER)
F30G - 911 (SIX OPEN BURNER)
F30G - 921 (SOLID TOP)



Bartlett
Catering Equipment Manufacturers

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Kitchen Planners**



'YEOMAN' RANGES
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GAS HEATED
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F30G - 921 (SOLID TOP)

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(For installation Engineer ONLY)

- 2 MAINTENANCE INSTRUCTIONS
(For Service/Maintenance Engineer ONLY)

- 3 USER'S INSTRUCTIONS
(For Catering Supervisor)

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This manual contains all the required information to ensure that your new BARTLETT appliance is installed and serviced correctly.

It also contains comprehensive instructions for the User as to the care and cleaning of the appliance.

You are advised to read this publication very carefully, particularly the section concerning any servicing you wish to carry out. Such work **MUST** be carried out in strict accordance with the instructions contained in this Manual.

To maintain peak performance, it is recommended that the appliance be regularly serviced and cleaned and that, when ordering spare parts the Model No. and Serial No. should be quoted.

THE FITTING OF NON-BARTLETT SUPPLIED SPARE PARTS WILL INVALIDATE ANY GUARANTEE.

All work carried out on this appliance during installation or servicing must be performed by a competent person and the siting of the appliance must comply with the relevant regulations.

When installation is completed, the Installation Engineer **MUST** ensure that the User's instruction section of this Manual is left in the possession of the Catering Supervisor/ User/ Operator who must be made familiar with the operation of the appliance; or left with the appliance.

IMPROVEMENTS

The Policy of BARTLETT CATERING EQUIPMENT Ltd. is such that each product is subject to continual development. We reserve the right to alter the design of any appliance without notice and without the responsibility to update any delivered or in-service appliance and, therefore, without incurring the responsibility for updating this publication. In such circumstances, it may be found that the appliance detailed herein differs in certain aspects from that supplied to the customer.

WARNING: THIS APPLIANCE MUST NOT BE SPRAY OR JET CLEANED.

The **INSTALLATION ENGINEER'S** and **SERVICE ENGINEER'S** attention is drawn to:-

1. The **HEALTH AND SAFETY AT WORK** etc. ACT, - current edition.
2. **LOCAL AUTHORITY BUILDING REGULATIONS,**
3. The **BUILDING REGULATIONS** issued by the Department of the Environment,
4. **BUILDING STANDARDS (Scotland), (Consolidated) REGULATIONS,**
5. **B.S. 5440 - INSTALLATION OF FLUES AND VENTILATION** for gas appliances of rated input not exceeding 60kW (1st, 2nd and 3rd family of gases), Part 2. Specification for installation of ventilation for gas appliances,
6. **B.S. 6173, Code of Practice for Installation of Gas Catering equipment,**
7. **FIRE PRECAUTIONS ACT,** - current edition.

The **USER'S** attention is drawn to items 1 and 7 above

SECTION 1 - INSTALLATION INSTRUCTIONS (For Installation Engineer ONLY)

WARNING: THIS APPLIANCE MUST NOT BE SPRAY OR JET CLEANED

This appliance should be installed by a competent engineer, and as stated in our Conditions of Sale, our Guarantee does not cover any faults arising from failure to comply with these instructions.

The equipment is designed and manufactured to operate at the gas supplies and the heat input specified on the Data Plate, which also gives details of the Model No, Serial No, gas group, jet or injector size and gas pressure.

IMPORTANT WHEN INSTALLATION IS COMPLETED, THE ENGINEER MUST ENSURE THAT THIS MANUAL IS LEFT IN THE POSSESSION OF THE CATERING SUPERVISOR / USER / OPERATOR.

1.01 GENERAL DESCRIPTION

The 'YEOMAN' range, available in three models, 4 or 6 burner or solid top, is a conventional, medium duty, cooking range with a single or double burner oven.

The 4 burner oven is designed to accommodate 1 x 1/1 Gastronorm containers, the 6 burner and solid top ovens will accommodate 2 x 1/1 Gastronorm containers on each of the cooking shelves.

The top burners are lit by manual means but the oven burners are lit by means of a piezo igniter or taper. A flame failure device is fitted to all gas burners and the hob burner on the solid top.

The cooking range is constructed of stainless steel and is of sturdy and rigid construction. The internal finishes are black vitreous enamel, making for easier cleaning.

The top burners are sealed into a pressed hob so designed to hold any reasonable spillage and for easy cleaning.

Access to the solid top burner - lift off the centre ring with the tool provided.

The gas burner controls are contained in a fascia panel below the top hob.

With reasonable care, treatment and regular servicing, the 'YEOMAN' range is designed and built to last.

Services

Service connections are located at the rear of the appliance. Gas pipework and connections must be tested for soundness and purged before commissioning, according to B.S. 6891.

(continued)

1.02 Specification

Gas connection 1/2" BSP.

GAS PRESSURE (all burners on)

	4 BURNER	6 BURNER	SOLID TOP
<u>NATURAL GAS</u>	15.2mb (6.1" WG)	15.2mb (6.1" WG)	15.2mb (6.1" WG)
Jet size: Top burner/s	1.75mm	1.75mm	2.25mm
Oven burner/s	1.75mm	1.75mm	1.75mm
By-pass	1.20mm	0.95mm	0.95mm
<u>LPG.: PROPANE</u>	37.0mb (14.8" WG)	37.0mb (14.8" WG)	37.0mb (14.8" WG)
Jet size: Top burner/s	1.06	1.35mm	1.35mm
Oven burner/s	1.0mm	1.0mm	1.0mm
By-pass	0.70mm	0.70mm	0.70mm

1.03 RATED HEAT INPUT (GROSS)

<u>NATURAL GAS</u>	BTU/h	kW	BTU/h	kW	BTU/h	kW
Individual burners	15,000	4.3	15,000	4.3	22,600	6.64
Each oven burner	13,000	3.8	13,000	3.8	13,000	3.8
Complete range	73,000	21.4	116,000	34.0	48,600	14.1

<u>LPG.</u>	BTU/h	kW	BTU/h	kW	BTU/h	kW
Individual burners	15,000	4.3	15,000	4.3	22,300	6.55
Each oven burner	12,200	3.5	12,200	3.5	12,200	3.5
Complete range	72,200	21.16	114,400	33.5	49,800	14.6

1.04 WORKING CLEARANCE AND VENTILATION

All kitchens where this appliance is to be installed shall be adequately ventilated to provide air for combustion, removal of combustion products and steam from the working appliance. Any ventilation system in a kitchen shall not adversely affect the flueing of the appliance.

The 'Yeoman' range can be installed as part of a suite of appliances, therefore a working clearance is not necessary. However, it is recommended that the range be installed beneath an extraction / ventilation hood.

Adequate air supply is required for combustion and ventilation and means of removing combustion products, cooking odours etc. See BS 6173 and BS 5440.

Appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

1.05 BEFORE INSTALLATION

Before commencing installation, remove all packaging materials from the appliance. It is suggested that any protective film adhering to the stainless steel panels should be left on until installation is completed. **BUT THIS MUST BE REMOVED BEFORE COMMISSIONING OR OPERATING THE APPLIANCE.**

Check the appliance Serial No. and Data Plate (on the inside of the left hand door) to ensure that the appliance is suitable for the gas supply available.

Ensure that the floor upon which the appliance is to stand is level and capable of adequately supporting the total weight of the appliance and cooking equipment. (See details on Figs 1-1, 1-2 or 1-3 as appropriate).

The floor must be fire-proof. If it is not, or if any adjacent wall is made of a combustible material, then the installer must ensure that the requirements of the LOCAL FIRE REGULATIONS are observed.

1.06 INSTALLATION

Place the appliance in position allowing a minimum gap 160mm (6") at the rear to allow for connection of the gas supply.

The minimum distance between the hob and any overshef or ceiling constructed of a combustible material must be 1525mm (60").

Adequate ventilation is essential for the safe operation of a gas appliance. A supply of air is necessary for the correct combustion of the gas and there must be a means of exhausting the heat and the products of combustion from the kitchen. It is recommended that the appliance be sited below a ventilating hood, one preferably connected to an extractor system incorporating a grease filter.

BARTLETT appliances must not be connected directly to a flue or ventilating system, although the flue products of two or more appliances may be directed into a common outlet when building a suite of appliances.

Ensure that the appliance is levelled in two planes - front to rear and side to side. To check the level, it is recommended that a spirit level be placed on a shelf in the open oven - NOT on the top of the hot plate. Levelling can be achieved by adjusting any or all of the feet at each corner of the base. Turn anti-clockwise to lower, and clockwise to raise the corner.

1.07 GAS CONNECTION

NATURAL GAS. The size of the supply pipe for Natural Gas should be no smaller than R1/2 (1/2" BSP) and an easily accessible stop cock **MUST** be fitted in the gas line adjacent to the appliance. The Gas Governor, provided with the appliance, **MUST** be fitted in the supply line **BETWEEN** the stop cock and the appliance.

(continued)

Although a rigid supply pipe is normally recommended, armoured flexible tube, of a GAS COUNCIL APPROVED PATTERN, may be used if so desired.

Ensure that all pipes to the appliance are clean and free from swarf etc., BEFORE making the final connection.

LIQUID PETROLEUM GAS. Follow the same procedure as that for Natural Gas except that a GAS GOVERNOR MUST NOT be fitted - the gas supply tank or cylinders are already fitted with a Gas Regulator.

1.08 LEAK TEST

Clean off any protective film from the stainless steel panels.

At this stage LEAK TEST THE WHOLE SYSTEM. The GAS SAFETY REGULATIONS require that ALL connections in the gas supply line between the gas meter and the appliance be tested for gas leaks using a leak detecting fluid. THIS MUST BE DONE BEFORE COMMENCING COMMISSIONING OF THE APPLIANCE.

1.09 CHECKING AND COMMISSIONING (see Figures 1-4 and 1-5)

ALTHOUGH EVERY APPLIANCE IS TESTED AND SET BEFORE IT LEAVES THE FACTORY, IT IS IMPORTANT THAT THE INSTALLER RECHECK CERTAIN FUNCTIONS BEFORE LEAVING THE SITE.

Gas Pressure

Ensure that the gas supply to the unit is turned 'OFF'.

Remove all the control knobs.

Unscrew the 2/3/3 x M4 bolts under the bottom of the control fascia plate.

The panel can now be lifted clear.

The PRESSURE TEST NIPPLE (PTN) is now exposed at the left hand end of the gas rail assembly.

Replace all control knobs.

Slacken the sealing screw on the PTN and connect a manometer to the PTN.

Remove the dust cap from the GAS GOVERNOR.

Turn 'ON' the gas supply and light, and turn to maximum, all the top burners. Light and turn to maximum the oven burners. Leave the door/s open.

Check the reading indicated on the manometer and adjust the gas governor as required; turning the screw clockwise to increase pressure and anti-clockwise to reduce pressure; to the pressure stated on the Data Plate. This operation should be carried out promptly, before the oven thermostat reduces the rate of the oven burners.

When the pressure is correct, replace the dust cap on the gas governor.

Turn 'OFF' the gas supply and leak test the pressure point using a soap solution.

To refit the control fascia panel, remove all the control knobs. Offer the fascia panel to the unit and secure with the 2/3 x M4 bolts.

Refit the control knobs and leave the appliance in a serviceable and safe condition.

FOR L.P. GAS, REFER TO THE GAS SUPPLIER'S INSTRUCTIONS.

1.10 Commissioning

Turn 'ON' the main gas tap

To light the 4/6/solid top burner/s, push and turn the relevant control knob on the fascia panel, at the same time apply a flame/taper to the burner. When the burner is ignited keep the control knob depressed for a bout 10 seconds. the flame should stay alight. This ensures that the FLAME FAILURE DEVICE is operating correctly. Check that the flame is a regular size and shape on each burner - no yellow tips. repeat with all the other hob burners.

NOTE: If the burner/s does not stay alight, turn the control knob 'OFF' and wait for 3 minutes before attempting to relight the burner/s.

Open the oven doors. Turn the oven thermostat to setting No. 5.

Press one of the FLAME FAILURE DEVICE buttons and operate the IGNITER button, in the centre of the door frame, repeatedly until the appropriate burner ignites.

Keep the FFD button depressed for 20 seconds, then release. The burner should stay alight.

Repeat the above operation with the other oven burner on the 6 burner range.

Reduce the thermostat to setting 2 and close the oven doors.

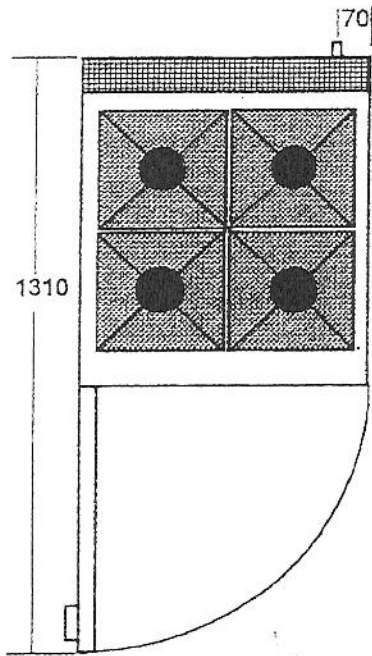
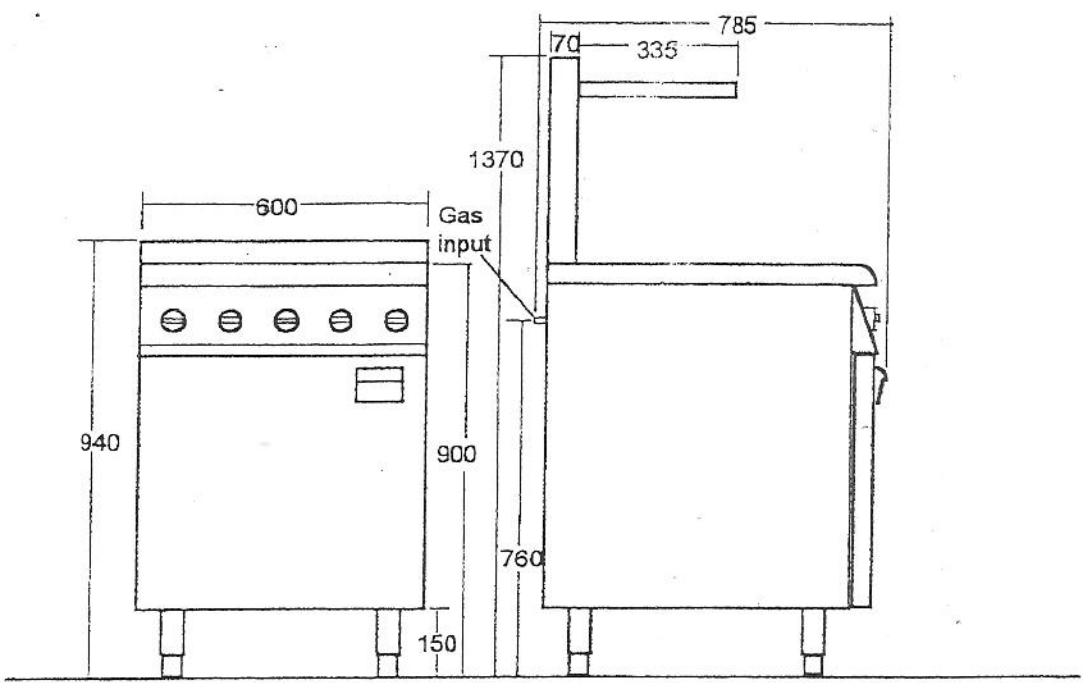
After about 15 minutes open the oven doors. The burner flames should be of reduced height. After a few seconds the thermostat should operate and the burner flame will increase in power.

When satisfied that the range is working correctly, turn 'OFF' all gas burners.

If the appliance is not to be used immediately, turn 'OFF' the gas supply at the main gas isolator.

1.11 CONVERSION TO DIFFERENT GASES

Instructions are sent, on request, to a CORGI registered installer / gas engineer.



ALL DIMENSIONS IN MILLIMETRES

GAS SUPPLY

	<u>NATURAL GAS</u>	<u>L.P.G.'s</u>
<u>Gas connection</u>	R1/2 (1/2" BSP)	
Jet size: Top burners	1.74mm	1.06mm
Oven burners	1.75mm	1.0mm
By-pass	1.20mm	0.70mm

<u>Heat input (Each burner)</u>	<u>BTU/h</u>	<u>kW</u>	<u>BTU/h</u>	<u>kW</u>
Top x 4	15,000	4.3	15,000	4.3
Oven x 1	13,000	3.8	12,200	3.5

GAS PRESSURES (all burners ON)

15.2mb / 6.1" 37mb / 14.8"

WEIGHT

Range c/w 4 cast iron pan supports and 2 grid shelves 104kg

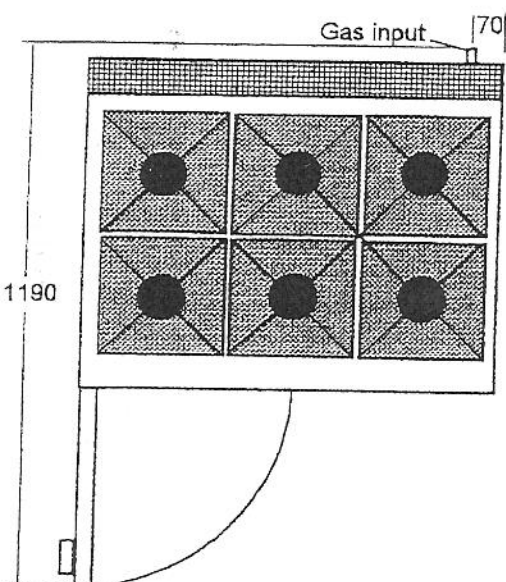
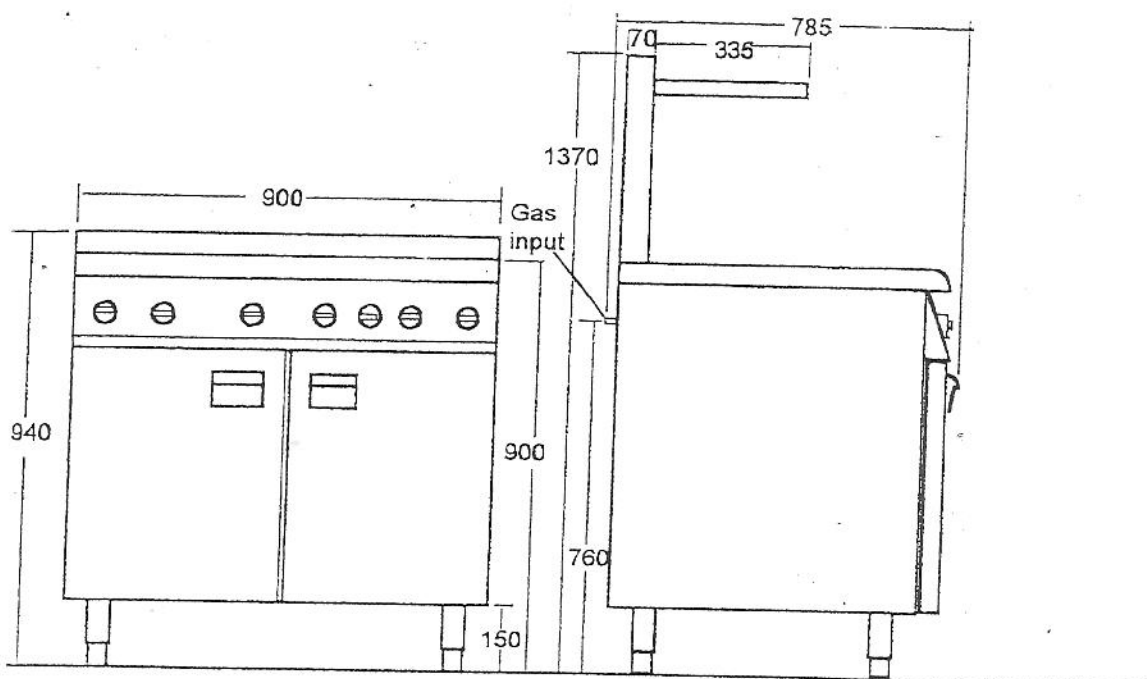
Range as above plus splashback and shelf 117kg

Figure 1 - 1

F30G - 611

4 BURNER - Technical data and services

F30G
Section 1
April 1996



ALL DIMENSIONS IN MILLIMETRES

GAS SUPPLY

NATURAL GAS L.P.G.'s

Gas connection	R1/2 (1/2" BSP)	
Jet size: Top burners	1.74mm	1.36mm
Oven burners	1.75mm	1.00mm
By-pass	0.95mm	0.70mm

Heat input (Each burner)	BTU/h	kW	BTU/h	kW
Top x 6	15,000	4.3	15,000	4.3
Oven x 2	13,000	3.8	12,200	3.5
TOTAL	116,000	33.4	114,400	32.8

GAS PRESSURES (all burners ON)

15.2mb / 6.1" 37mb / 14.8"

WEIGHT Range c/w 6 cast iron pan supports and 2 grid shelves 159kg

Range as above plus splashback and shelf 173kg

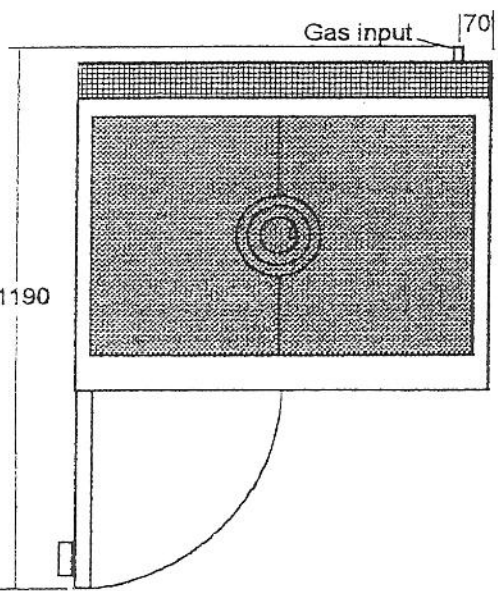
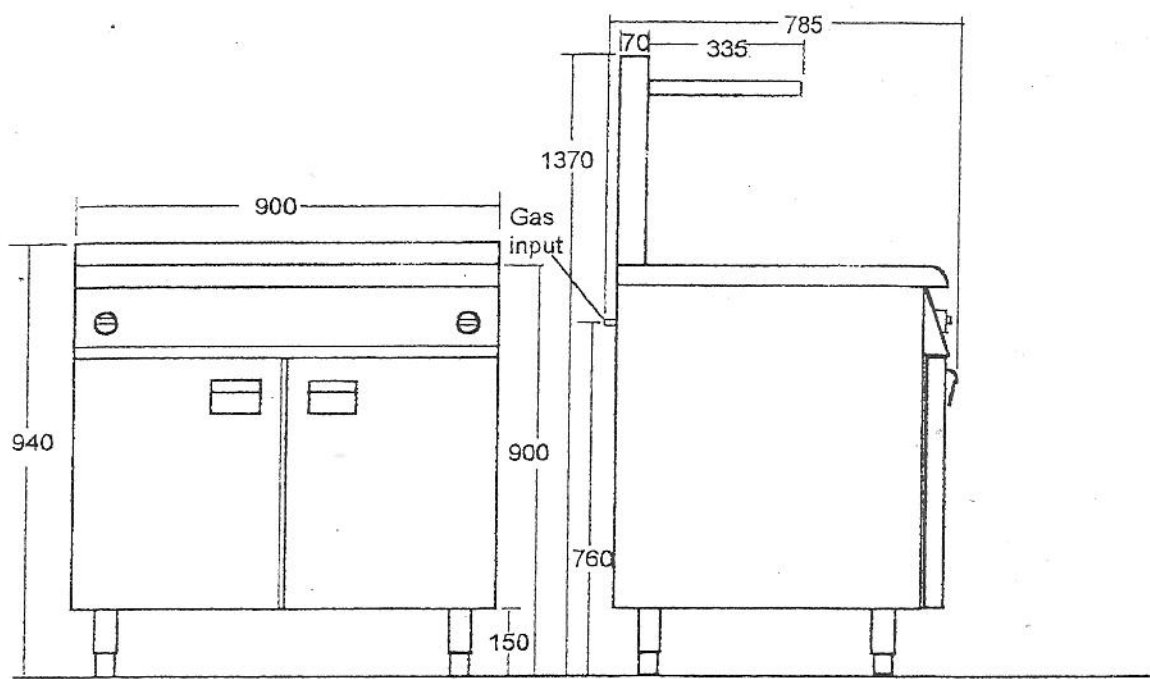
Figure 1 - 2

F30G -911

6 BURNER - Technical data and services

F30G

Section 1
July 1996



ALL DIMENSIONS IN MILLIMETRES

GAS SUPPLY

	<u>NATURAL GAS</u>	<u>L.P.G.'s</u>
<u>Gas connection</u>	R1/2 (1/2" BSP)	
Jet size: Top burners	2.25mm	1.35mm
Oven burners	1.75mm	1.00mm
By-pass	0.95mm	0.70mm

<u>Heat input (Each burner)</u>	<u>BTU/h</u>	<u>kW</u>	<u>BTU/h</u>	<u>kW</u>
Top x 1	22,600	6.64	22,300	6.55
Oven x 2	13,000	3.8	12,200	3.5
TOTAL	48,600	14.24	46,700	13.55.8

GAS PRESSURES (all burners ON)

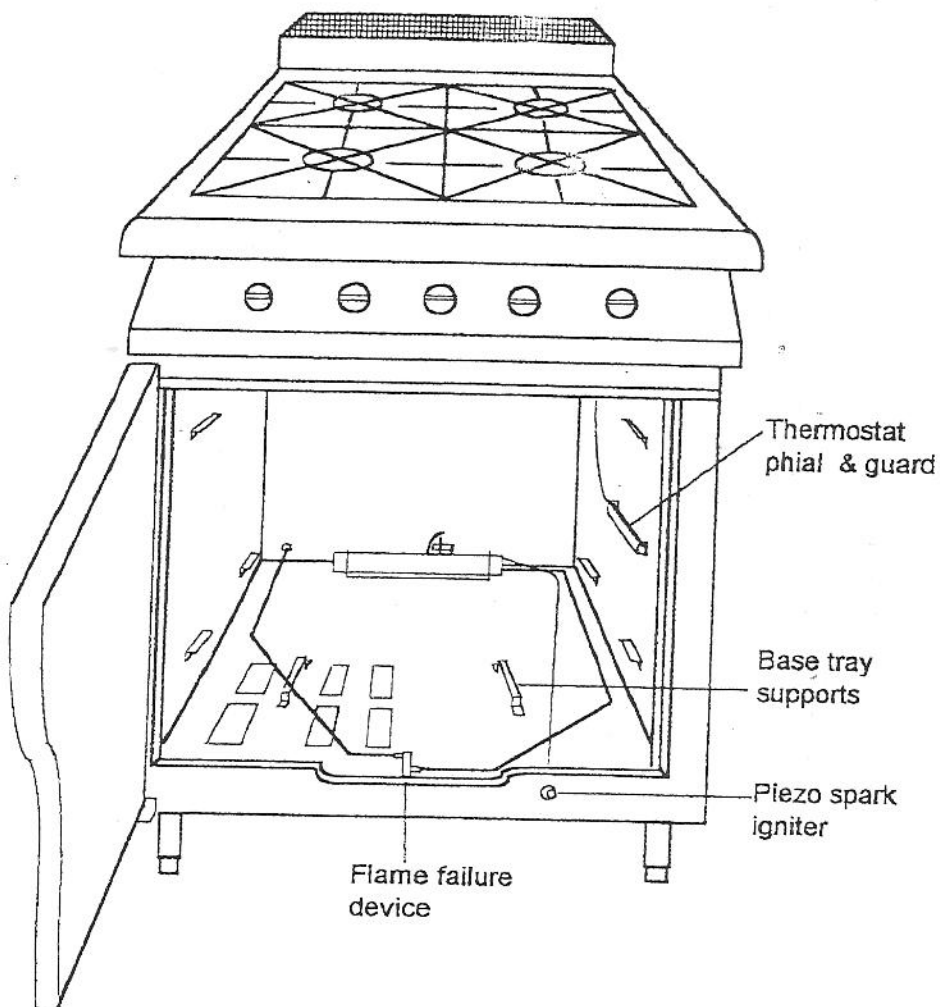
15.2mb / 6.1" 37mb / 14.8" WG

<u>WEIGHT</u> Range c/w 2 grid shelves	162kg
Range as above plus splashback and shelf	176kg

Figure 1 - 3

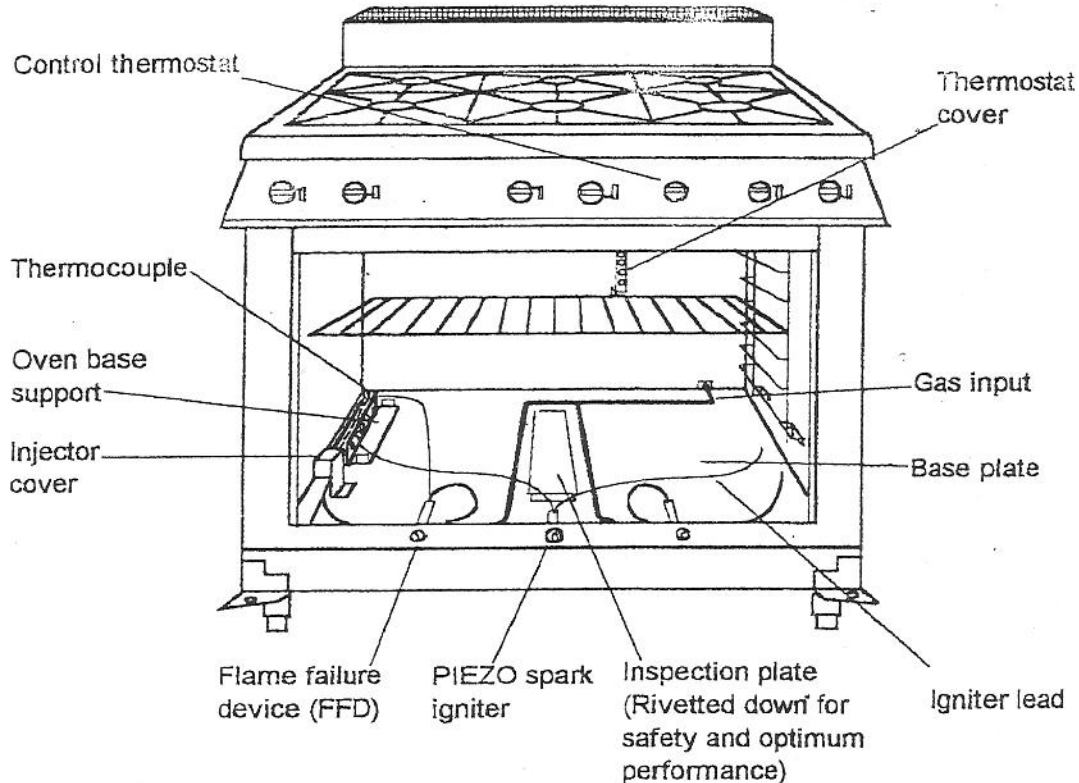
F30G - 921

SOLID TOP - Technical data and services



Oven base tray removed for clarity

Figure 1 - 4
F30G - 611
Oven component layout



NOTE: Oven components symmetrical each side

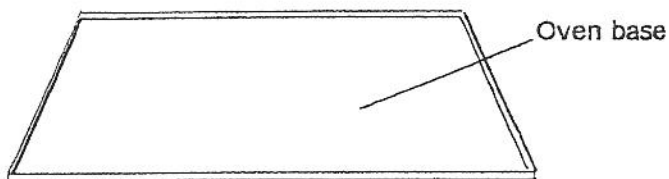


Figure 1 - 5
Oven controls and layout
6 BURNER AND SOLID TOP

SECTION 2 - SERVICE / MAINTENANCE INSTRUCTIONS

Maintenance must only be carried out by a competent person

2.01 GENERAL DESCRIPTION

See Section 1, Page 1 - 1.

2.02 SPECIFICATION

See Section 1, Page 1 - 2.

2.03 ROUTINE MAINTENANCE PROCEDURE

4 and 6 burner model

Remove the pan supports and burner caps. With a damp cloth wipe clear any food debris on the flame failure device. Clean out the port rings and ensure that they are locating properly on the

Solid top burner

Lift off the centre ring and apply a stiff brush around the burner to remove any soot / carbon or baked-on food debris.

2.04 All Models

Check the door seals.

Check the door catch and re-grease.

Check that all knobs are secure on the control spindles.

Remove the shelves / grids from the oven and apply a stiff brush along the burner ports to remove any baked on food debris.

Check the gap between the spark igniter and 'earth' does not exceed 3mm.

Check the operation and performance of the flame failure devices.

1. Check that the gas pressure is correct - see Section 1, SPECIFICATION.
2. Turn on and light all the burners. Turn to the maximum position and then turn back to about half way.
3. Check that all the burner flames are satisfactory - no 'yellowing' at the flame tips.
NOTE:- The flame failure device should open from 'cold' in no more than 20 seconds.
4. Turn off all control knobs and check that all flames are extinguished.

Check the thermostat calibration.

2.05 FAULT FINDING

<u>Fault</u>	<u>Possible Cause</u>	<u>Remedy</u>
<u>Ring Burners</u>		
1. Irregular flame	a). Burner cap not correctly located. b). Low pressure.	a). Relocate b). Check pressure at Test Point is correct.
2. Burner goes out when turned to 'LOW'	a). Blockage in gas tap.	a). Replace gas tap.
3. Burner fails to establish or goes out intermittently	a). Mis-aligned, loose or failed thermocouple. b). Failed FFD.	a). Check/Replace b). Replace
<u>Oven</u>		
1. Igniter fails to spark.	a). Incorrect spark gap. b). Igniter lead disconnected / broken. c). Cracked porcelain on igniter probe. d). Failed piezo igniter.	a). Set gap at 3mm. b). Reconnect / replace lead. c). Replace igniter probe. d). Replace.
2. Burner fails to establish or goes out intermittently.	a). Mis-aligned, loose or failed thermocouple. b). Failed FFD.	a). Check/replace. b). Replace
3. Oven too hot or too cool.	a). Thermostat out of calibration. b). Failed thermostat.	a). Recalibrate the thermostat. b). Replace.
4. Main burner will not stay alight.	a). Loose thermocouple. b). Thermocouple probe not in burner flame.	a). Tighten. b). Check location.

2.06 ENSURE THAT THE GAS SUPPLY TO THE APPLIANCE HAS BEEN TURNED 'OFF' BEFORE REMOVING OR DISMANTLING GAS CONTROLS.

2.07 THERMOSTAT ADJUSTMENT

1. The thermostats are pre-set when fitted and consequently should not need any further adjustment, but if adjustment is necessary proceed as follows.

ALL MODELS

2. Ensure that all gas control knobs are turned off.
3. Remove the thermostat knob. The thermostat control unit is now exposed.
4. Suspend an electronic thermocouple in the centre of the oven.

2.05 FAULT FINDING

<u>Fault</u>	<u>Possible Cause</u>	<u>Remedy</u>
<u>Ring Burners</u>		
1. Irregular flame	a). Burner cap not correctly located. b). Low pressure.	a). Relocate b). Check pressure at Test Point is correct.
2. Burner goes out when turned to 'LOW'	a). Blockage in gas tap.	a). Replace gas tap.
3. Burner fails to establish or goes out intermittently	a). Mis-aligned, loose or failed thermocouple. b). Failed FFD.	a). Check/Replace b). Replace
<u>Oven</u>		
1. Igniter fails to spark.	a). Incorrect spark gap. b). Igniter lead disconnected / broken. c). Cracked porcelain on igniter probe. d). Failed piezo igniter.	a). Set gap at 3mm. b). Reconnect / replace lead. c). Replace igniter probe. d). Replace.
2. Burner fails to establish or goes out intermittently.	a). Mis-aligned, loose or failed thermocouple. b). Failed FFD.	a). Check/replace. b). Replace
3. Oven too hot or too cool.	a). Thermostat out of calibration. b). Failed thermostat.	a). Recalibrate the thermostat. b). Replace.
4. Main burner will not stay alight.	a). Loose thermocouple. b). Thermocouple probe not in burner flame.	a). Tighten. b). Check location.

2.06 ENSURE THAT THE GAS SUPPLY TO THE APPLIANCE HAS BEEN TURNED 'OFF' BEFORE REMOVING OR DISMANTLING GAS CONTROLS.

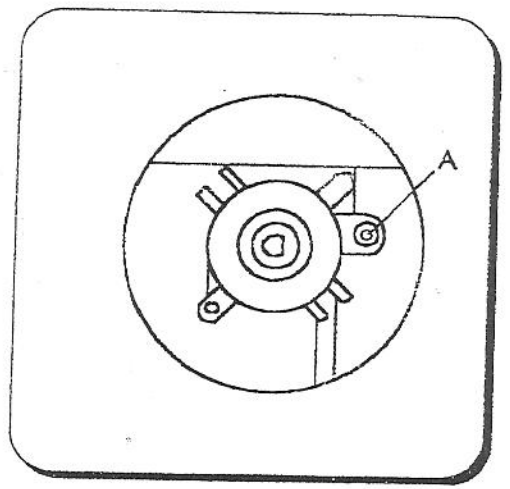
2.07 THERMOSTAT ADJUSTMENT

1. The thermostats are pre-set when fitted and consequently should not need any further adjustment, but if adjustment is necessary proceed as follows.

ALL MODELS

2. Ensure that all gas control knobs are turned off.
3. Remove the thermostat knob. The thermostat control unit is now exposed.
4. Suspend an electronic thermocouple in the centre of the oven.

5. Light the oven and close the doors.
6. Set the thermostat setting to mid range, i.e. Mark 5 (190°C) and allow the oven to heat up.
7. Monitor the reading on the electronic meter: it should cycle around 190°C.
8. To adjust the thermostat, with a 2mm Allen key, turn the Allen screw (A)
 - a) anti-clockwise to increase the temperature,
 - b) clockwise to decrease the temperature.
9. Allow the thermostat to 'cycle' three or four times until satisfied.
10. Turn off the gas supply and allow the oven to cool sufficiently to allow the thermocouple to be removed from the oven.
11. Refit all parts and return the appliance to a safe and serviceable condition.



2.08 OVEN THERMOSTAT - REMOVE / REPLACE (see figs 2 - 1 and 2 - 2)

1. Remove all shelves and diffuser.
2. Remove the thermostat phial cover.

4 & 6 burner

3. Remove all the cast iron pan supports, burner cap assemblies, (3 pieces per burner).
4. Lift the front of the hob; slide the hob forward to disengage the upturn at the rear, and lift the hob clear.
5. Pull off the thermostat control knob.
6. Unscrew the 2/3 x M4 bolts from under the control fascia; and lift it clear. Remove the drip tray from the top of the insulation.
7. Disconnect the gas supply pipe from the back of the thermostat - compression fitting.
8. Unscrew the 2 x M5 hexagon screws securing the thermostat to the gas rail carefully remove the complete assembly by lifting the capillary and phial through the phial support and the compressed fibre insulation on the top of the cooking cabinet. Discard the rubber seal under the thermostat assembly..
9. When refitting the assembly, ensure that the gas rail is clean for the seating of the new rubber seal.

(continued)

10. The position of the bottom of the phial within the phial support, is determined by the fitting of the phial cover.
11. Refit all items, test the oven and leave in a safe and serviceable condition.

Solid top (see figure 2 - 4)

12. Remove the centre ring and both cast iron plates.
13. Remove 5 x M6 hexagon bolts securing the hob to the main frame, lift the front of the hob to disengage the upturn at the rear, and lift the hob clear.
CAUTION: the front nuts are loose. Lift out the front baffle plate.
14. Lift out the right hand loose baffle plate.
15. Remove the right hand baffle plate (4) box assembly (7 x M4 bolts).
16. Pull off all the control knobs.
17. Unscrew the 3 x M4 bolts under the control fascia and lift the control panel clear.
18. Disconnect the gas supply pipe at the back of the thermostat - compression fitting.
19. Unscrew the 2 x M5 hexagon bolts securing the thermostat control to the gas rail. Discard the rubber seal.
20. Carefully lift the phial and capillary through the compressed fibre silicate board insulation on the top of the cooking cabinet. Discard the complete assembly.
21. When fitting the new assembly, ensure that the gas rail is clean for the fitting of the new rubber seal.
22. The position of the bottom of the phial , within the phial support is determined by the fitting of the phial cover.
23. Refit all the items, test the oven and leave the appliance in a safe and serviceable condition.

2.09 GAS CONTROL TAP - REMOVE / REPLACE

4 & 6 burner

1. Remove the hob as described in Para 2.08 - 4 & 6 burner and Solid top.
2. Pull off the control knob for the faulty gas control.
3. Unscrew the 2/3 x M4 bolts under the front of the control fascia; lift it clear.
4. Disconnect the gas pipe from the back of the faulty gas tap.
5. Unscrew the 2 x M5 hexagon screws securing the gas tap to the gas rail. Discard the old rubber seal.

6. Before fitting the new gas tap ensure that the gas rail is clear of any debris that will prevent a good seal. A new rubber seal is supplied with each new gas tap.
7. Fit the new gas tap, reconnect the gas pipe at the back of the gas tap.
8. Check the assembly for gas leaks using a leak detection fluid.
9. Refit the top / hob and burner caps; leave the appliance in a safe and serviceable condition.

Solid top (see figure 5)

10. Remove the hob as described in Para 2.08 (12 & 13).
11. Lift out the front loose baffle plate.
12. Lift out the left hand loose baffle plate.
13. Remove the left hand baffle plate (5) box assembly (7 x M4 bolts).
14. Pull off all the control knobs.
15. Unscrew the 3 x M5 bolts under the control fascia and lift the control panel clear.
16. Disconnect the gas supply pipe at the back of the faulty gas tap.
17. Unscrew the 2 x M5 hexagon bolts securing the gas tap to the gas rail. Discard the old rubber seal.
18. When fitting the new assembly, ensure that the gas rail is clean for fitting of the new rubber seal provided.
19. Refit all items, test the range for gas leakage and leave the appliance in a safe and serviceable condition.

2.10 OVEN BURNER / INJECTOR - REMOVE / REPLACE (see Figures 2 - 1 & 2 - 2)

All models

1. Remove all the shelves, diffuser and bottom tray from the oven. Remove the igniter cover plate.
2. Disconnect the gas supply pipe to the burner assembly.
3. Disconnect the thermocouple from the support bracket.
4. Lift out the burner.
5. Unscrew the jet holder from the burner and remove the injector. DO NOT ALTER THE SIZE OF THE BORE OF THE INJECTOR.
6. Refit the burner on the support stand and reconnect the gas supply pipe.

7. Check the assembly for gas leaks using a leak detection fluid.

2.11 FLAME FAILURE DEVICE

NOTE: Symptoms of failure of the flame failure device could be its failure to hold the established flame on the burner. This could be a fault thermocouple or an internal fault of the flame failure device.

Open top burners

Turn off the gas supply at the main isolator.

1. Remove the hob as described in Para 2.16 - 4 & 6 burner, sub-para's 2 to 6
2. Remove the suspected flame failure device by unscrewing the brass nut securing to the bridge and carefully feed the sensor down through the hole.
3. Disconnect the capillary from the back of the control tap and remove the flame failure device and discard.
4. To fit the new flame failure device, screw the capillary to the back of the gas control tap.
5. Carefully feed the sensor through the hole and secure with the brass hexagon nut. Lock the nut with the tip of the sensor 3mm above the bridge.
6. Turn on the main gas supply and light the burner adjacent to the replaced flame failure device. If functioning correctly, refit the hob and burner components.

Oven all models

Turn off the gas supply at the main isolator.

1. Remove all shelves and the bottom tray.
2. Change the thermocouple and check the operation of the flame failure device.
3. If the operation of the flame failure device is still faulty then change the main body.
4. Disconnect the two gas supply pipes to the flame failure device.
5. Disconnect the thermocouple from the back of the flame failure device.
6. Using a suitable box spanner remove the securing nut, through the hole in the front of the door frame, and remove the flame failure device and discard.
7. To fit the new flame failure device, follow the above instructions in reverse order.
8. Turn on the gas supply and check the unit for gas leaks using a leak detection fluid.

9. Check the operation of the flame failure device.
10. The appliance must be left in a safe and satisfactory condition.

Solid top - hob (see figure 2 - 4)

Turn off the gas supply at the main isolator.

1. Lift off the centre ring and both cast iron side plates.
2. Lift out the front loose baffle plate. Lift out the left loose baffle plate.
3. Remove the left hand baffle plate (5) box assembly - 7 x M4 bolts.
4. Change the thermocouple and check the operation of the flame failure device.
5. If the operation of the flame failure device is still faulty, then change the main body.
6. Disconnect the two gas supply pipes to the flame failure device.
7. Disconnect the thermocouple from the back of the flame failure device.
8. Using a suitable box spanner remove the securing nut, and remove the flame failure device, discard.
9. To fit the new flame failure device, follow the above instructions in reverse order.
10. Turn on the gas supply and check the unit for gas leaks using leak detection fluid.
11. Check the operation of the flame failure device.
12. Refit all items and check the appliance for gas leakage. The unit must be left in a safe and serviceable condition.

2.12 PIEZO SPARK IGNITER (All models)

Turn off the gas supply at the main isolator.

1. Remove all shelves and the bottom tray.
2. Detach the two leads to the body of the igniter device.
3. The fitting should have been secured only finger tight on to the housing. Grip the igniter unit, unscrew, and remove from the front. The plastic fixing nut is restrained from turning by the enclosing bracket.
4. When fitting the new spark igniter, the body should only be finger tightened.
5. When fitting is complete, test the unit and leave in a safe and satisfactory condition.

(continued)

2.12 MAIN BURNER - REMOVAL / REPLACEMENT (see figure 2 - 4)

Solid top

Turn off the gas supply at the main isolator.

1. Lift off the centre ring and cast iron side plates.
2. Lift out the three loose baffle plates.
3. Disconnect the gas pipe connection (2) to the burner assembly - Bundy pipe to the elbow.
4. Disconnect the flame failure thermocouple (1) from the bracket at the rear of the burner assembly.
5. Unscrew the 2 screws (3) at the front of the burner tray assembly and carefully lift out the burner tray.
6. To remove the burner unit from the base panel, disconnect the elbow fitting and the burner unit should slide forward and be lifted clear.
7. Refit the burner assembly by following the above instructions in reverse order.
8. Test the unit for gas leakage using leak detection fluid.
9. The unit must be left in a safe and serviceable condition.

TECHNICAL ADVISORY SERVICE

Our Technical Department will be pleased to advise on the application and use of all items of BARTLETT equipment.

MAINTENANCE SERVICE

The BARTLETT SERVICE SCHEME provides for regular maintenance of this and other catering equipment. Full particulars are available from our Service Department.

SPARE PARTS

When ordering spares or replacements, please quote the unit Serial No. stated on the Data Label.

Only spare parts supplied by BARTLETT CATERING EQUIPMENT Ltd. are to be used when carrying out repairs. The fitting of parts other than those supplied by BARTLETT CATERING EQUIPMENT Ltd. will invalidate the Guarantee in accordance with the Conditions of Sale.

SERVICE

For service, please telephone or write to:-

Bartlett Catering Equipment Ltd

171 Camford Way, Sundon Park, Luton, Bedfordshire, LU3 3AN

Tel: 01582 847462 Fax: 01582 566172

F30G - SPARE PARTS LIST

<u>PART CODE</u>	<u>DESCRIPTION</u>	<u>QTY</u>
3806-174	Hob burner brass ring	6
3806-176	Hob burner venturi	6
3806-177	Hob burner support (Euro ranges)	6
3829-115	Gas valve Hob / solid top burner	6
3836-125	Piezo body (4 burner only)	1
3836-129	Hob electrode (Euro range)	2
3836-136	FFD unit	2
3836-137	Thermocouple	8
3848-135	Feet, plastic covered	4
3860-160	Door gasket (Pair only L & R)	1
3862-103	Governor 1/2" 150 / DJ / 23	1
3870-173	Oven injector (Nat gas)	2
3870-221	Hob injector (Nat gas)	6
3879-163	Control knob (Euro ranges)	7
3883-120	Ball catch	1
3925-120	Oven thermostat - FFD ranges	1
4409-412	Door handle	2
4428-215	Oven shelf	2
4428-235	Piezo assembly	1
4428-331	Oven shelf runner R.H.	1
4428-332	Oven shelf runner L.H.	1
4428-403	Oven diffuser cowl 900mm	1
4428-921	Left hand runner - new type	1
4428-922	Right hand runner - new type	1
4428-929	Shelf - new type	2

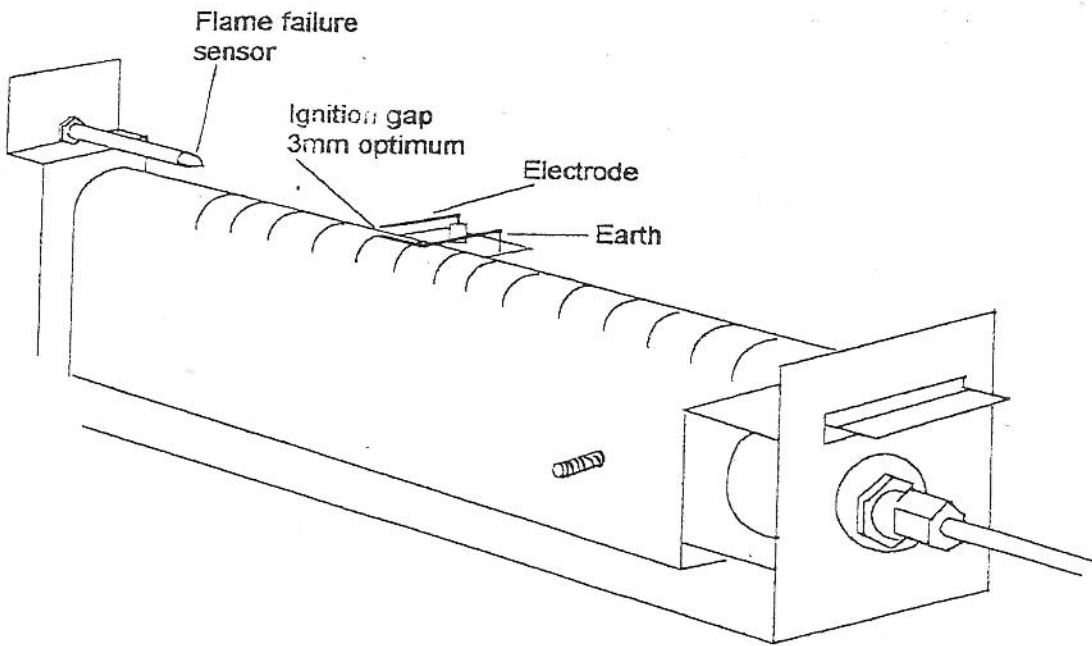
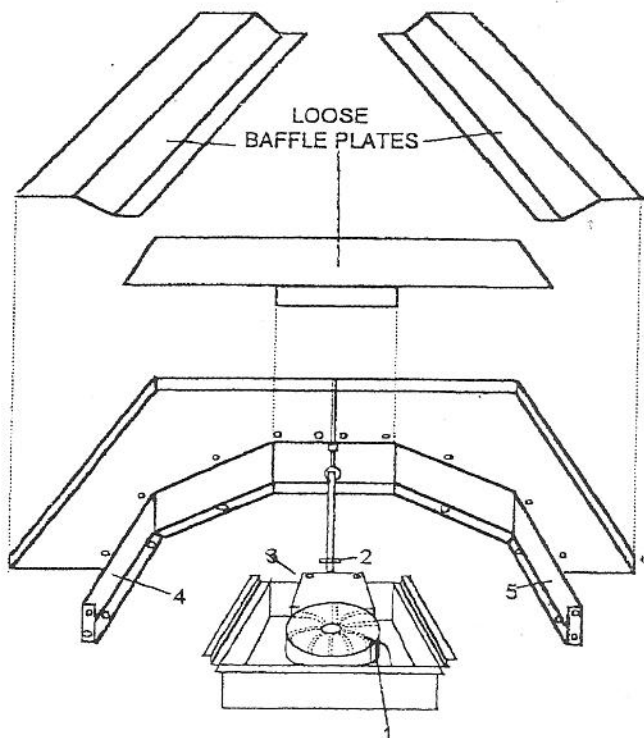


Figure 2 - 1
Oven burner assembly
ALL BURNERS



1. Flame failure device thermocouple
2. Gas input to burner assembly
3. Burner assembly tray securing bolts
4. Right hand baffle plate
5. Left hand baffle plate.

Figure 2 - 2
BURNER ASSEMBLY - Solid top
(Viewed from the rear)

SECTION 3 - USER'S INSTRUCTIONS (For Catering Supervisor ONLY)

NOTE: Should any adjustment or attention be necessary, you are advised to contact your nearest CORGI (Confederation for the Registration of Gas Installers) service engineer immediately. The need for regular servicing is detailed in the Gas Safety (Installation and Use) Regulations 1984.

IF YOU THINK THAT GAS IS ESCAPING, ACT IMMEDIATELY. SHUT OFF THE GAS SUPPLY AT THE METER OR EMERGENCY CONTROL, AND CONTACT THE SUPPLIER OF YOUR GAS IMMEDIATELY.

MAKE SURE THAT ALL USERS OF THIS APPLIANCE KNOW WHERE THE GAS SUPPLY STOP COCK IS LOCATED FOR USE IN AN EMERGENCY.

THIS APPLIANCE IS FOR PROFESSIONAL USE AND MUST BE USED BY QUALIFIED PERSONNEL.

IT IS ADVISABLE TO CALL A CORGI REGISTERED INSTALLER / GAS ENGINEER TO INSTALL THE APPLIANCE AND, IF THE NEED ARISES, TO CONVERT IT FOR USE WITH OTHER GASES.

3.01 GENERAL DESCRIPTION

The 'YEOMAN' range, available in three models, 4 or 6 burner or solid top, is a conventional, medium duty, cooking range with a single or double burner oven.

The 4 burner oven is designed to accommodate 1 x 1/1 Gastronorm containers, the 6 burner and solid top ovens will accommodate 2 x 1/1 Gastronorm containers on each of the cooking shelves.

The top burners are lit by manual means but the oven burners are lit by means of a piezo igniter or taper. A flame failure device is fitted to all gas burners and the hob burner on the solid top.

The cooking range is constructed of stainless steel and is of sturdy and rigid construction. The internal finishes are black vitreous enamel, making for easier cleaning.

The top burners are sealed into a pressed hob so designed to hold any reasonable spillage and for easy cleaning.

Access to the solid top burner - lift off the centre ring with the tool provided.

The gas burner controls are contained in a fascia panel below the top hob.

With reasonable care, treatment and regular servicing, the 'YEOMAN' range is designed and built to last.

3.02 OPERATING INSTRUCTIONS (See Figures 3 - 1, 3 - 2 or 3 - 3)

Top Burners

Turn 'ON' the main gas tap.

Light a taper or match or have a spark producing device at hand.

Push and turn the selected burner gas tap anti-clockwise and apply the flame to the burner.

Set the height of the burner flame to the required heat. By turning the thermostat knob clockwise, to the 'SIMMER' position, the heat is reduced to its minimum output.

To turn 'OFF' the gas, turn the knob back to the 'OFF' position. (Horizontal position).

Solid Top

With the tool provided, lift off the centre circular plate.

Having a lighted match / taper to hand, turn 'ON' the left hand control knob, press the 'flame failure device' knob, next to the control knob and with care, apply the lighted taper to the main burner.

Hold-in the 'flame failure' knob for 20 seconds and then release. The main burner should remain alight.

NOTE: If the main burner does NOT stay alight, DO NOT TRY TO RELIGHT THE MAIN BURNER IMMEDIATELY. Turn the gas control knob to 'OFF' and wait for 3 minutes before attempting to relight the main burner.

3 03 OVEN burners (See Figures 3 - 1, 3 - 2 or 3 - 3 as appropriate).

Turn 'ON' the main gas tap. Open the oven doors. Turn the thermostat to maximum setting.

Press the FLAME FAILURE, in the middle of the lower door frame, and operate the IGNITER button (white) repeatedly until the burner lights.

4 burners

Keep the flame failure button depressed for approximately 15 to 20 seconds and then release. The burner should stay alight.

6 burner and solid top

Press ONE of the FLAME FAILURE buttons and operate the IGNITER button (white), in the centre of the door frame, repeatedly until the appropriate burner ignites.

Keep the flame failure button depressed for approximately 15 to 20 seconds and then release. The burner should stay alight.

Repeat the above operation on the other flame failure device to light the other burner.

All models

NOTE: If the burner /s does not stay lit or goes out for any reason, turn 'OFF' the gas supply and wait for at least 3 minutes before attempting to relight the oven burners.

Set the oven control thermostat to the required temperature and close the oven doors.

WARNING Do not leave the oven doors open for longer than is necessary.
Do NOT use the oven as a space heater.

To turn the oven 'OFF' turn the thermostat control clockwise until the knob stops in the 'SIMMER' position, push the knob inwards and turn to the 'OFF' position.

Using pans of greater than 32 centimetres diameter may affect the safe operation of the appliance.

3.04 USING THE OVEN

There are five shelf positions provided so that the two shelves supplied can be used at different heights.

The hottest part of the oven is at the top, the temperature difference between top and bottom is approximately 15°C.

The figures shown in the table below are for temperatures in the centre of the oven.

Mark No.	1	2	3	4	5	6	7	8	9
°C	130	145	160	175	190	205	220	235	250
°F	266	293	320	347	374	401	428	455	482

CAUTION: The MARK settings on the thermostat knob must be set against the ARROW on the control panel.

To cook identical products on the two shelves, select two shelf positions with a sufficient gap between them to allow air movement in the oven. For example; when cooking small cakes or pastries, use shelves 2 and 4 counting from the top. Allow the food to cook for just over half the normal time, then change the positions of the shelves.

Cooking identical foods on three shelves can be satisfactory depending on the items being cooked. The 'cool' zone at the bottom of the oven can be used for slow cooking i.e. casseroles, etc., whilst the upper section is used for general and specialised cooking.

The following cooking chart is for guidance on thermostat settings. Make a note of those that you find most acceptable.

3.05

Usage and Method	Products	Thermostat setting
High temperature roasting	Meat or poultry	6 - 7
Low temperature roasting	Meat or poultry	4 - 5
High temperature baking	Bread or scones	7 - 8
Medium temperature baking	Queen cake, sponges	5
Low temperature baking	Slab cake	3
Pastry	Puff pastry	7 - 8
	Flaky pastry	7 - 8
	Hot water pastry (Pork pies etc.)	5
Pastry	Short crust pastry	6
	Plate tarts	5 - 6
Puddings	Milk puddings	4
	Baked custard	3
	Yorkshire pudding	8

3.06 CLEANING THE RANGE (See "Care and Maintenance of Stainless Steel" at the end of this Manual).

It will be found that it takes less time and effort if the appliance is cleaned every day, particularly whilst it is still warm and before the grease and spillages are burned on.

Wipe the cast iron pan supports clean of grease and spillages regularly - even during cooking sessions - a crust or burned-on carbon coating the pan supports is unsightly, is a health hazard and will impair cooking efficiency.

DAILY: Soak the cast iron pan supports in a mild solution of a grease desolving agent or detergent - **DO NOT USE A CAUSTIC CLEANING AGENT** - a wash. Accumulated deposits may be removed by soaking and the carefully scraping, or a fine grade cleaning paste could be tried.

The burner caps and brass rings may be removed for cleaning. Soak and wash in a mild detergent solution, rinse and dry thoroughly before replacing. After cleaning, brush the pan supports lightly with cooking oil to maintain appearance.

Do not allow water or cleaning agents to enter the burner tubes.

Do not scrape or poke the burner assembly bolted to the cross frame members. Carefully brush them clean of any stubborn accumulation of dirt.

Wipe down the stainless steel hob with a grease absorbing material and replace the burner assembly pieces, ensuring that the brass portion is located correctly on its pegs. Replace the cast iron pan supports.

The cast iron plates of the solid top range should be scrubbed with wire wool to remove any baked-on food debris. After cleaning, the top should be lightly brushed with cooking oil to maintain its appearance.

3.07 OVEN

The oven base plate can be lifted out and washed in a hot detergent solution. Rinse and dry before replacing.

Clean the stainless steel outer surfaces of the oven with soap and hot water. Rinse and dry thoroughly. **DO NOT USE CAUSTIC OR ABRASIVE CLEANERS.**

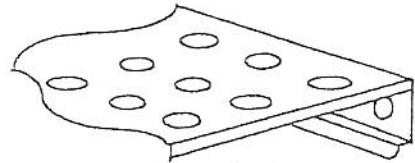
WARNING: A WIRE WOOL TYPE ABRASIVE SHOULD NOT BE USED ON STAINLESS STEEL AS THIS ENCOURAGE STAINING OR CORROSION

WEEKLY: Brush the oven burners with a dry, clean bristle brush.

Diffuser

The diffuser, oven shelves and shelf supports can be removed for easy cleaning.

Withdraw the diffuser and shelves, and lift the shelf supports from their mounting brackets. Rub them free of any excess grease and wash them in hot detergent solution. Rinse and dry before replacing.



DIFFUSER

NOTE: When replacing the diffuser the side vertical flanges must be to the REAR. Do not use the oven without the diffuser.

DO NOT STORE ANYTHING BENEATH THE OVEN. YOU MAY BLOCK THE AIR INTAKE AND CREATE TOXIC FUMES AND UPSET THE OPERATION OF THE APPLIANCE.

3.08 MAINTENANCE OF THE APPLIANCE

WE RECOMMEND THAT THIS APPLIANCE IS SERVICED 3 (THREE) TIMES A YEAR WHEN OPERATING UNDER NORMAL CONDITIONS.

3.09 BARTLETT - MAINTENANCE CONTRACTS

BARTLETT - MAINTENANCE CONTRACTS.

A1 CONTRACT: - SUPREME

This supreme contract gives you complete cover for the next 12 months and is essential for all caterers with sophisticated equipment.

(continued)

F30G
Section 3
April 1996

- ◆ 3 - 4 service visits per year to ensure that your equipment operates safely and efficiently.
- ◆ Replacement parts supplied at no extra cost.
- ◆ Full 12 months breakdown cover.
- ◆ Priority attention in the event of a breakdown.

B1 CONTRACT :- STANDARD

This standard contract is for 3 visits per year and a 28 day cover against breakdown after each contract visit.

B1 scheme covers:

- ◆ 3 service visits per year to ensure that your equipment operates safely and efficiently.
- ◆ 28 day breakdown cover after each visit.
- ◆ Priority attention in the event of a breakdown.

C1 CONTRACT:- ECONOMY

This economy contract is for the less sophisticated equipment which is operated in good environmental conditions. There are 2 service visits per year with a 16 day breakdown cover after each contract visit.

C1 scheme covers:

- ◆ 2 service visits per year with a 16 day breakdown cover after each visit.
- ◆ Priority attention in the event of a breakdown.

SERVICE CONTRACTS AT A GLANCE				
	No. of service visits	Breakdown cover (Free labour)	Replacement parts	Priority attention in the event of a breakdown
A1 SUPREME	3 - 4	Full 12 months	No extra cost	✓
B1 STANDARD	3	28 days after service visit	Charged at current prices	✓
C1 ECONOMY	2	16 days after service visit	Charged at current prices	✓

MAINTENANCE SERVICE

The BARTLETT SERVICE SCHEME provides for regular maintenance of this and other items of BARTLETT equipment. Full particulars may be obtained from our Service Department.

TECHNICAL ADVISORY SERVICE

Our Technical Department will be pleased to advise on the application and use of all items of BARTLETT equipment.

SERVICE

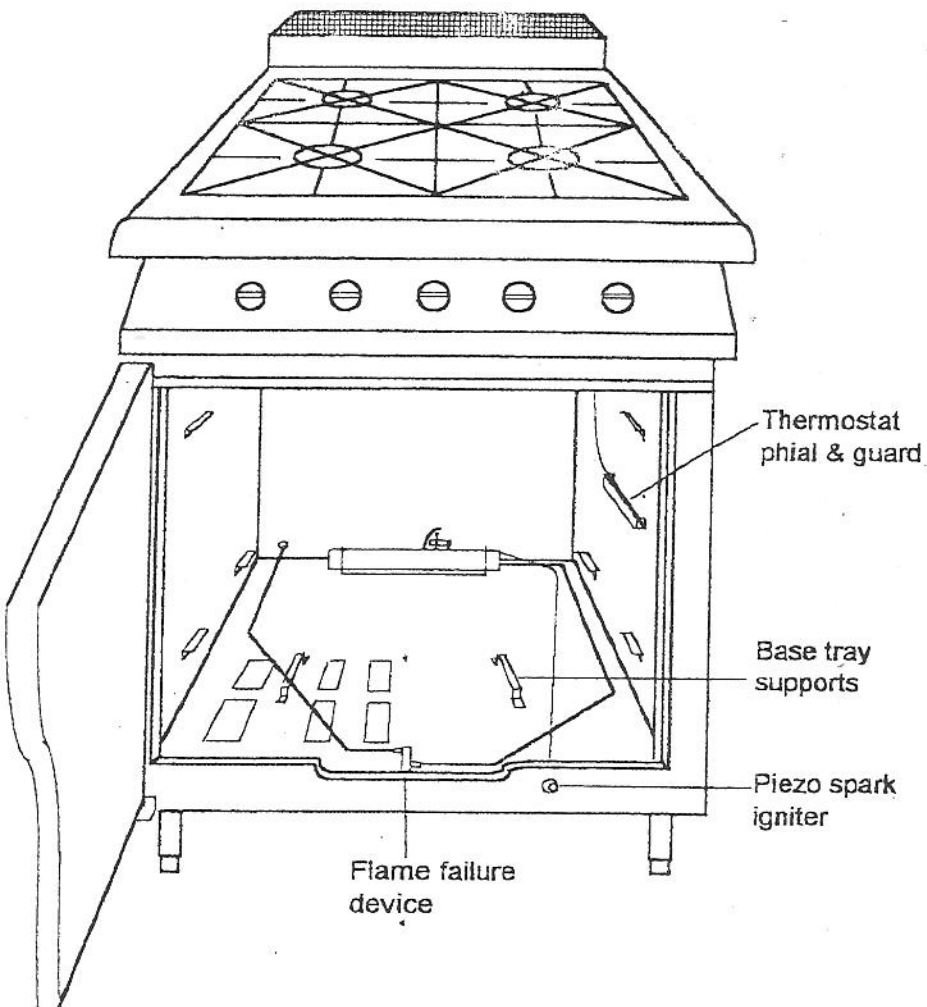
For service, please telephone or write to:-

BARTLETT CATERING EQUIPMENT Ltd.,

Bartlett Catering Equipment Ltd

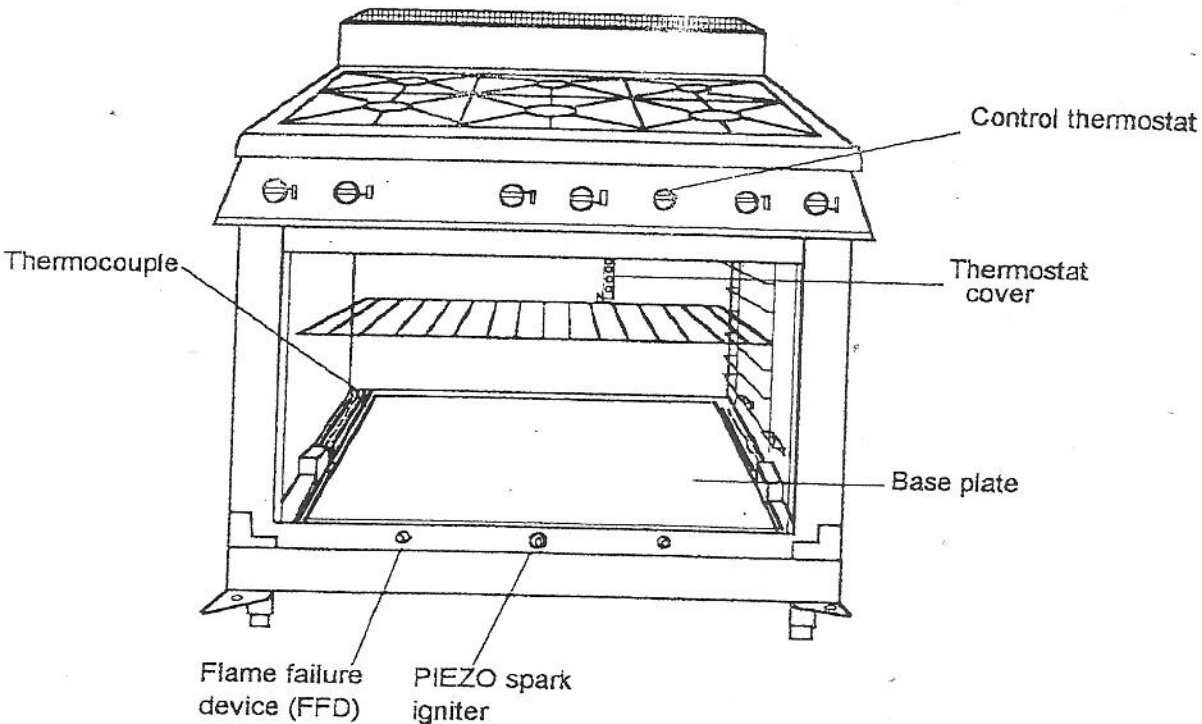
171 Camford Way, Sundon Park, Luton, Bedfordshire, LU3 3AN

Tel: 01582 847462 Fax: 01582 566172



Oven base tray removed for clarity

Figure 3 - 1
F30G - 611
Oven component layout



NOTE: Oven components symmetrical
each side

Figure 3 - 2
Oven controls and layout
6 BURNER AND SOLID TOP