



G50 / G50-8 GAS RANGE

SERVICE MANUAL



CE



 **WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.**

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This manual is designed to take a more in depth look at the G50 gas ranges for the purpose of making the units more understandable to service people.

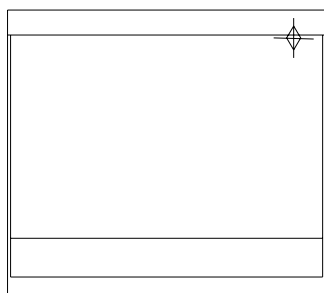
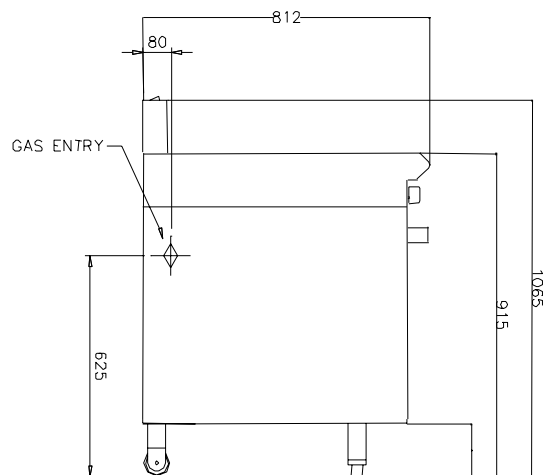
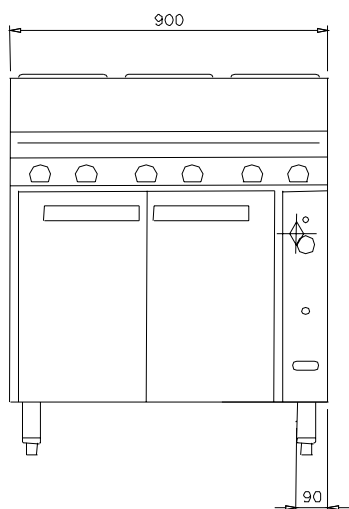
There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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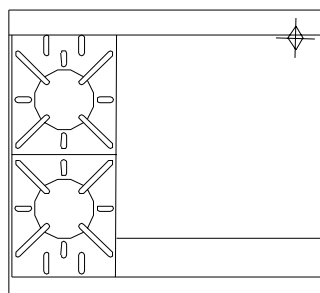
 IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

1. SPECIFICATIONS

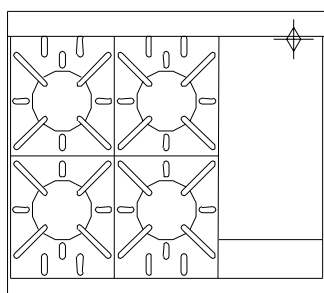
MODEL: G50



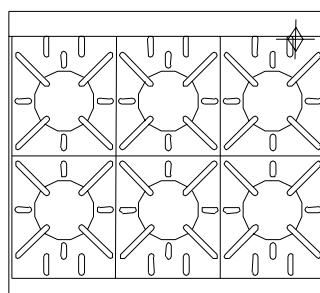
G50 A



G50 B



G50 C



G50 D

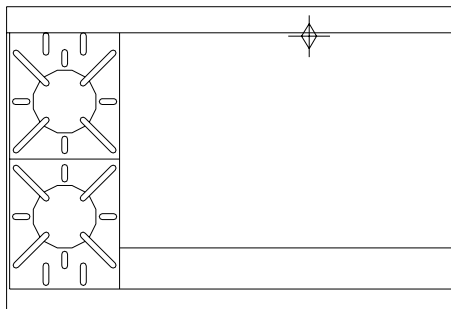
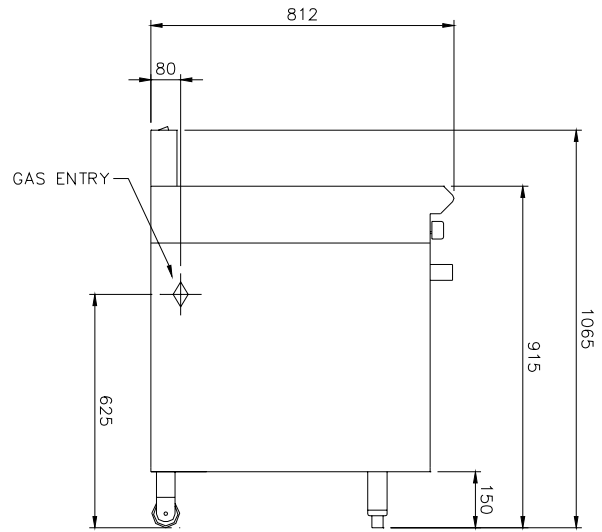
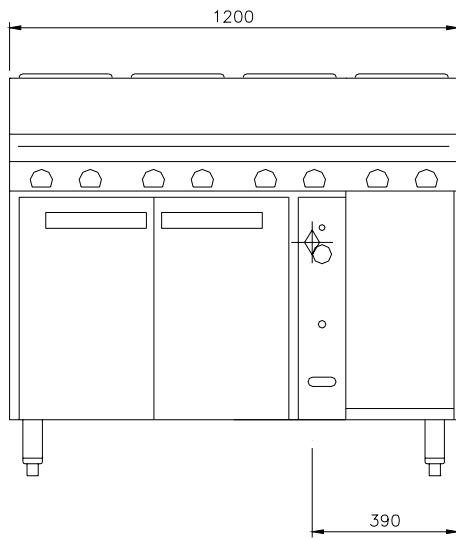
LEGEND



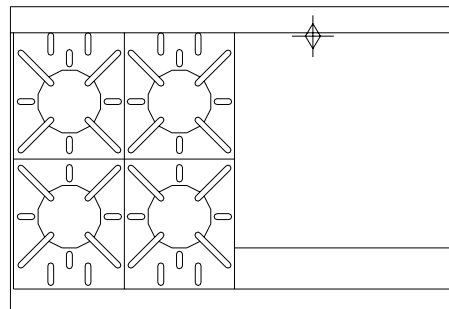
- Gas connection entry point - $\frac{3}{4}$ " BSP male

Dimensions shown in millimetres.

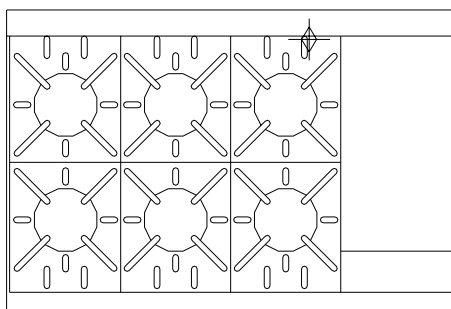
MODEL: G50-8



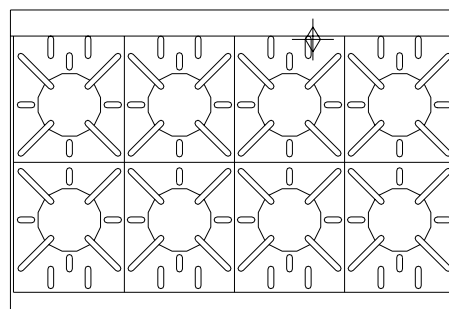
G50-8 A



G50-8 B



G50-8 C



G50-8 D

LEGEND



- Gas connection entry point - $\frac{3}{4}$ " BSP male

Dimensions shown in millimetres.

INSTALLATION CLEARANCES

	Non-Combustible	Combustible
Sides	0 mm	25 mm
Back	25 mm	25 mm

OVEN INTERNAL DIMENSIONS

Height	430 mm
Width	665 mm
Depth	660 mm

CATEGORY

I_{2H}, I_{3P}

HEAT INPUT

	Input	Gas Rate	
		G20	G31
G50 D	36.0 kW	3.45 m ³ /h	2.54 m ³ /h
G50 C	31.5 kW	3.02 m ³ /h	2.22 m ³ /h
G50 B	27.0 kW	2.59 m ³ /h	1.89 m ³ /h
G50 A	22.5 kW	2.16 m ³ /h	1.57 m ³ /h
G50-8 D	46.0 kW	4.41 m ³ /h	3.25 m ³ /h
G50-8 C	41.5 kW	3.98 m ³ /h	2.93 m ³ /h
G50-8 B	37.0 kW	3.55 m ³ /h	2.60 m ³ /h
G50-8 A	22.5 kW	3.12 m ³ /h	2.29 m ³ /h

GAS PRESSURE

Natural	10 mbar (4.0" w.g)
Propane	37 mbar (14.8" w.g)

GAS CONNECTION SPECIFICATIONS

R³/₄ BSP male

INJECTOR SIZES

Natural (G20) Propane (G31)

Open Burners

Main	Ø1.90 mm	Ø1.10 mm
Pilot	Ø0.32 mm	Ø0.20 mm

Griddle

Main	Ø2.10 mm	Ø1.20 mm
Pilot	Ø0.32 mm	Ø0.20 mm

Oven

Main	Ø2.80 mm	Ø1.50 mm
Pilot	Ø0.32 mm	Ø0.20 mm

INDIVIDUAL FEATURES

Spillage tray: Vitreous enamelled 20 gauge trays.

297mm x 625 mm x 13mm.

Trivets: Self locating, vitreous enamelled cast iron.

293mm x 358mm x 43mm

WEIGHT (NETT)

G50 D	220 kg
G50-8 D	295 kg

2. INSTALLATION



WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

It is important that this oven is installed correctly, and that the operation is correct before handing over to the user.

This appliance must be installed in accordance with national installation codes and in accordance with relevant national / local codes covering gas and fire health.

UNITED KINGDOM - Gas Safety (Installation & Use) Regulations 1984 (Amendment 1990).

NOTE:

Do not store or use gasoline or any other flammable vapours or liquids in the vicinity of this or any other appliances.

Do not obstruct or block the appliance's flue.

Never directly connect a ventilation system to the appliance flue outlet.

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

Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.

2.1 BEFORE CONNECTION

Check the type of gas, the specified operating pressure and the hourly consumption. This information is clearly stated on the rating plate which is located to the left of the control panel. When checking pressure, be certain that all other equipment on the same gas line is turned on.

Check the gas supply characteristics for the type of gas, supply line pressure and capacity.

A regulator is supplied with appliances for use on natural gas. (These should be fitted only by a licensed gas fitter).

The operating pressures for the respective gases are:

Natural (G20) 1.0kPa / 10 mbar (4.0" WG)

Propane (G31) 3.7kPa / 37 mbar (14.8" WG)

The pressure test point for measurement of correct appliance operating pressure is located at the hob left front corner.

On Propane gas the pressure is controlled by the supply pressure.

On Natural gas the pressure is controlled by the appliance's regulator, which can be adjusted to obtain correct operating pressure.

2.2 ASSEMBLY

- 1) Tilt the oven onto its LH side and fit both the right front leg and right rear roller in the corresponding leg rings.
- 2) Secure each one in place with the screw attached.
- 3) Lift up the LH side of the oven, then fit and secure the front LH leg and rear LH roller as described in (1) and (2).
- 4) Check that all are in place and tightened firmly.
- 5) Adjust the two front feet to make the oven steady and level.

Gas Connection

- 1) The gas regulator is supplied only for connection to a Natural gas supply.
- 2) Units for use on Propane gas do not have a regulator supplied, as the pressure is controlled by a supply regulator at the Propane gas supply tank.
- 3) It is important that adequately sized piping runs directly to the connection joint on the unit, with as few tees and elbows as possible to give maximum supply volume.
- 4) An accessible shut-off valve must be fitted on the supply line before the connection joint and pressure regulator.
- 5) A suitable jointing compound which resists the breakdown action of LP Gas must be used on every gas line connection, unless compression fittings are used.
- 6) Check all connections for leakage.

DO NOT USE A FLAME

Location

- 1) It is important to have a minimum of 25mm (1") of air space at the rear and sides of the unit from combustible surfaces.
- 2) It is important to have a minimum of 1100 mm top clearance above the cooking surface to a non-combustible ceiling or shelf and a minimum of 1500mm top clearance above the cooking surface to a combustible ceiling or shelf.

2.3 COMMISSIONING

Before leaving the new installation, check that the gas pressures are correct (refer to the specifications section). Then check operation of the unit as detailed in the operation section.

NOTE:

If for some reason it is not possible to get the appliance to function correctly, contact the supplier.

Shut off the gas supply before any maintenance work is done on the appliance.

Operate the oven for about one hour to remove any fumes or odours which may be present.

2.4 RATING PLATE LOCATION

The rating plate for G50 ranges is located to the left of the control panel.



Figure 2.1

3. OPERATION

NOTE: A full user's operation manual is supplied with the product and can be used for further referencing of installation, operation and service.

3.1 OPERATION

3.1.1 HOB OPEN BURNERS

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

- 1) Select the burner, depress and turn the corresponding knob anti-clockwise to full position (🔥).
- 2) With control knob depressed, light burner.
- 3) Release knob approximately 10-20 seconds after lighting burner.
- 4) Burner should stay alight - if not, repeat Steps 2-3.
- 5) The burner can now be operated. At this position it is full (🔥).
- 6) To achieve simmer control, depress knob and rotate fully anti-clockwise. Or operate between full (🔥) and low (🔥) positions.
- 7) When main burner is not required, turn knob clockwise back to the off position.

3.1.2 GRIDDLES

- 1) Depress the control knob and rotate anti-clockwise to the pilot (🔥) position.
- 2) With the control knob depressed, press the piezo button to ignite the pilot burner. Repeat until lit.
- 3) Release knob approximately 10 seconds after lighting pilot.
- 4) Pilot should now remain alight - if not, repeat steps 2 to 4.
- 5) Full flame can now be achieved by rotating control anti-clockwise to the first stop (🔥).
- 6) Low flame can be achieved by depressing the control knob and rotating fully anti-clockwise (🔥).

3.1.3 OVEN

- 1) Open oven doors. Push in thermostat knob and rotate anti-clockwise to the PILOT (🔥) position.
- 2) Hold in the thermostat knob.
- 3) With the thermostat knob held in, light the pilot burner by pressing the piezo button. View the lit pilot burner through the inspection hole.
- 4) Release knob approximately 10 seconds after lighting pilot.
- 5) Pilot should now remain alight - if not, repeat steps 2 to 4.
- 6) The oven temperature can now be set by rotating the control knob anticlockwise to any position from the 1 - 7 markings. The control knob requires to be slightly depressed when starting from the pilot position, however once out of the pilot position it can be freely turned up or down.

See the temperature conversion chart below for oven centre temperatures obtained at the gas mark settings 1 - 7.

Gas Mark	1	2	3	4	5	6	7
Temp °C	100	130	160	190	225	260	290

3.2 EXPLANATION OF CONTROL SYSTEM

SAFETY SYSTEM

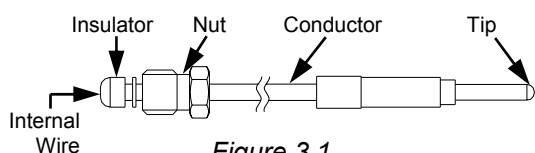
The purpose of the safety system is to shut off the flow of gas if the flame goes out. It is comprised of the flame itself, the thermocouple, and the flame failure gas valve.

The burner flame is lit by holding in the gas control knob, which in turn temporarily pushes the plunger inside the safety valve open and allows gas to flow through. Once the burner is lit, the thermocouple will begin to generate millivolts (after about 10 to 30 seconds of being heated) and will energize the electromagnet inside the gas valve. Once energized the electromagnet holds the plunger inside the gas valve in the open position. The plunger has to have been pushed all the way in for the electromagnet to be able to hold it in place. If the burner flame goes out for some reason, the thermocouple will cool after about 10 to 30 seconds and stop generating millivolts. The electromagnet will then de-energize, and the plunger will snap shut, cutting off the flow of gas.

Detail of each component in the safety system is explained below.

THERMOCOUPLE

The thermocouple is a device that generates electricity when heat is applied to the tip.



The tip of the thermocouple is located in the burner flame, and the nut at the other end of the thermocouple screws into the back of the gas valve. Inside the copper tubing is a wire which is joined at the tip but insulated from the rest of the tubing. These two parts (the copper tubing and wire) make up the "wiring" for an electrical circuit. When these two dissimilar metals, wire and tip, are heated an electrical voltage is produced. This type of thermocouple generates between 7 and 30 millivolts when heated in the pilot flame.

ELECTROMAGNETIC FLAME FAILURE GAS VALVE

The purpose of the safety valve is to shut off the flow of gas if the pilot flame goes out.

Inside the body of the gas valve is an electromagnet connected to a spring loaded plunger. When the electromagnet is energized, it holds the plunger in, allowing gas to flow through the valve. When the electromagnet is de-energized, the plunger snaps to the closed

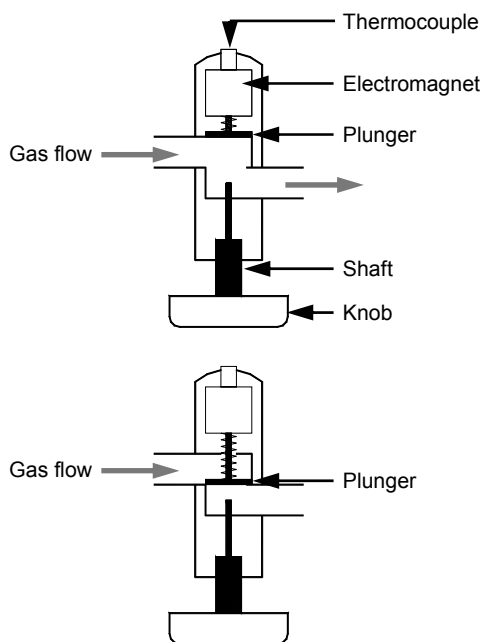


Figure 3.2

position, stopping the flow of gas.

Millivolts are provided to the electromagnet by the thermocouple (not shown) which generates millivolts when heated. The thermocouple screws into a fitting at the back of the gas valve to make an electric connection. By pressing in the gas control knob, the plunger can be temporarily held open while lighting. There's two reasons for this; gas has to flow through the safety valve to make it possible to light the burner, and secondly the plunger has to be pushed all the way in for the electromagnet to hold it in. I.e.; the electromagnet is strong enough to hold the plunger in once there, but is not strong enough to pull it in by itself. Sometimes a problem with the flame not staying lit after releasing the button can be attributed to not pushing the plunger all the way in.

The Troubleshooting Guide (Section 5) should be used to identify any incorrect operation. On correct identification of the operating fault the Troubleshooting Guide will make reference to the corrective action required, or refer to the Fault Diagnosis section and/or

4. MAINTENANCE

4.1 CLEANING

EXTERIOR

Clean with detergent. Baked on deposits or discoloration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the unit is cold and rub in the direction of the grain.

INTERIOR

Do not use wire brushes, steel wool or other abrasive materials. Clean the oven regularly with a good quality domestic oven cleaner. Once a week, remove and clean built up grease etc. from the oven racks and bottom spill over cover.

MAINTENANCE

To achieve the best results cleaning must be regular and thorough, and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that a service check is conducted every 6 months.

NOTE: The gas supply must be OFF during cleaning or maintenance.

4.2 ROUTINE PROCEDURES

It is recommended that a service check is conducted every six months.

- 1) Visual check of the pilot and main burners, to see if correct size flame, and colour on main burner.
- 2) Check the gas pressure with a manometer (water gauge).
- 3) Check and clean inside control area, making sure that all connections are secure.
- 4) Check condition of the gas supply pipe, regulator and fittings.
- 5) Check for gas leaks at all fittings inside and outside the unit.
- 6) Check gas control operation, smooth to operate. Regrease gas controls if required (refer service section).
- 7) Check thermocouple operation, burner should hold quickly after lighting, replace thermocouple if required.
- 8) Adjust the door ball catches. Check the striker plates for wear.

5. TROUBLE SHOOTING



WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

5.1 HOB

Open Burners

FAULT	POSSIBLE CAUSE	REMEDY
MAIN BURNERS WILL NOT LIGHT	Wrong size or blocked injectors.	Replace / clean injectors. (Refer service section 6.3.2)
	Obstruction in burner.	Clean burner.
	Incorrect supply pressure.	Check supply pressure.
	Faulty gas control.	Replace gas control. (Refer service section 6.3.4)
MAIN BURNER GOES OUT WHEN KNOB RELEASED	Releasing knob before the thermocouple is heated.	Hold control in for longer (30 s), see if pilot will stay lit.
	Thermocouple faulty. (Refer fault diagnosis 6.1.1)	Replace thermocouple. (Refer service section 6.3.3)
	Gas magnet faulty. (Refer fault diagnosis 6.1.1)	Replace gas magnet. (Refer service section 6.3.13)
NO LOW FIRE	Incorrect supply pressure.	Check supply pressure.
	Low fire adjustment incorrect.	Adjust. (Refer service section 6.4.3)
MAIN BURNER FLAME INCORRECT COLOUR (YELLOW / WAVY)	Aeration setting incorrect.	Adjust aeration. (Refer service section 6.4.1)

Griddle Burners

FAULT	POSSIBLE CAUSE	REMEDY
PILOT BURNER WILL NOT LIGHT	No gas supply. Gas pressure too low. Blocked pilot injector. Knob on gas control won't go fully in.	Ensure gas supply is connected and on (bottles not empty). Check gas supply pressure. (Refer specifications section) Clean or replace pilot injector. (Refer service section 6.3.8) Remove obstruction / correct control panel mounting. Replace gas control. (Refer service section 6.3.12)
PILOT FLAME SMALL / LAZY / YELLOW	Gas pressure too low. Blocked pilot injector.	Check gas supply pressure. (Refer specifications section) Clean or replace pilot injector. (Refer service section 6.3.8)
PILOT GOES OUT WHEN KNOB RELEASED	Releasing knob before the thermocouple is heated. Pilot flame too small. (Refer fault:Pilot Flame Small) Thermocouple faulty. (Refer fault diagnosis 6.1.2) Gas magnet faulty. (Refer fault diagnosis 6.1.2)	Hold control in for longer (30 s), see if pilot will stay lit. Correct fault. Replace thermocouple. (Refer service section 6.3.9) Replace gas magnet. (Refer service section 6.3.13)
GRIDDLE BURNER WILL NOT LIGHT	Wrong size or blocked injectors. Obstruction in burner. Incorrect supply pressure. Faulty gas control.	Replace / clean injector. (Refer service section 6.3.6) Clean burner. Check supply pressure. Replace gas control. (Refer service section 6.3.12)
PILOT GOES OUT WHEN MAIN BURNER COMES ON	Incorrect gas pressure. Faulty gas control.	Check supply / adjust pressure. (Refer specifications section) Replace gas control. (Refer service section 6.3.12)
PIEZO IGNITOR NOT SPARKING	Short in high tension lead. (Refer fault diagnosis 6.1.3) Piezo faulty. (Refer fault diagnosis 6.1.3)	Replace lead. (Refer service section 6.3.11) Replace piezo. (Refer service section 6.3.10)
NO LOW FIRE	Incorrect supply pressure. Low fire adjustment incorrect.	Check supply pressure. Adjust. (Refer service section 6.4.3)

5.2 OVEN

FAULT	POSSIBLE CAUSE	REMEDY
PIEZO IGNITOR NOT SPARKING	Short in high tension lead. (Refer fault diagnosis 6.1.3)	Replace lead. (Refer service section 6.4.1)
	Piezo faulty. (Refer fault diagnosis 6.1.3)	Replace piezo. (Refer service section 6.4.2)
PILOT WON'T LIGHT	Knob on gas control won't go fully in.	Remove obstruction. Correct control / wrapper mounting. Replace gas control. (Refer service section 6.4.4)
	No gas supply.	Ensure gas is connected and on (bottles not empty).
	Gas pressure too low.	Check gas supply pressure. (Refer specifications section)
	Blocked pilot spud.	Clean or replace pilot spud. Refer service section 6.4.6)
PILOT FLAME SMALL	Gas pressure too low.	Check gas supply pressure. (Refer specifications section)
	Pilot adjustment screw out of adjustment.	Adjust pilot adjustment screw. (Refer service section 6.5.6)
	Pilot spud restricted.	Clean pilot spud. (Refer service section 6.4.8)
PILOT GOES OUT WHEN KNOB RELEASED	Releasing knob before the thermocouple heated.	Hold control in for longer (30 s), see if pilot will stay lit.
	Pilot flame too small. (Refer fault: Pilot Flame Small)	Correct fault.
	Thermocouple faulty. (Refer fault diagnosis 6.1.2)	Replace thermocouple. (Refer service section 6.4.9)
PILOT FLAME YELLOW / LAZY	Gas pressure incorrect.	Check gas supply pressure. (Refer specifications section)
	Restriction in pilot spud or aeration.	Clean or replace as required. (Refer service section 6.4.8)
PILOT GOES OUT WHEN MAIN BURNER COMES ON	Incorrect gas pressure.	Check supply / adjust pressure. (Refer specifications section)
	Faulty gas control.	Replace gas control. (Refer service section 6.4.4)
PILOT GOES OUT WHILE OVEN IN USE, CAN RE-LIGHT	Gas supply - incorrect or fluctuating pressure.	Check supply / adjust pressure.
	Thermocouple faulty. (Refer fault diagnosis 6.1.2)	Replace thermocouple. (Refer service section 6.4.9)
	Draught at installation (blowing pilot out).	Shield oven from excessive breeze.

FAULT	POSSIBLE CAUSE	REMEDY
MAIN BURNERS WILL NOT LIGHT	Wrong size or blocked injectors. Small pilot flame. (Refer fault:Small Pilot Flame) Faulty gas control. Incorrect supply pressure.	Replace / clean injectors. (Refer service section 6.4.6) Correct fault. Replace gas control. (Refer service section 6.4.4) Check supply correct pressure.
BURNERS DO NOT BURN CORRECTLY (ROAR /LIGHT BACK /INCORRECT COLOUR)	Incorrect supply pressure. Burner aeration incorrect. Incorrect injector sizes. Burner faulty.	Check supply pressure. Adjust burner aeration slide. (Refer service section 6.5.1) Check injector sizes and replace if necessary. (Refer service section 6.4.6) Replace burner. (Refer service section 6.4.5)
SET TEMPERATURE NOT REACHED	Gas supply fluctuating. Gas control faulty. Thermostat out of calibration.	Check supply correct pressure. Replace gas control. (Refer service section 6.4.4) Recalibrate thermostat. (Refer service section 6.5.7)
OVEN TOO HOT	Thermostat out of calibration.	Recalibrate thermostat. (Refer service section 6.5.7)
DOOR DOES NOT CLOSE	Tray in way of door. Door catch setting incorrect. Door hinges / pins worn.	Correctly position tray in rack. Adjust. (Refer service section 6.5.9) Replace. (Refer service section 6.4.10)

6. SERVICE PROCEDURES



WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

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6.1 FAULT DIAGNOSIS

6.1.1 HOB BURNER GOES OUT WHEN KNOB RELEASED

Thermocouple faulty

Inspect thermocouple for build-up of carbon or food deposits on the tip. Clean off any deposits, taking care not to scratch off the aluminium coating on the thermocouple.

Check that the thermocouple tip is in the flame zone of the burner. When the burner is lit, the flame should impinge on the top 5mm of the thermocouple tip.

NOTE: The thermocouple should not touch the burner.

Check thermocouple connection to gas control is firm (loose connections will cause resistance in millivolt circuit and result in flame outage).

If connection is OK, then disconnect the thermocouple from the gas control, light the burner, and whilst holding the control knob in, measure voltage between the thermocouple and earth (e.g. the body of the gas control). This should read approximately 30mV. If this reading is less than 10mV then the thermocouple is faulty—replace.

Gas magnet faulty

If thermocouple milli-voltage is above 10mV, and the burner still will not hold, then the gas magnet is faulty - replace.

6.1.2 PILOT GOES OUT WHEN CONTROL KNOB IS RELEASED

Pilot flame too small

If pilot can be lit but the flame is too small to impinge on the thermocouple, then check the gas pressure. If ok, remove pilot injector from pilot burner and check for blockages and/or correct size.

Thermocouple faulty

Inspect thermocouple for build-up of carbon or food deposits on the tip. Clean off any deposits, taking care not to scratch off the aluminium coating on the thermocouple.

Check that the thermocouple tip is in the flame zone of the pilot burner. When the burner is lit, the flame should impinge on the

top 5mm of the thermocouple tip.

NOTE: The thermocouple should not touch the burner.

Check thermocouple connection to gas control is firm (loose connections will cause resistance in millivolt circuit and result in pilot outage).

If connection is OK, then disconnect the thermocouple from the gas control, light the pilot, and whilst holding the control knob in, measure voltage between the thermocouple and earth (e.g. the body of the gas control). This should read approximately 30mV. If this reading is less than 10mV then the thermocouple is faulty—replace.

Gas magnet faulty

If thermocouple milli-voltage is above 10mV, and the pilot still will not hold, then the gas magnet is faulty - replace.

6.1.3 PIEZO IGNITOR NOT SPARKING

Short in high tension lead

If repeated sparking of the piezo shows intermittent sparking at the electrode, then the lead should be traced to find area of short. This can normally be visually seen as the spark arcs. If the lead is shorting the best solution is to replace it, as the electrical insulation strength of the lead may have deteriorated.

If the spark arc can be seen at the electrode insulator at the pilot burner instead of at the electrode tip, then the insulator probably has a fracture and should be replaced.

Piezo ignitor faulty

If no spark at all can be generated, remove piezo ignitor and hold close to the hob body, depress piezo ignitor and if a spark cannot be generated to hob body the piezo ignitor is faulty and should be replaced.

NOTE: If piezo ignition fails, the pilot can be manually lit in the interim until the piezo circuit is repaired. A standard taper torch or matches/lighter can be used for manual back-up ignition.

6.2 ACCESS

6.2.1 HOB CONTROL PANEL

- 1) Remove all gas control knobs by pulling away from the control panel.
- 2) Remove the two screws securing the control panel to the hob.
- 3) Remove the control panel.



Figure 6.2.1

6.2.2 OVEN CONTROL PANEL

- 1) Remove the one screw at the top centre of the control panel.
- 2) The control panel will now hinge along bottom edge.



Figure 6.2.2

6.2.3 OVEN BURNER

- 1) Open oven doors.
- 2) Remove all racks and trays from inside oven.
- 3) Remove enamelled tray from bottom of oven.
- 4) Remove flame baffle from oven (one screw).

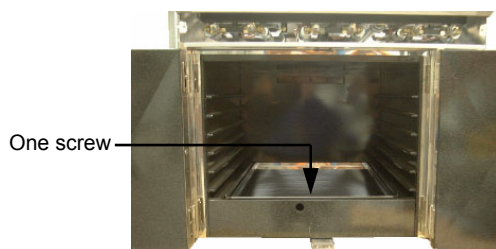


Figure 6.2.3

6.2.4 RH SIDE PANEL

- 1) Remove two screws at rear of oven.



Figure 6.2.4

- 2) Slide RH side panel towards rear of oven and remove.



Figure 6.2.5

6.3 REPLACEMENT - HOB

6.3.1 OPEN BURNER

- 1) Remove pot-stand/trivet and pot-stand spider from above burner to be replaced.
- 2) Remove burner cap.
- 3) Lift the burner out of the unit, and replace.

6.3.2 OPEN BURNER INJECTOR

- 1) Remove main open burner (refer 6.3.1).
- 2) Remove heat shield (refer figure 6.3.2).
- 3) Unscrew injector from gas control.

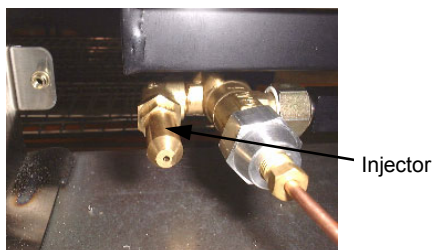


Figure 6.3.1

- 4) Clean or replace injector as necessary, and re-assemble in reverse order.

6.3.3 OPEN BURNER THERMOCOUPLE

- 1) Remove burner (refer 6.3.1).
- 2) Remove heat shield (2 screws).

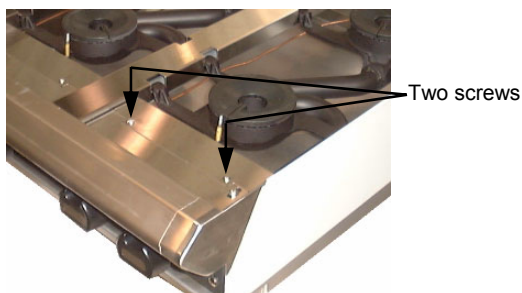


Figure 6.3.2

- 3) Unscrew the thermocouple from the thermocouple bracket.

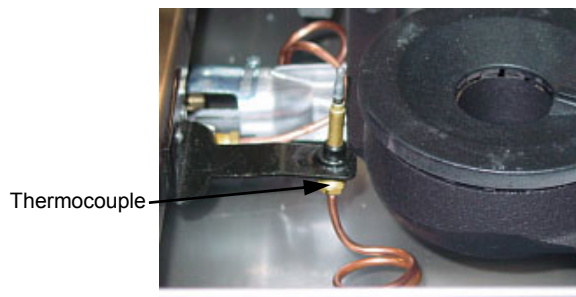


Figure 6.3.3

- 4) Unscrew the thermocouple from the gas control.

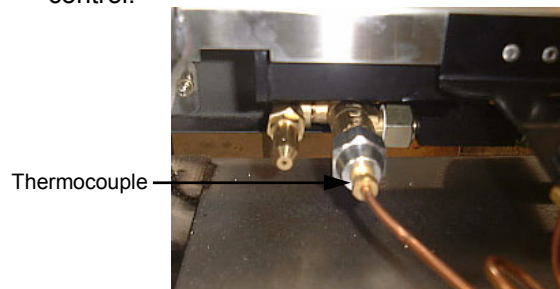


Figure 6.3.4

- 5) Replace and reassemble in reverse order.

! IMPORTANT: WHEN SCREWING THERMOCOUPLE BACK INTO GAS CONTROL, ONCE THREADED UP, TIGHTEN UP ANOTHER ¼ TURN ONLY. **DO NOT OVER TIGHTEN.**

6.3.4 OPEN BURNER GAS CONTROL

- 1) Remove fat collection trays.
- 2) Remove control panel (refer 6.2.1)
- 3) Remove open burner (refer 6.3.1).
- 4) Disconnect thermocouple from the gas control.

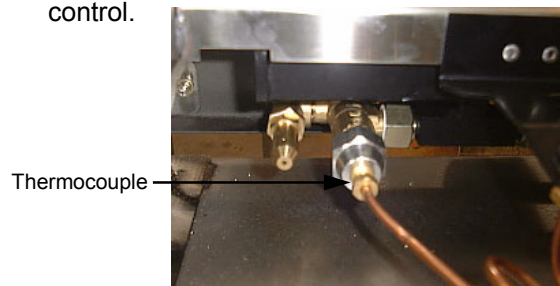


Figure 6.3.5

- 5) Using 19 mm spanner, undo compression nut securing gas control to manifold assembly.

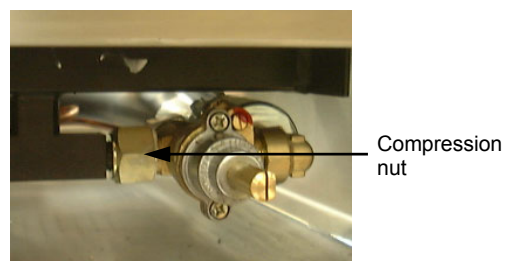


Figure 6.3.6

- 6) Replace and re-assemble in reverse order. Check for gas leaks with soapy water.

6.3.5 GRIDDLE BURNER

- 1) Remove griddle plate.
- 2) Unscrew the $\frac{3}{16}$ " screw at rear of burner.

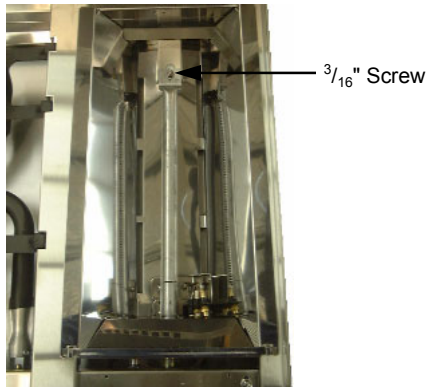


Figure 6.3.7

- 3) Remove burner, replace and reassemble in reverse order.

6.3.6 GRIDDLE BURNER INJECTOR

- 1) Remove griddle burner (refer 6.3.5).
- 2) Remove the heat shield (two tabs).

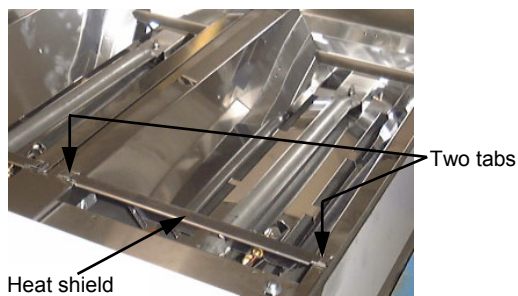


Figure 6.3.8

- 3) Remove the griddle injector from the gas control.

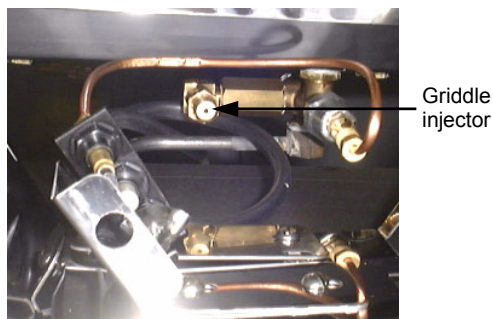


Figure 6.3.9

- 4) Clean or replace as necessary, and reassemble in reverse order.

6.3.7 GRIDDLE BURNER PILOT

- 1) Remove griddle burner (refer 6.3.5).
- 2) Remove heat shield (refer figure 6.3.6).
- 3) Unscrew the pilot supply tube, piezo electrode, and thermocouple from pilot assembly.

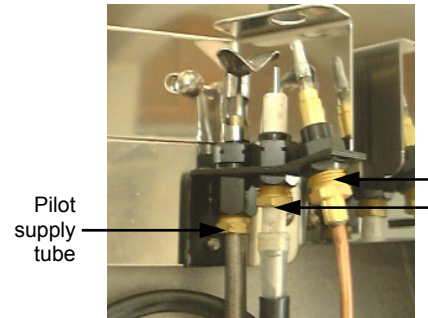


Figure 6.3.10

- 4) Undo two screws securing pilot burner bracket to griddle reflector.

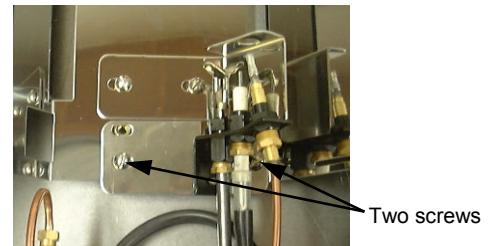


Figure 6.3.11

- 5) Remove pilot burner from bracket (two screws).
- 6) Replace and reassemble in reverse order.

6.3.8 GRIDDLE BURNER PILOT INJECTOR

- 1) Remove griddle burner (refer 6.3.5).
- 2) Remove heat shield (refer figure 6.3.6).
- 3) Unscrew the pilot supply tube from the pilot burner assembly.

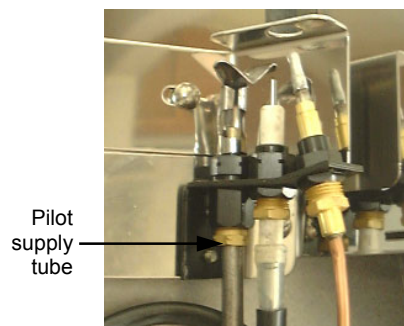


Figure 6.3.12

- 4) Extract injector from pilot burner.
- 5) Clean or replace as necessary, and reassemble in reverse order.

6.3.9 GRIDDLE BURNER PILOT THERMOCOUPLE

- 1) Remove griddle burner (refer 6.3.5).
- 2) Remove heat shield (refer figure 6.3.6).
- 3) Unscrew the pilot thermocouple from the pilot burner assembly.

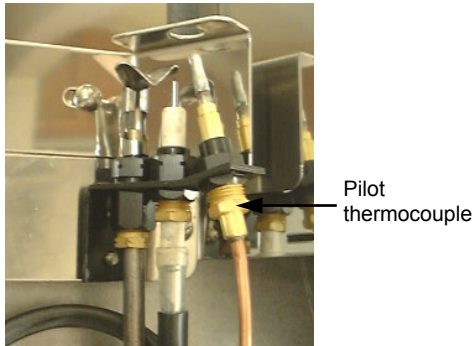


Figure 6.3.13

- 4) Undo thermocouple from griddle gas control.

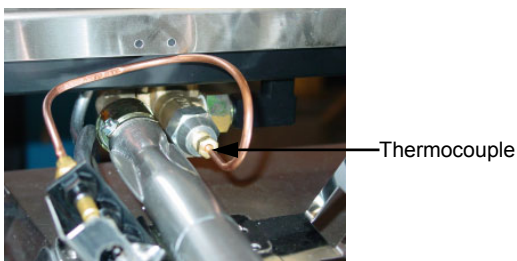


Figure 6.3.14

- 5) Replace and reassemble in reverse order.

! IMPORTANT: WHEN SCREWING THERMOCOUPLE BACK INTO GAS CONTROL, ONCE THREADED UP, TIGHTEN UP ANOTHER ¼ TURN ONLY. DO NOT OVER TIGHTEN.

6.3.10 GRIDDLE BURNER PIEZO IGNITOR

- 1) Remove control panel (refer 6.2.1).
- 2) Undo nut securing piezo ignitor from rear of control panel.

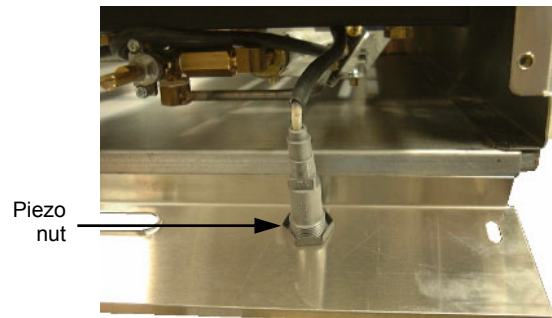


Figure 6.3.13

- 3) Remove H.T. lead from piezo ignitor.
- 4) Replace and reassemble in reverse order.

6.3.11 GRIDDLE BURNER H.T. LEAD

- 1) Remove control panel (refer 6.2.1).
- 2) Remove H.T. lead from piezo ignitor and pilot electrode.

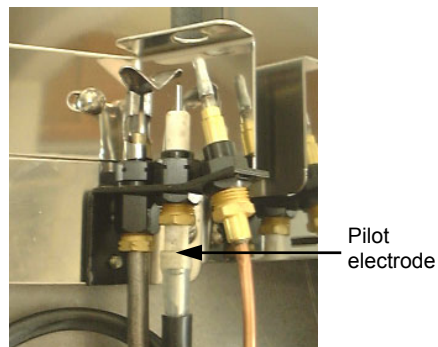


Figure 6.3.14

- 3) Replace lead and reassemble in reverse order.

6.3.12 GRIDDLE BURNER GAS CONTROL

- 1) Remove fat collection trays.
- 2) Remove griddle plate.
- 3) Remove control panel (refer 6.2.1).
- 4) Disconnect piezo H.T. lead from piezo ignitor.
- 5) Unclip and remove front heat shield (refer figure 6.3.6).
- 6) Slide reflector panel forward and lift away at rear.
- 7) Undo pilot supply and disconnect pilot thermocouple from gas control.

- 8) Using 19 mm spanner, undo compression nut securing gas control to manifold assembly.

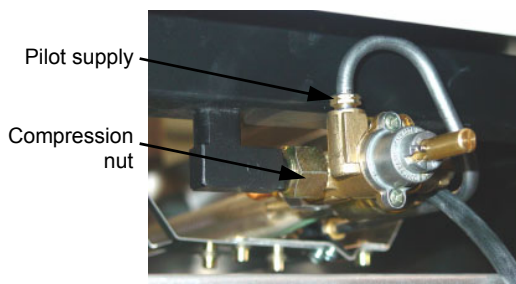


Figure 6.3.15

- 9) Replace and reassemble in reverse order. Check for gas leaks with soapy water.

6.3.13 GAS MAGNET

- 1) Remove the gas control from the hob (refer 6.3.4 / 6.3.12).
- 2) On suitable work surface, remove rear nut from gas control.



Figure 6.3.16

- 3) Extract gas magnet.
- 4) Replace and reassemble in reverse order.



Figure 6.3.17

6.4 REPLACEMENT- OVEN

6.4.1 OVEN H.T. LEAD

- 1) Open oven control panel (refer 6.2.2).
- 2) Gain access to the oven burner (refer 6.2.3).
- 3) Remove the piezo H.T. lead from the ignitor and the piezo electrode, and then remove lead from oven.

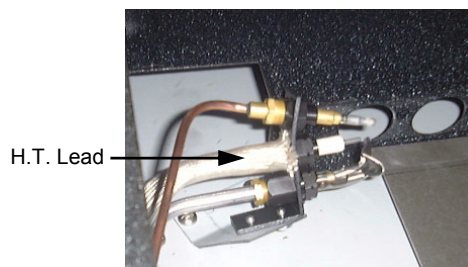


Figure 6.4.1

- 4) Replace H.T. lead, and re-assemble in reverse order.

6.4.2 OVEN PIEZO ELECTRODE

- 1) Gain access to the oven burner (refer 6.2.3).
- 2) Remove the H.T. lead from the piezo electrode.
- 3) Undo the nut securing the piezo electrode to the pilot assembly, and remove electrode.
- 4) Replace and reassemble in reverse order.

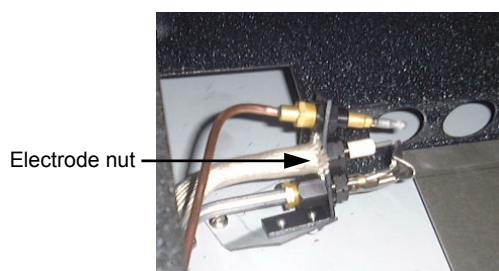


Figure 6.4.2

6.4.3 OVEN PIEZO IGNITOR

- 1) Open oven control panel (refer 6.2.2).
- 2) Undo nut securing piezo ignitor to control panel.

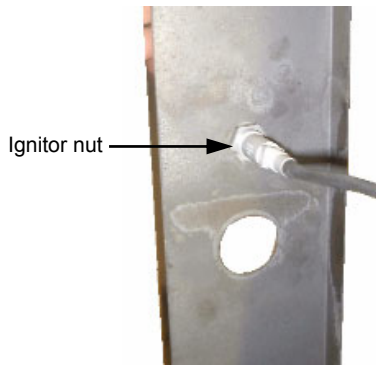


Figure 6.4.3

- 3) Replace ignitor and reassemble in reverse order.

6.4.4 OVEN GAS CONTROL

- 1) Open oven control panel (refer 6.2.2) and remove RH side panel (refer 6.2.4).
- 2) Remove all gas pipes and thermocouple from the gas control.

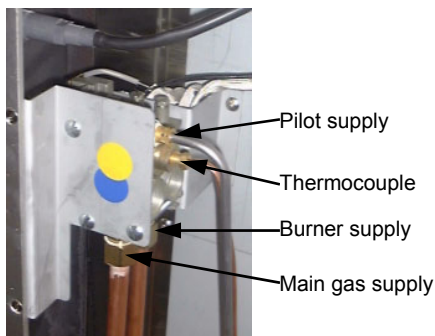


Figure 6.4.4

- 3) Remove thermostat phial from bracket inside oven, and pass phial through wall of oven.

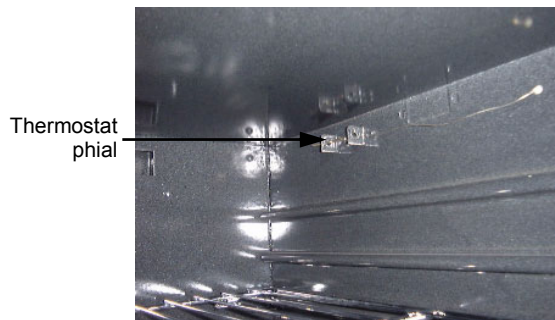


Figure 6.4.5

- 4) Undo three screws (and nuts) securing gas control to bracket.

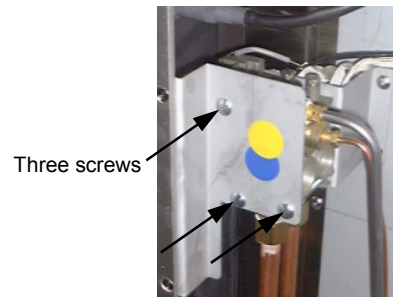


Figure 6.4.6

- 5) Remove gas control from control cavity.
- 6) Replace and reassemble in reverse order.
- 7) Set valve up according to sections 6.5.4-6.5.6.
- 8) Check oven for correct operation.

6.4.5 OVEN BURNER

- 1) Gain access to oven burner (refer 6.2.3).
- 2) Remove the two screws securing the burner to the oven bottom.

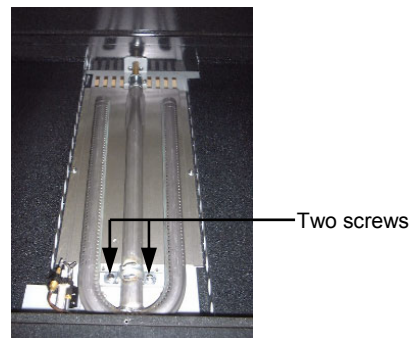


Figure 6.4.7

- 3) Replace the burner and reassemble in reverse order.

6.4.6 OVEN BURNER INJECTOR

- 1) Remove the oven burner (refer 6.3.21).
- 2) Unscrew the burner injector.

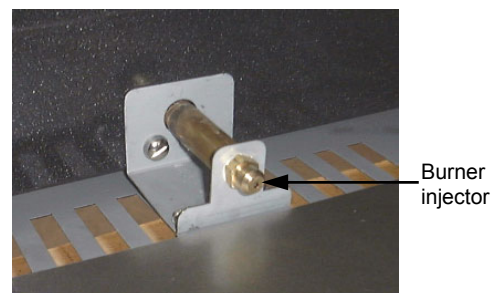


Figure 6.4.8

- 3) Clean or replace as necessary, and reassemble in reverse order.

6.4.7 OVEN PILOT BURNER

- 1) Gain access to the oven burner (refer 6.2.3).
- 2) Disconnect the pilot supply tube, thermocouple and piezo H.T. lead from the pilot burner.

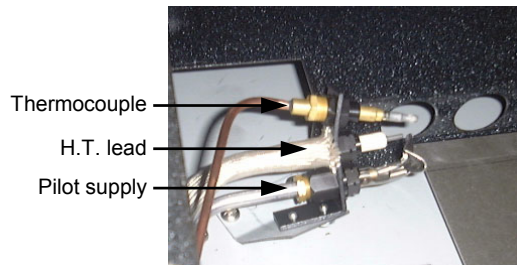


Figure 6.4.9

- 3) Undo the two screws securing the pilot burner bracket to the bottom of the oven.

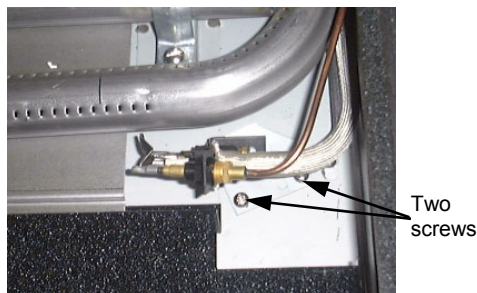


Figure 6.4.10

- 4) Undo the two screws securing the pilot burner to the bracket.
- 5) Replace the pilot burner and reassemble in reverse order.

6.4.8 OVEN PILOT BURNER INJECTOR

- 1) Gain access to the oven burner (refer 6.2.3).
- 2) Remove the pilot supply tube from the pilot burner.

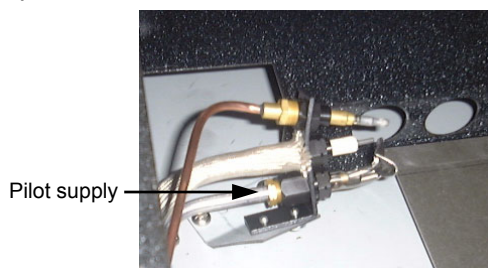


Figure 6.4.11

- 3) Extract the pilot injector from the burner, and clean or replace as required.

6.4.9 OVEN THERMOCOUPLE

- 1) Gain access to the oven burner (refer 6.2.3).
- 2) Undo the thermocouple from the pilot burner.

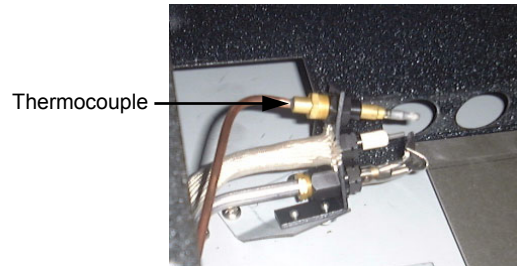


Figure 6.4.12

- 3) Remove right hand side panel (refer 6.2.4).
- 4) Undo thermocouple from rear of gas control.

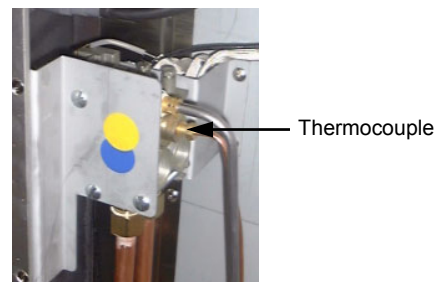


Figure 6.4.13

- 5) Withdraw thermocouple from oven.
- 6) Replace and reassemble in reverse order.

! IMPORTANT: WHEN SCREWING THERMOCOUPLE BACK INTO GAS CONTROL, ONCE THREADED UP, TIGHTEN UP ANOTHER ¼ TURN ONLY. DO NOT OVER TIGHTEN.

6.4.10 DOOR HINGE

- 1) Open oven door.
- 2) Undo three screws securing hinge to oven body, and three screws securing hinge to door.

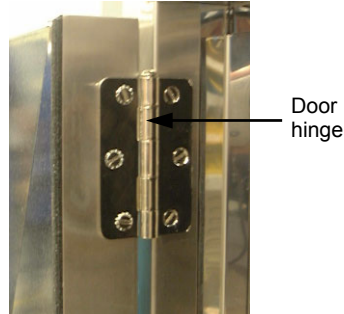


Figure 6.4.14

- 3) Replace hinge and reassemble in reverse order.

6.4.11 DOOR BALL CATCH

- 1) Open right hand oven door.
- 2) Loosen the door catch locknut.
- 3) Turn the slot on the ball catch anticlockwise to unscrew the ball catch.
- 4) Replace and reassemble.



Figure 6.4.15

6.5 ADJUSTMENT

6.5.1 BURNER AERATION

The open top, griddle and oven burners can all be adjusted to give the most efficient flame. If the flame is yellow and wavy, then the burner needs adjusting.

- 1) Loosen the aeration slide screw.

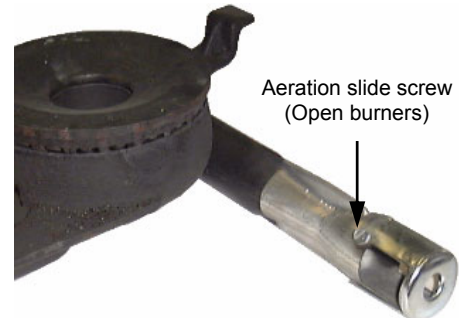


Figure 6.5.1

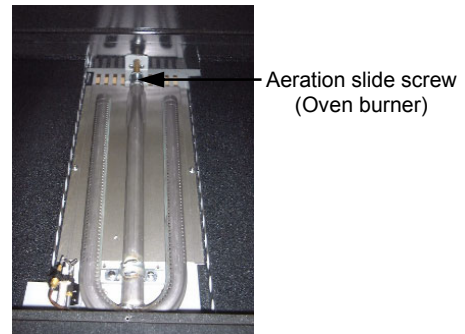


Figure 6.5.2

- 2) Adjust the aeration slide as required.
The most efficient flame is clear blue/green in colour.

6.5.2 RE-GREASING HOB GAS CONTROL

- 1) Remove gas control (refer 6.3.4).
- 2) Remove two screws securing shaft of gas control.

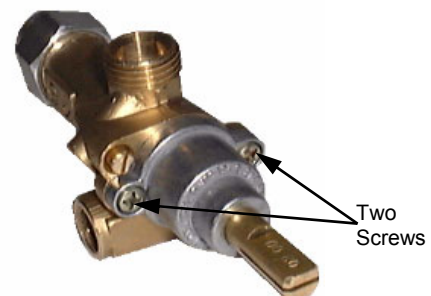


Figure 6.5.3

- 3) Withdraw spindle from gas control barrel, noting it's orientation.



Figure 6.5.4

- 4) Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste) / Dry Moly Paste to the outside of the spindle.
- 5) Replace spindle and re-assemble gas control in reverse order.

6.5.3 HOB LOW FIRE ADJUSTMENT

- 1) Remove control panel (refer 6.2.1).
- 2) Light burner and turn gas tap to low position.
- 3) Turn low fire adjustment screw, located above and to the right of the gas control shaft, until the desired low flame is achieved.

NOTE: The low fire adjustment screw should be paint sealed following adjustment.

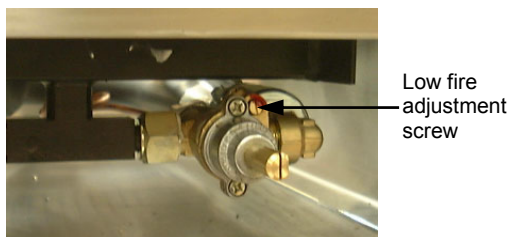


Figure 6.5.5

6.5.4 OVEN HIGH FIRE ADJUSTMENT

NOTE: The maximum flow setting on the oven control is factory set on the oven control is factory set and sealed. It should not be necessary to adjust at any stage. However, if correct operation is required to be verified, the following check should be made.

- 1) Remove the RH side panel (refer 6.2.4), and the oven control panel (refer 6.2.2).
- 2) Light the oven burner (refer operation section).
- 3) Check the oven burner pressure by fitting a manometer over the burner pressure test point (front test point) on the gas control. The burner pressure should be as listed below with burner at maximum rate (gas mark 7).

Propane 35 mbar $\pm$ 2.0 (14" WG $\pm$ 0.4")

Natural 8.7 mbar $\pm$ 1.0 (3.5" WG $\pm$ 0.2")

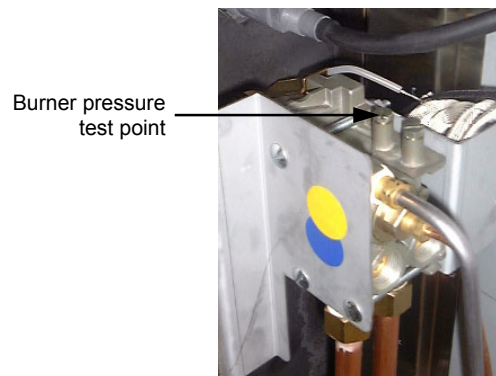


Figure 6.5.6

- 4) If the pressure is incorrect, then adjust the maximum flow rate adjuster screw, located on underside of gas control.

NOTE: Do not unscrew more than two turns.

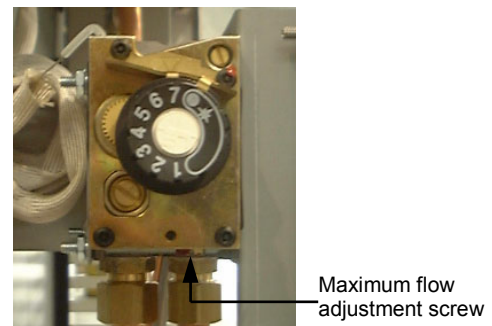


Figure 6.5.7

- 5) Paint seal the adjustment screw.

6.5.5 OVEN LOW FIRE ADJUSTMENT

NOTE: The minimum flow setting is important to ensure good temperature control of the oven. The minimum flow setting on the oven control is factory set and sealed. It should not be necessary to adjust at any stage. However, if correct operation is required to be verified, the following check should be made.

- 1) Remove the RH side panel (refer 6.2.4), and the oven control panel (refer 6.2.2).
- 2) Light the oven burner (refer operation section).
- 3) Fit a manometer over the burner pressure test point (front test point) on the gas control. Turn the control to gas mark 7, then turn back until just before the thermostat control snap-action turns the burner off. The burner should now be operating at the minimum flow rate. The burner pressure at this rate should be as listed below.

Propane 7.5 mbar (3" WG)

Natural 3.7 mbar (1.5" WG)

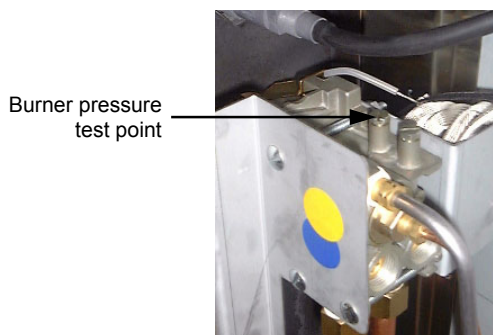


Figure 6.5.8

- 4) If the pressure is incorrect, then adjust the minimum flow rate adjuster screw, located at the left hand bottom corner at the front of the gas control.

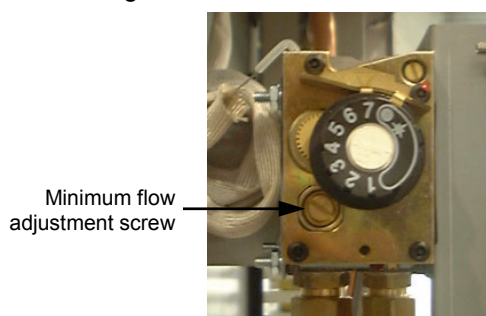


Figure 6.5.9

- 5) Paint seal the adjustment screw.

6.5.6 OVEN PILOT ADJUSTMENT

NOTE: The pilot flame adjusting screw should always be fully open and is factory set and sealed in this position.

- 1) Remove control panel (refer 6.2.1).
- 2) Light pilot burner.
- 3) To increase the pilot flame, turn pilot adjustment screw anti-clockwise.

To decrease the pilot flame turn pilot adjustment screw clockwise.

NOTE: The correct setting is achieved by fully screwing in the adjustment screw, and then unscrewing three full turns.

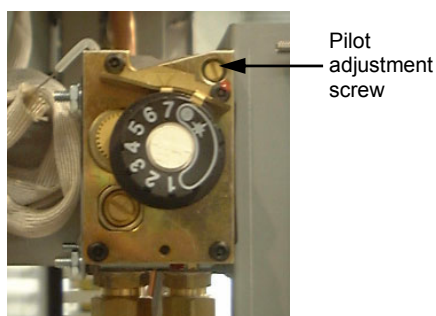


Figure 6.5.10

6.5.7 OVEN THERMOSTAT CALIBRATION

NOTE: As the thermostat control has special fasteners, a Torx T20 security tip or screwdriver is required. These are readily available from a tool retailer.

- 1) Place an accurate thermometer or thermocouple in the centre of the oven.
- 2) Light burner and set the thermostat knob to gas mark 4.
- 3) Wait for the oven temperature to stabilise (approximately 20 minutes). Oven centre temperature should be $190^{\circ}\text{C} \pm 10^{\circ}\text{C}$.

Gas Mark	1	2	3	4	5	6	7
Temp °C	100	130	160	190	225	260	290

NOTE: Should a problem exist, the following checks should be made before assuming the thermostatic control calibration is faulty.

- a. Check burner pressure.
- b. Check the MAXIMUM flow adjustment setting on control valve (refer 6.5.4).
- c. Check the MINIMUM flow adjustment setting on control valve (refer 6.5.5).
- d. Check the pilot burner rate adjustment (refer 6.5.6).
- 4) Remove the cap (A) by prying off with a small flat blade tip screwdriver.
- 5) With the control knob (C) in the off position and while holding it in, undo the Torx head screw (B).
- 6) Pull the control knob (C) straight off taking care not to rotate it at all while extracting. Ensure the spring (D) is not lost.
- 7) Put a mark on the gear (E) for future reference to rotation of gear.
- 8) Carefully rotate the gear (E) for adjustment.
One tooth rotation equals a temperature change of 5°C .
Anticlockwise to decrease temperature.
- 9) Replace the knob, ensuring spring is in position and taking care not to rotate the knob while inserting, hold fully in.

- 10) Replace Torx head screw and release knob.
- 11) Test oven temperature, and re-adjust if required.
- 12) Push snap cap back into position on knob.

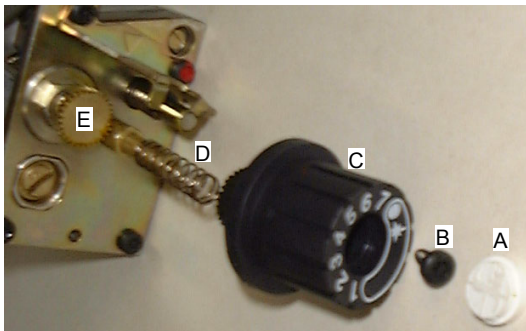


Figure 6.5.11

6.5.9 DOOR ALIGNMENT

A small amount of adjustment can be made to the alignment of the oven doors in order to ensure a good seal.

- 1) Open the oven doors, and loosen the screws securing the door hinges to the oven.
- 2) Adjust the door position a small amount to ensure even sealing around the perimeter of the door. As a guide, a single sheet of paper should be able to be inserted between the metal to metal seal.
- 3) Tighten the screws, and recheck the door position.

6.5.8 DOOR BALL CATCH SETTING

- 1) Open right hand oven door.
- 2) Loosen the door catch locknut.
- 3) Turn the slot on the ball catch to adjust the height of the roller, anticlockwise to increase height, clockwise to decrease roller height.
- 4) Tighten locknut.



Figure 6.5.12

- 5) The position of the door catch plate can also be adjusted in or out to ensure that the door closes correctly.

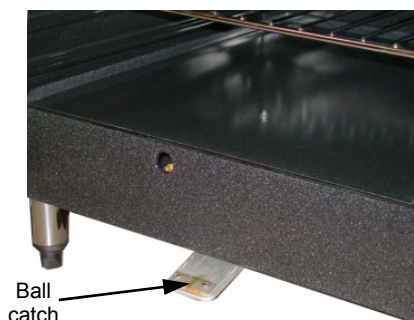


Figure 6.5.13

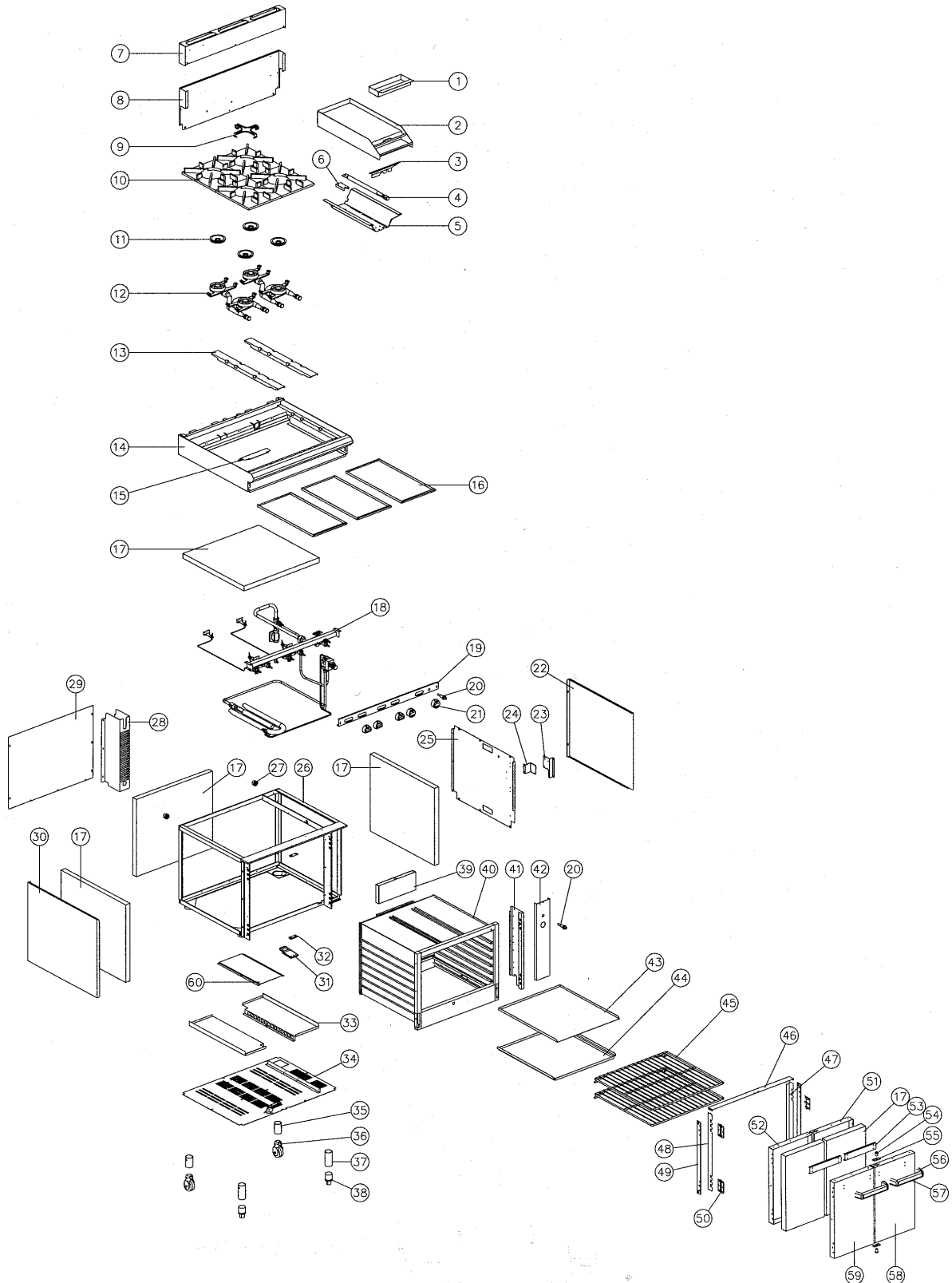
7. SPARE PARTS

PART NO	DESCRIPTION
<u>Open Burners</u>	
004573	Burner Front
004574	Burner Rear
004618	Burner Cap
037190	Injector (Natural) Ø 1.90 mm
037110	Injector (Propane) Ø 1.10 mm
019430	Gas Control
019428	Thermocouple - Front M9 x 320 mm UNIFIED
019429	Thermocouple - Rear M9 x 850 mm UNIFIED
019371	Pressure Test Point
<u>Griddle</u>	
014105	Burner
034210	Injector (Natural) Ø 2.10mm
034120	Injector (Propane) Ø 1.20mm
017800	Gas Control
019215K	Pilot Burner Kit
018693	Pilot Orifice (Natural) Ø 0.32 mm
018692	Pilot Orifice (Propane) Ø 0.20 mm
019428	Thermocouple
020119	Piezo Ignitor
018095	Piezo H.T Lead
016385	Griddle 300mm
016386	Griddle 600mm
016387	Griddle 900mm
<u>Oven</u>	
012248	Oven Burner
018691K	Oven Pilot Burner Kit
020253	Oven Thermocouple
032280	Oven Burner Injector (Natural) Ø 2.80 mm
032150	Oven Burner Injector (Propane) Ø 1.50 mm
018693	Pilot Orifice (Natural) Ø 0.32 mm
018692	Pilot Orifice (Propane) Ø 0.20 mm
019406K	Thermostat/Gas Control Kit
016320	Piezo Ignitor
018695	Piezo H.T Lead
020267	Low fire screw - (Natural and Propane) 1.2mm
<u>General</u>	
004125	Pot Stand/Trivet
016659	Pot Stand Spider
004158	Hob Spillage Tray
019435	Knob - Open Burner (FRONT & GRIDDLE)
019436	Knob - Open Burner (REAR)
011853	Regulator ³ / ₄ " - (Natural Gas only)
011005	Ball Catch
010254	Striker Plate
018031	Handle Tube
018081K	Handle End Cap
019455	Instruction Book

8. PARTS DIAGRAM

8.1 MAIN ASSEMBLY

G50C ILLUSTRATED

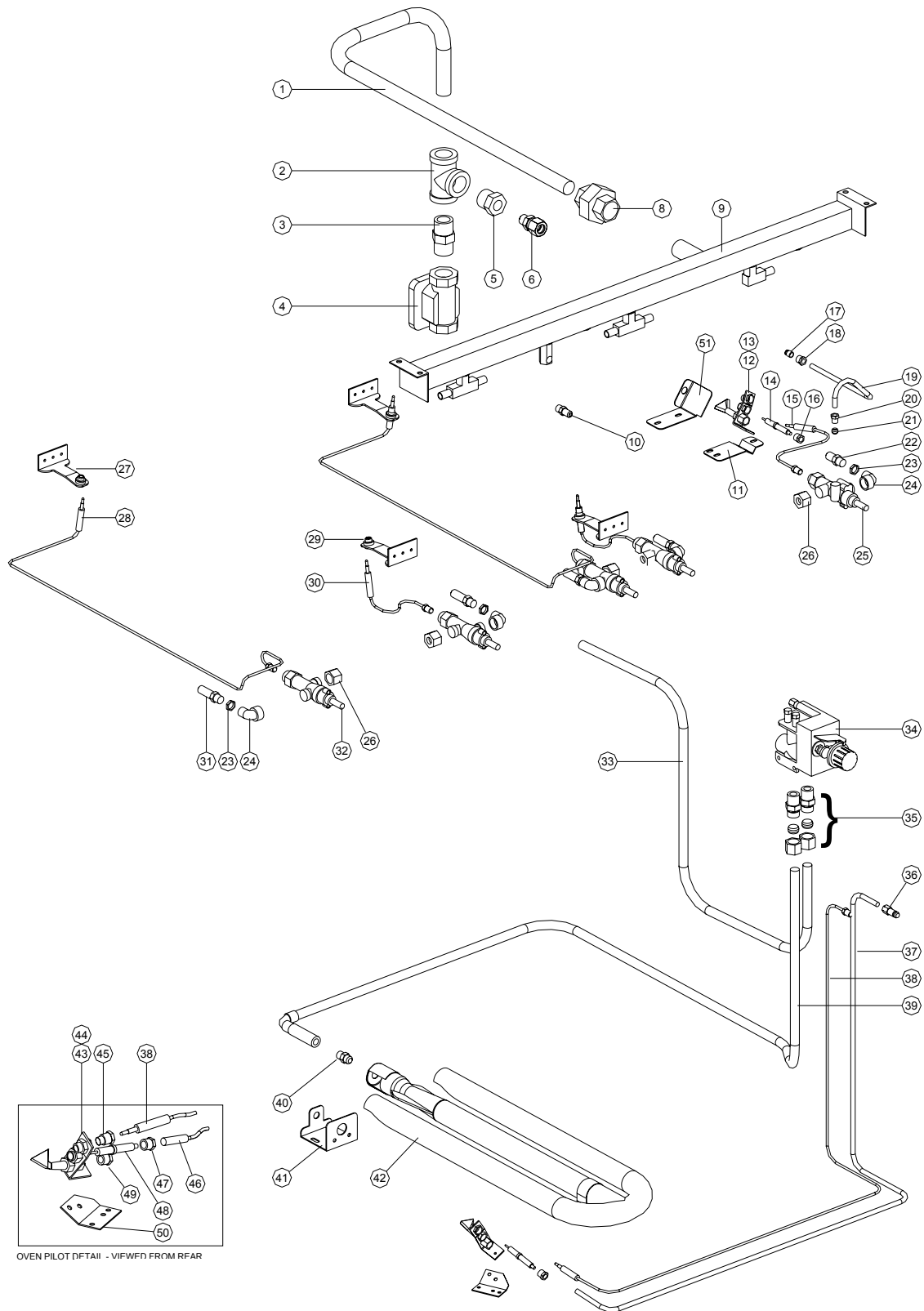


Pos	Part no.	Description
1	016511	TROUGH TRAY
2	016387	GRIDDLE ('A' OPTION)
	016386	GRIDDLE ('B' OPTION)
	016385	GRIDDLE ('C' OPTION)
3	019424	HEAT SHIELD
4	014105	GRIDDLE BURNER
5	019431	GRIDDLE REFLECTOR
6	014106	GRIDDLE BURNER BRACKET
7	012862	SPLASHBACK - G50
	012863	SPLASHBACK - G50-8
8	012849	HOB BACK PANEL - G50
	012850	HOB BACK PANEL - G50-8
9	016659	POT STAND SPIDER
10	004125	POT STAND
11	004618	BURNER CAP
12	004079	FRONT BURNER ASSEMBLY
	004080	REAR BURNER ASSEMBLY
13	019261	POT SUPPORT
14	012856	HOB - G50
	012858	HOB - G50-8
15	022064	HEAT SHIELD
16	004158	HOB TRAY
17	-----	INSULATION
18	-----	GAS PIPING ASSEMBLY (SEE SECTION 8.2)
19	004611	HOB CONTROL PANEL G50-A
	004610	HOB CONTROL PANEL G50-B
	004609	HOB CONTROL PANEL G50-C
	004608	HOB CONTROL PANEL G50-D
	004626	HOB CONTROL PANEL G50-8A
	004627	HOB CONTROL PANEL G50-8B
	004628	HOB CONTROL PANEL G50-8C
	004629	HOB CONTROL PANEL G50-8D
20	020119	PIEZO IGNITOR
	018095	H.T LEAD (NOT ILLUSTRATED)
21	019435	KNOB ASSEMBLY FRONT
	019436	KNOB ASSEMBLY REAR
22	015045	SIDE PANEL - R.H G50
	015046	SIDE PANEL - R.H G50-8
	015047	COVER PANEL G50-8
	012017	BASE PANEL G50-8
23	019260	CONTROL BRACKET - RH
24	019259	CONTROL BRACKET - LH
25	015042	SIDE INSULATION PANEL
26	004257	CHASSIS G50
	004258	CHASSIS G50-8
27	014157	SPACER FOOT
28	014798	GAS HOUSING
29	014804	BACK PANEL
	014925	SECOND BACK PANEL G50-8 ONLY
30	013249	SIDE PANEL - LH
31	004338	STRIKER PLATE EXTENSION
32	010254	STRIKER PLATE
33	004157	DRAUGHT BOX
34	014927	BOTTOM INSULATION PANEL
35	013661	LEG TUBE - CASTOR
	015139	CASTOR ASSEMBLY (34 & 35 ASSEMBLED)

36	012776	CASTOR ASSEMBLY
	015652	CASTOR YOKE
	011046	WHEEL - 75mm
	014854	WHEEL PIN
37	014873	LEG TUBE - ADJUSTABLE
	014872	ADJUSTABLE LEG ASSEMBLY (37 & 38 ASSEMBLED)
38	010990	ADJUSTABLE FOOT
39	012233	VENT
40	004259	OVEN
41	013247	SPACER PANEL
42	004612	OVEN CONTROL PANEL
43	004156	OVEN TRAY
44	011186	FLAME BAFFLE
45	010377	OVEN RACK
46	014314	OVEN TRIM - TOP
47	014356	OVEN TRIM - R.H
48	014355	OVEN TRIM - L.H
49	013248	HINGE PLATE
50	016406	BUTT HINGE
51	004334	DOOR INNER - R.H
52	004333	DOOR INNER - L.H
53	018138	HANDLE STIFFENER
54	011005	BALL & LOCKNUT
55	018789	BALL CATCH PLATE
56	018081K	HANDLE END CAP
57	018131	DOOR HANDLE
58	013243	DOOR OUTER - R.H
59	013244	DOOR OUTER - L.H
60	024023	RADIATION PANEL

8.2 GAS PIPING ASSEMBLY

G50C ILLUSTRATED



Pos	Part no.	Description
1	014803	HOB SUPPLY PIPE
2	011833	TEE - $\frac{3}{4}$ "
3	013473	NIPPLE - $\frac{3}{4}$ " HEX
4	011853	REGULATOR (NATURAL GAS ONLY)
5	012048	REDUCING BUSH - $\frac{3}{8}$ " x $\frac{3}{4}$ "
6	013837	CONNECTOR (FROM S/N 224660)
	011003	CONNECTOR - $\frac{1}{2}$ " x $\frac{3}{8}$ " (TO S/N 224659) – NOT ILLUSTRATED
	011002	CONE NUT (TO S/N 224659) – NOT ILLUSTRATED
8	011827	MACK UNION - $\frac{3}{4}$ "
9	004695	MANIFOLD G50 A
	004696	MANIFOLD G50 B
	004697	MANIFOLD G50 C
	004698	MANIFOLD G50 D
	004699	MANIFOLD G50-8 A
	004700	MANIFOLD G50-8 B
	004701	MANIFOLD G50-8 C
	004702	MANIFOLD G50-8 D
10	019371	PRESSURE TEST POINT
11	019425	GRIDDLE PILOT BRACKET
12	019215K	GRIDDLE PILOT BURNER KIT (INCLUDES ITEMS 13,14,16,17,18)
13	018692	PILOT INJECTOR Ø0.20mm - PROPANE GAS
		(INCLUDED AS PART OF ITEM 12)
	018693	PILOT INJECTOR Ø0.32mm - NATURAL GAS
		(INCLUDED AS PART OF ITEM 12)
14	018744	PILOT ELECTRODE (INCLUDED AS PART OF ITEM 12)
15	019428	THERMOCOUPLE - GRIDDLE
16	018742	ELECTRODE NUT (INCLUDED AS PART OF ITEM 12)
17	018739	OLIVE (INCLUDED AS PART OF ITEM 12)
18	018740	COMPRESSION NUT $\frac{1}{4}$ " (INCLUDED AS PART OF ITEM 12)
19	019262	GRIDDLE PILOT SUPPLY TUBE
20	017805	COMPRESSION NUT
21	017806	OLIVE
22	034120	GRIDDLE INJECTOR Ø1.20mm - PROPANE GAS
	034210	GRIDDLE INJECTOR Ø2.10mm - NATURAL GAS
23	011740	BACKNUT - $\frac{1}{8}$ " (UP TO S/N 246144)
24	019335	ELBOW - $\frac{1}{8}$ " x $\frac{1}{4}$ " (ASSEMBLED AS PART OF ITEM 25)
25	017800	GAS CONTROL - GRIDDLE
26	017804	SPIGOT NUT
	017803	OLIVE (NOT ILLUSTRATED)
27	019413	THERMOCOUPLE BRACKET - REAR
	018741	TARGET CLAMP NUT (NOT ILLUSTRATED)
28	019429	THERMOCOUPLE - REAR
29	019412	THERMOCOUPLE BRACKET - FRONT
	018741	TARGET CLAMP NUT (NOT ILLUSTRATED)
30	019428	THERMOCOUPLE - FRONT
31	037110	OPEN BURNER INJECTOR Ø1.10mm - PROPANE GAS
	037190	OPEN BURNER INJECTOR Ø1.90mm - NATURAL GAS
32	019430	GAS CONTROL - OPEN BURNERS
33	019255	CONTROL SUPPLY PIPE
34	019406K	GAS CONTROL KIT - OVEN THERMOSTAT
	022407	LOW FIRE SCREW - LPG 0.95mm
	022408	LOW FIRE SCREW - NAT 1.50mm
35	013837	CONNECTOR - $\frac{3}{8}$ " x $\frac{1}{2}$ "
36	018097	$\frac{1}{4}$ " NUT & OLIVE
37	019258	PILOT TUBE
38	020253	THERMOCOUPLE - OVEN
39	019256	OVEN SUPPLY PIPE

40	032150	OVEN INJECTOR Ø1.50mm - PROPANE GAS
	032230	OVEN INJECTOR Ø2.30mm - NATURAL GAS
41	012254	INJECTOR SUPPORT BRACKET
42	011310	OVEN BURNER
43	018691K	OVEN PILOT BURNER KIT (INCLUDES ITEMS 44,45,47,48,49)
44	019217	OVEN PILOT INJECTOR Ø0.23mm - PROPANE GAS (INCLUDED AS PART OF ITEM 43)
	018693	OVEN PILOT INJECTOR Ø0.32mm - NATURAL GAS (INCLUDED AS PART OF ITEM 43)
45	018741	CLAMP NUT (INCLUDED AS PART OF ITEM 43)
46	019407	H.T LEAD - OVEN
47	018742	ELECTRODE NUT (INCLUDED AS PART OF ITEM 43)
48	018744	PILOT ELECTRODE (INCLUDED AS PART OF ITEM 43)
49	018740	COMPRESSION NUT (INCLUDED AS PART OF ITEM 43)
	018739	OLIVE (NOT ILLUSTRATED)(INCLUDED AS PART OF ITEM 43)
50	019330	OVEN PILOT BRACKET
51	023863	GRIDDLE PILOT DRAFT BAFFLE (FROM S/N 215176)

9. SERVICE CONTACTS

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VICTORIA - MOFFAT PTY

HEAD OFFICE AND MAIN WAREHOUSE
740 Springvale Road
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Fax (03) 9518 3895

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