



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



UFWSP & UFWWSP Series Commercial Stock Pot / Boiling Top Model No's.: UFW-W-D-SP-1/2/3-CB-LS

Approval No.; GMK10345

**Manufactured By;
B&S Commercial Kitchens Pty Ltd**

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Owing to continual product development and improvements to its products, B&S Commercial Kitchens Pty Ltd reserves the right to change the product specifications and design without prior notice.

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Product Specifications & Introduction

Appliance Name: UFSP & UFSPW Series Commercial Stock Pot Table
This appliance may be branded as B&S, Kirana and Verro

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Certificate Holder:	57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
Model Number/s:	<p>How to read model numbers;</p> <p><u>UFW</u> – <u>W</u> – <u>D</u> – <u>SP</u> – <u>1/2/3</u> – <u>CB</u> – <u>LS</u> – <u>P</u></p> <p>① ② ③ ④ ⑤ ⑥ ⑦</p> <p>① UFW = Unflued Table (All Models)</p> <p>② W = Waterless Model – Where Applicable</p> <p>③ D = Deluxe Model – Stainless Steel Chassis (where applicable)</p> <p>④ SP = Stock Pot Table</p> <p>Number of stock pot holes</p> <p>1 - Single Hole</p> <p>2 - Two Holes</p> <p>3 - Three Holes</p> <p>Burner type/s</p> <p>⑤ CB = Chimney Burner</p> <p>⑥ LS = Low Splashback – Where Applicable</p> <p>⑦ P = Plinth Mount</p> <p>E.G. UFWW – SP – 2 – CB – LS</p> <p>Is a waterless stock pot model, with two holes, two chimney burners and has low height splashback.</p>
Approval Number:	GMK10345
Gas Types:	Natural Gas and Propane Gas

We are confident that you will be delighted with your B&S stock pot, and that it will become the backbone of your kitchen. To ensure you receive the utmost benefit from your new B&S appliance, there are two important things you can do.

1. Ensure you read this booklet carefully and carefully follow the instructions given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be unsure of any aspect of the operation/performance, servicing and installation of the appliance, please contact your B&S dealer immediately. In most instances a phone call could answer your question.

IMPORTANT WARNINGS



THIS APPLIANCE SHALL ONLY BE INSTALLED/SERVICED BY AN AUTHORISED INSTALLER.

THIS APPLIANCE **MUST** BE INSTALLED IN ACCORDANCE WITH THE SPECIFIED INSTRUCTIONS AND SPECIFICATIONS.

IMPROPER INSTALLATION OR OPERATION OF THIS APPLIANCE MAY RESULT IN PRODUCT FAILURE WHICH MAY LEAD TO PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

CAUTION MUST BE TAKEN WHEN OPERATING THIS APPLIANCE TO MINIMISE RISK OF FIRE. THE APPLIANCE **MUST NOT** BE LEFT ON UNATTENDED.

REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER AND SAFE FUNCTIONING OF THIS APPLIANCE.

AFTER ANY SERVICING OR ADJUSTING OF GAS CONNECTED COMPONENTRY, GAS LEAK TEST MUST BE CARRIED OUT TO ENSURE THERE ARE NO GAS LEAKING HAZARDS.

NEVER STORE ANY FLAMEABLE LIQUIDS/VAPOURS IN VICINITY OF THIS APPLIANCE. NEVER SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

ENSURE ANY TRANSIENT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE ENSURING ANY POSSIBLE DAMAGE TO THE APPLIANCE OR COMPONENTS/ PARTS THAT MAY HAVE BEEN SUSTAINED DURING TRANSPORTATION IS REPORTED TO THE MANUFACTURER.

THIS APPLIANCE IS NOT INTENDED TO BE USED IN A MARINE ENVIRONMENT. ENSURE APPLIANCE IS INSTALLED IN A STABLE POSITION.

FAILURE TO FOLLOW THE INFORMATION PROVIDED IN THIS BOOKLET WILL VOID THE B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.

Table 1: Nominal Terminal Input Rates & Injector Sizes

Burner Type	Gas Type	Injector Size (mm)	MJ/h per Burner	Test Point Pressure
Duck Bill Burner (DB)	Natural Gas	1.25 mm (x18)	120	1.00 kPa
	Propane Gas	0.70 mm (x18)	126	2.60 kPa
Chimney Burner (CB)	Natural Gas	0.95 mm (x24)	115	1.00 kPa
	Propane Gas	0.55 mm (x24)	120	2.60 kPa

Table 2: Standard Model General Information

	Weight (kg)	Overall Height (mm)	Overall Depth* (mm)	Overall Width* (mm)
UFW/WSP-1	100	1,300	840	650
UFW/WSP-2	200	1,300	840	1,300
UFW/WSP-3	300	1,300	840	1,950

Overall Dimensions – Custom made appliances

Height over splashback : 570mm - 1,300mm + adjustable legs.
Width : 1,950mm minimum with 3 stock pots.
Depth : 800mm minimum.

Figure 1: Plumbing Connections

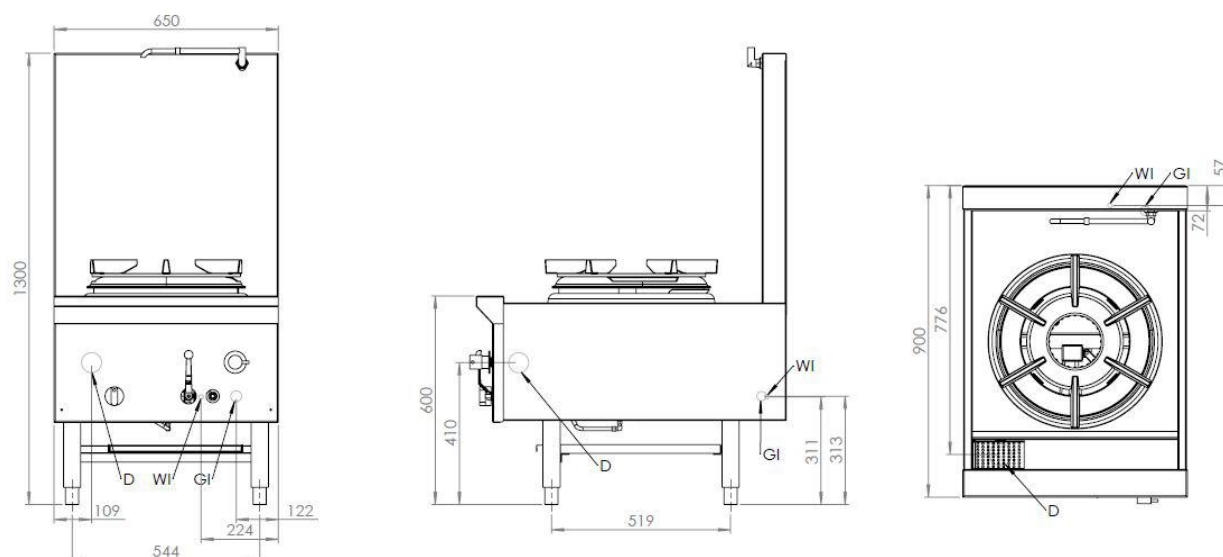


Table 3: Plumbing Connections

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	310 (+/-5)	60 (+/-5)	220 (+/-5)
Gas Inlet (GI)	3/4" male BSP	310 (+/-5)	70 (+/-5)	120 (+/-5)
Water Outlet/Waste (D)	2" BSP	410 (+/-5)	780 (+/-5)	110 (+/-5)

Installation Instructions

Regulations

The appliance **must** be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS 5601 – Gas Installations and any other health and safety regulations, local authority, gas, electrical any other statutory regulations.

Data Label

The data label is located on the front of the appliance. This appliance is suitable for Natural Gas and LPG. Please ensure that the gas supply matches the Data Label ensuring that the gas supply is correct for the appliance being installed and that adequate supply pressure and volume is available – refer to appliance data plate for Mj/hr consumption, injector sizes of main burners/pilots, etc.

Ventilation

It is strongly recommended that the appliance is installed under an extraction hood. Ventilation must be in accordance with AS5601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. It is **strongly** recommended that this appliance is installed under an extraction hood.

Combustible Surfaces

Clearances to combustible surfaces must be in accordance with AS/NZS 5601.1 - *Gas Installations, clause 5.12.4.5*. Install on a flat/level floor. Where the floor is not fire resistant, a fire resistant material shall be put under the appliance which shall have a fire resistance rating at least equal to that of 10mm millboard. The material shall extend at least 50mm beyond the edge of the appliance.

Leave a clearance of at least 200mm between the appliance and any combustible surface.

No combustible materials shall be located within 500mm of the stock pot table.

Gas Connection

The gas connection is male 3/4" BSP and is situated at the rear of the appliance below the main body frame. The number of gas inlets corresponds to the number of stock pot support rings the appliance is fitted with. The inlet is to the 3/4" elbow located at the rear of the appliance.

This appliance is available in models for fixed installation.

The appliance can be connected with rigid pipe as specified in AS5601. For fixed installation models we recommend connection with 20mm copper tube and an AGA approved isolating ball valve.

BEFORE CONNECTING NEW PIPE TO THIS APPLIANCE, THE PIPE MUST BE BLOWN OUT THOROUGHLY TO REMOVE ALL FOREIGN MATERIAL. FOREIGN MATERIAL IN THE BURNER AND GAS CONTROLS WILL CAUSE IMPROPER AND DANGEROUS OPERATION.

Connect to gas.

Pressure Test Point

All appliances that are dispatched from our factory are tested and adjusted according to the specifications for the required gas type. The regulator may require adjustment to achieve required gas pressure.

Check the burner pressure at the test point on the regulator. The test point pressure should be adjusted to 1.00 kPa – Natural gas or 2.60 kPa – LPG with the burners operating at maximum.

Water Connection

The water connection is 15mm copper and is situated at the rear of the appliance below the main body frame. The number of water inlets varies to client's particular needs. Water isolation valves are fitted to all water inlets. Ensure water is flushed through before final connection.

Water waste outlet is located on the left hand side of the waste gutter of the appliance (50mm connection). The water inlets and water drains should be connected with rigid copper pipes. We do not recommend the usage of plastic/PVC piping for connection of waste outlet.

Before Leaving - Commissioning

Check **all** connections for gas leaks with soap and water. **Do not** use a naked flame for detecting leaks.

Ignite the pilot and main burners as prescribed below to ensure correct operation of gas valves, burners and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method of operation. Ensure that this instruction manual is left with owner of the appliance.

Chimney burner

- A. Light the appliance by pressing in the flame safe guard (blue) button and while holding it in turn the pilot burner knob anti-clockwise to "ON".
- B. Light pilot manually.
- C. Continue to hold in the flame safe guard button for about 25 to 30 seconds.
- D. Observe whether the pilot is alight.
- E. If not repeat steps A. to D.
- F. If it is alight turn main burner valve anti-clockwise to the "ON" positions
- G. Check that burner is properly alight.

Chimney Burners – Pilot Light Chimney Burner

- A. Ensure pilot light head is located no further than 45mm from the injector located opposite the burner inlet.

In the event the appliance fails to operate correctly, check the following;

1. Data plate to ensure correct gas type and pressure (adjust if necessary)
2. Adjust aeration by adjusting air shutter located at the front of the venture of the main burner.
3. Injector sizes – check against data plate and installation manual
4. View pilot size and adjust if required.

In case appliance fails to operate correctly after all checks have been carried out, please contact;

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Operating Instructions



WARNING

- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance.
- Prior to lighting, smell area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommended the operator to also smell the floor around the appliance).
- In the event you smell gas: **DO NOT** light any appliance. **DO NOT** touch/ operate any electrical switch or phone in your building. Call local gas supplier **immediately** and follow their instructions.

IMPORTANT WARNING!

ALWAYS ENSURE DECK COOLING IS ACTIVATED WHILST MAIN BURNER IS OPERATING (WHERE FITTED). WHEN MAIN BURNERS NOT IN USE ALWAYS ENSURE WATER DECK COOLING IS TURNED OFF TO MINIMISE WATER CONSUMPTION/WASTAGE – REFER OPERATION INSTRUCTIONS.

IMPORTANT WARNING!

ENSURE NO OR MINIMAL AMOUNTS OF OIL AND FOODSTUFFS FALL INTO THE BURNER AREA WHILST COOKING. FAILURE TO DO SO MAY AFFECT THE EFFICIENT AND SAFE OPERATION ON THE APPLIANCE AND **MAY VOID WARRANTY**

Lighting Instructions

1. Turn main gas valve to 'OFF'.
2. Turn pilot valve anti-clockwise to 'ON' position.
3. Depress blue button on flame failure control and manually ignite light pilot.
4. When pilot is alight, keep holding down the blue flame failure button for approximately 15 seconds.
5. Observe the pilot flame is established. **If pilot flame goes out wait five minutes and repeat steps 1 to 4.**
6. Turn main gas valve to 'HIGH' position.

Shutdown Procedure

1. Turn main gas valve to 'OFF'.
2. Turn pilot control valve clockwise to turn off.
3. Observe pilot flame is extinguished.

Deck Cooking (Water Spray) – Where Fitted (Water Cooled Models)

Deck cooling must be activated whenever the main stock pot burners are in use to prevent the deck of the appliance from buckling and distorting. To activate;

1. Locate spindle on front panel with 'Deck' sticker located above it.
2. Turn spindle anti-clockwise to activate water spray deck cooling. Ensure water pressure is regulated (by turning spindle clockwise/anti-clockwise) so that only a thin layer of water remains on the deck and trickles into the waste gutter.
3. When main burner/s is not in use ensure water is turned off by turning spindle clockwise.

Telescopic Laundry Arm – Manual Control (Water Cooled Models)

The telescopic laundry arm serves the purpose for cleaning the appliance and for filling the stock pot cooking vessel with water to be used for cooking purposes. To activate;

1. Locate spindle on front panel with 'Spout' sticker located above it.
2. Turn spindle anti-clockwise to activate water from laundry arm.
3. To cease water flowing from laundry arm, turn 'Spout' spindle clockwise.

IMPORTANT WARNING!

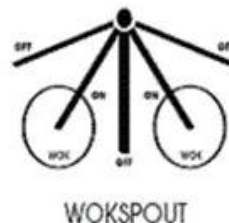
NEVER LEAVE WATER RUNNING FROM TELESCOPIC LAUNDRY ARM WHILST POSITIONED OVER THE STOCK POT SUPPORT RING WITH NO POT/PAN POSITIONED ON IT. ALWAYS MOVE TELESCOPIC LAUNDRY ARM PARALLEL TO THE SPLASHBACK OF THE APPLIANCE WHEN NOT IN USE. DIRECT FLAME CONTACT WITH LAUNDRY ARM MAY DAMAGE OPERATION OF LAUNDRY ARM SPOUT.

Waterset Automatic Laundry Arm (WokSpout) – Where Fitted

The WokSpout automatically shuts off the water flow when it is moved away from the stock pot itself (as illustrated to below). It is recommended that the WokSpout is kept parallel to the splashback of the appliance when not in use. The WokSpout arm serves the purpose for filling the stock pot cooking pan with water to be used for cooking purposes.

- To activate, move the spout over the stock pot as required.
- To stop water flow, move spout back to a position that is either parallel or 90° to the splashback of the appliance.

NEVER LEAVE WOKSPOUT IN OFF POSITION LOCATED BETWEEN THE TWO WOK RINGS WHILST THE MAIN BURNERS ARE IN OPERATION.



Telescopic Laundry Arm Operation with Knee Valve – Where Fitted

The Laundry arm also serves the purpose of cleaning the appliance and/or for filling a stock pot vessel with water to be used for cooking purposes.

Flow cycle is actuated by deflection and release of the flow lever in any direction from the rest position. The adjustable flow rate automatically turns off with a non-concussive action after approximately 15 seconds. Closing time is not adjustable.

IMPORTANT WARNING!

IN THE EVENT OF FAILURE OF THE WOKSPOUT, WATER FLOW CAN BE CONTROLLED MANUALLY BY USING THE SPINDLE LOCATED ON FRONT PANEL (WHERE FITTED). WHERE NO SPINDLE FITTED, WATER SHOULD BE SWITCHED OFF FROM THE ISOLATION VALVE (WHICH IS RECOMMENDED TO BE FITTED WHEN INSTALLED) AND CONTACT AUTHORISED/ LICENSED SERVICE PERSONNEL.

Maintenance and Care

To ensure longevity and continued performance efficiency of your appliance, a good cleaning and maintenance program is paramount. In general the use of steel wool abrasive cloths/cleaners/powders **should not** be used to clean this appliance.

Daily Checks & Service

- Look for any foreign materials in burner area, leaks, damaged knobs and any other signs that the stock pot table is not ready and safe for operation. Inspect burner area and ensure pilots are in position near the burner, and that the pilot flame when ignited is blue in color and approximately 20-40mm in length. If fitted with thermocouple ensure pilot flame is in contact with it. Call the manufacturer if you see any problems. Always ensure that area surrounding pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Clean the exterior surfaces of the stock pot with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
- Ensure the primary water drain (located in gutter) is cleared of any food stuffs during operation of the appliance and on completion of use of the appliance.
- The spillage trays located under the main body of the appliance should be removed (by pulling out) and any carbonised foodstuffs and oils should be removed using a clean, damp cloth soaked in a mild detergent.

Fortnightly checks & Service

Clean Stock Pot Table Burners

- TO BE CARRIED OUT IN THE MORNING OR WHEN THE APPLIANCE HAS NOT BEEN IN USE FOR A PERIOD OF ONE (1) HOUR – ALWAYS USE CAUTION AS BURNER AREA MAY BE HOT.

Yearly Checks & Service

- The appliance should be inspected and adjusted periodically by a qualified service person as part of any kitchen maintenance program.
- B&S recommends that this appliance is inspected at least annually by a authorised service technician as follows:
 - Inspect the table inside-out for excessive build-up of any fats, oils and foodstuffs.
 - Inspect that the burners and other components (i.e. pilots, thermocouples, etc.) are in good condition and functioning properly.
 - Inspect all gas connections for leaks and ensure all connections are tightened properly.
 - Ensure burner manifold pressure is in accordance with that specified on the data plate of the appliance.
 - Inspect all gas connections for leaks and ensure all connections are tightened properly.

In case of difficulties, contact B&S Commercial Kitchens Pty Ltd or their authorised service agent.

Servicing Instructions



WARNING!

- Servicing shall be carried out by authorised personnel **only**. Failure to do so will void the B&S warranty and may result in damage to equipment or injury to personnel.
- Before commencing any disassembly/ assembly of gas controls, please ensure the gas supply is turned off (isolated).

FAILURE TO DO SO WILL VOID B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing;

- Incomplete ignition of burner/burner failing to keep alight.
 - Check burner is not blocked.
- Yellow tipping of the burner flame.
 - Check aeration of burner.
- Gas valves which are difficult to turn.
- Burner failing to keep alight.

Gaining Access to Gas and/or Water System

To gain access to gas system/components;

1. Undo nut (by turning anti-clockwise) located on the front of the flame failure valve (blue button).
2. Remove knob off pilot valve by gently pulling forward.
3. Remove nut located centrally on the main gas valve (red handle).
4. Remove knee valve wand by unscrewing from main body of knee valve (where fitted).
5. Where deck cooling is fitted remove water spindle control by;
 - a. Unscrewing cold button on spindle.
 - b. Gently remove dome handle by gently pulling forward.
 - c. Unscrew flange by turning anti-clockwise.
 - d. Unscrew water spindle by turning anti-clockwise (ensure spindle washer is removed).
6. Remove screws located on bottom corners of front panel. Ensure any screws located on the inside of the gutter panel are also removed.
7. Gently pull front panel outwards from the bottom and lift front panel upwards.
8. REASSEMBLE IN REVERSE ORDER.

Removal of Burner for Service

Follow procedure described under GAINING ACCESS TO GAS AND/OR WATER SYSTEM:

1. Undo barrel union located at in the centre of the gas manifold.
2. Remove burner support screw by undoing wing-nut located on the bottom front of the appliance frame.
3. Gently lift burner upwards slightly and pull burner outwards.
4. REASSEMBLE IN REVERSE ORDER.

Pilot and Flame Safeguard

Access to pilot assembly is gained by removing the wing-nut located to the left of the pilot assembly which secures it to the burner support bar, and gently pull forward to gain greater access (refer picture).

1. To service/remove the thermocouple;
 - a. Undo the nut located underneath and above the thermocouple at the pilot assembly and gently pull thermocouple downwards.
 - b. Remove thermocouple from flame failure valve by unscrewing.
 - c. Reassemble in reverse order.
2. To service/remove pilot burner;
 - a. Undo nut located underneath the pilot burner on the pilot assembly.
 - b. Gently pull down pilot flexible gas tube.

- c. Remove injector from pilot and clean (if required).
 - d. Reassemble in reverse order.
3. REASSEMBLE IN REVERSE ORDER.

Adjustments

Pilot

1. Remove front panel as described under GAINING ACCESS TO GAS CONTROL.
2. To increase gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device anti-clockwise.
3. To decrease gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device clockwise.
4. REASSEMBLE IN REVERSE ORDER ENSURING POSITION OF PILOT IS AS FOLLOWS;
Ensure pilot light head is light head is located no further than 45mm from the injector located opposite the burner inlet.

Servicing WokSpout – Where Fitted

The WokSpout TM has a few wearing parts and these comprise a single flow control O-ring in the tap body and two sealing O-rings on the swivel spout. Whilst it is expected that servicing would only be required at approximately 200,000 cycles, it recommended that a preventative service be carried out every two years. Please contact manufacturer for service kit.

Servicing Knee Valve – Where Fitted

The knee valve incorporates a cartridge design for ease of service.

1. Follow procedure described under GAINING ACCESS TO GAS AND/OR WATER SYSTEM
2. To gain access to knee valve cartridge undo knee valve where the deflector meets the cartridge area.
3. REASSEMBLE IN REVERSE ORDER.

Gas Type Conversion

The following parts componentry require changing the appliance from NG to LPG (vice-versa);

1. Regulator.
2. Burner.
3. Pilot.

In case of any failure in the functioning of the knee valve, unscrew the head assembly and clean the mechanism under running water. Only use liquid cleaning products. All cleaning products containing dry powder or powder in suspension are not to be used!

A specific devise is integrated in the cartridge unit to adjust the flow rate. To adjust the flow rate;

1. Undo head assembly
2. Pull off flow adjustor
3. On the exposed end of the housing there are 4 cut-outs for alternative flow rates.
4. Select one for increased/reduced flow.
5. Replace flow adjustor with window over selected cut-out.
6. Screw head assembly into the tap body and tighten fully.

Table 4: Spare Parts List

Part Number	Description
001NG	Chimney Burner (Natural Gas)
001LP	Chimney Burner (LP/Propane Gas)
005	¾" M&F Ball Valve
005A	Red Handle for Ball Valve
006	¾" D3 Safety Valve (Blue Button)
007	Pilot Gas Cock
008	Pilot Gas Cock Knob
011NG	Round Pilot (Natural Gas)
011LP	Round Pilot (Propane Gas)
013	Threaded Thermocouple
800	750mm Sleeved Thermocouple (Front row burner boiling top section – flame failure device)
665NG	¾" Oara Regulator (Natural Gas)
665LP	¾" Oara Regulator (Propane Gas)
020	Telescopic Laundry Arm
503	Pilot Shield
504A	12" Flexi Tube (From Flame Failure Device to Pilot Gas Cock)
504B	18" Flexi Tube (From Pilot Gas Cock to Light Burner)
W001	Knee Valve
W004	Cartridge
W002	Waterset Laundry Arm
W003	Lever Handle
W005	Retaining Disk and Handle
WSPK1	4 x Red Siliscone Rubber, 2 x Black NBR Rubber, 1 x Allen Key, 1 x Page Instruction
WSPK2	Same as WSPK1 Kit plus 45 degree Teflon Coated Brass DR Cap

Table 5: Troubleshooting

FAULT	POSSIBLE CAUSE	CHECKS
Pilot light not igniting	Blockage of pilot	Check pilot injector is not blocked as described in servicing instructions - pilot and flame safeguard
	Adjustment of pressure from flame control	Check gas pressure to pilot as described under servicing instruction - adjustments
Pilot light not establishing	Positioning of thermocouple	Check connection of the thermocouple to the control is not loose Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty thermocouple	Contact manufacturer or authorised service agent
	Faulty flame failure control valve	Contact manufacturer or authorised service agent
	Faulty thermocouple	Contact manufacturer
Pilot established, main burner not lighting	Faulty flame failure control valve	Contact manufacturer
Telescopic laundry arm constantly running (on water/deck cooled stock pot table)	Worn tap washer	Change washers in tap assembly
	Faulty 'O' ring in Wokspout	Changing of 'O' ring as per service kit and instructions provided with appliance
Wokspout constantly running water when in 'OFF' position		Contact manufacturer or authorised service agent
Short/long laundry arm constantly running (when fitted with timer operated knee valve)	Faulty knee valve	Changing of knee valve cartridge
	Faulty knee valve cartridge	Contact manufacturer or authorised service agent

To obtain further service information concerning this appliance, please contact;

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