



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



BT SERIES BOILING TOP

Model No's.: BT-SB2, BT-SB4, BT-SB6, BT-SB8

AGA Approval No.; 6988

MANUFACTURED BY;

B&S Commercial Kitchen Appliances Pty Ltd

57 Plateau Road Reservoir VIC 3073 AUSTRALIA

Tel: +61 3 9469 4754 **Fax:** +61 3 94694504 **Web:** www.b-scka.com.au

Please ensure this booklet is kept in a safe and prominent location for future reference.

The reproduction on or copying of any part of this bokklet via any means is strictly forbidden unless agreed to in writing by the manufacturer.

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

Table of Contents

Installation, operating and servicing instruction manual	i
BT Series Boiling Top.....	i
Product Specifications & Introduction	3
IMPORTANT WARNINGS.....	4
TABLE 1: Nominal Terminal Input Rates & Injector Sizes	4
TABLE 2: Standard Model General Information.....	4
FIGURE 1: Plumbing Connections.....	5
TABLE 3: Plumbing Connections.....	5
Installation Instructions	5
Regulations.....	5
Data Label	5
Ventilation	5
Combustible Surfaces	5
Gas Connection	6
Pressure test point.....	6
Before Leaving - Commissioning.....	6
Operating Instructions	7
IMPORTANT WARNING!	7
Lighting Instructions.....	8
Shutdown Procedures	8
Maintenance and Care	8
Servicing Instructions	9
Abnormal Operation	9
Gaining access to gas system.....	9
TABLE 4: Troubleshooting.....	11

PRODUCT SPECIFICATIONS & INTRODUCTION

Appliance Name: BT Series Boiling Table

Manufactured By:

Certificate Holder:

B&S Commercial Kitchen Appliances Pty Ltd
57 Plateau Road
Reservoir Victoria 3073
Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504
E-mail: b.scka@optusnet.com.au

Model Number/s:

Supplied in various configurations.

How to read model numbers;

BT – SB4

① ②

① **BT** – Boiling Top Table(all models)

② **SB** – **Number of boiling burners**

2 – two burner

4 – four burners

6 – six burners

8 – eight burners

E.G. BT-SB2

Is a two burner boiling top.

Approval Number:

6988

Gas Types:

Natural Gas and Propane Gas

We are confident that you will be delighted with your B&S product, 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 FLAMMABLE LIQUIDS/VAPOURS IN THE 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	Pilot Spud (mm)	Test Point Pressure
B&S Cast Iron Burner (Refer Drawing 0098)	Natural Gas	2.45	30.00	.41	1.00 kPa
	Propane Gas	1.45	30.00	.25	2.60kPa

TABLE 2: STANDARD MODEL GENERAL INFORMATION

	Weight (kg)	Overall Height* (mm)	Overall Depth* (mm)	Overall Width* (mm)
BT-SB2	40	1,150	840	300
BT-SB4	80	1,150	840	600
BT-SB6	120	1,150	840	900
BT-SB8	160	1,150	840	1,200

FIGURE 1: PLUMBING CONNECTIONS

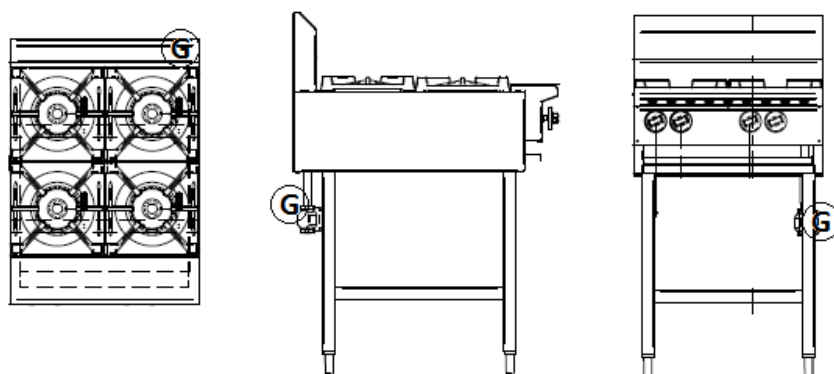


TABLE 3: PLUMBING CONNECTIONS

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Gas Inlet (G)	3/4" male BSP	455 (+/-5)	37 (+/-5)	50 (+/-5) RHS

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 5601/AG 601- *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.

Maintain a clearance of at least 50mm between the sides of the appliance and the wall.

No combustible materials shall be located within 150mm of the wok 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 inlet is to the 3/4" elbow located at the rear of the appliance.

This appliance is available in models for fixed installation or in models fitted with lockable wheels/castors.

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.

For models fitted with lockable wheels/castors an AGA approved stainless steel braided flexible hose of adequate internal diameter must be used. The fitting of the hose must comply with the relevant sections of gas installation code AS 5601. A restraining chain or wire must be fitted. We recommend a maximum length of 1.5 M for the flexible hose. When the appliance is in position all of the wheels/castors must have the built in lock on to prevent any movement of the appliance. An AGA approved isolating ball valve must also be fitted.

BEFORE CONNECTING NEW PIPE TO THIS APPLIANCE, THE PIPE MUST B 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.

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.

If burner fitted with pilot and/or flame failure

- A.** Ensure gas control is in the 'OFF' position.
- B.** Depress operating knob of relevant burner and turn anti-clockwise to 'PILOT' position and light pilot.
- C.** Observe the pilot light is established. Pilot flame should be between 10-20mm in size and be in direct contact with thermocouple (where fitted). Should the thermocouple require adjustment, lift of trivet and undo the nut holding thermocouple on pilot assembly. After adjusting reassemble in reverse order.
- D.** If pilot light does not light, turn control knob to 'OFF' position, wait five minutes and repeat steps **A** to **C**.

Note. If pilot flame is smaller than the parameters described in part **A**, check the pilot gas line (6mm stainless steel flexible tube) for any possible blockages/crimp. To gain access to gas control components, remove control knobs and undo screws located on either side and at the top of the front panel. Remove front panel (reassemble in reverse order).

- E.** Once pilot is established turn control knob anti-clockwise to the 'HIGH' position. Examine flame.
- F.** Turn control knob clockwise to the 'LOW' position. Examine flame.
- G.** Turn control knob clockwise to the 'OFF' position.
- H.** Repeat steps **A** to **H** for all burners.

If appliance is not fitted with pilot and/or flame failure.

- A.** Ensure gas control is in the 'OFF' position.

- B.** Depress operating knob of relevant burner and turn anti-clockwise 180° to the 'LOW' position and light burner. Examine flame.
- C.** Turn control knob clockwise to the 'HIGH' position. Examine flame.
- D.** Turn control knob clockwise to the 'OFF' position.
- E.** Repeat steps **A** to **D** for all burners.

Adjusting aeration of pot burner (if required)

ALWAYS USE CAUTION WHEN REMOVING TRIVETS AND BURNERS, SURFACE MAY BE HOT.

If necessary to adjust aeration to burners;

- To adjust front row boiling top burners, remove front burners by lifting the burner at the rear, and then slowly pulling it towards the splashback (rear) of the appliance. Adjust the interrupter screw located at the top end of the venturi section as required (Clockwise: more interruption, Anti-clockwise: Less interruption). Replace burner and light. Repeat the process if necessary for all burners.
- To adjust back row boiling top burners, remove rear burners by lifting the burner at the rear, and then slowly pulling it towards the splashback (rear) of the appliance. Adjust the interrupter screw located at the top end of the venturi section as required (Clockwise: more interruption, Anti-clockwise: less interruption). Replace burner and light. Repeat the process if necessary for all burners.

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;

B&S Commercial Kitchen Appliance Pty Ltd

57 Plateau Road

Reservoir VIC 3073

Tel.: + 61 3 9469 4754 Fax.: + 61 3 9469 4504 E-mail: b.scka@optusnet.com.au

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 the area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommend 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 the local gas supplier **immediately** and follow their 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

Models with Pilot and/or Flame Failure

1. Ensure the control knob is in the 'OFF' position. If not, turn control knob clockwise until it is in the 'OFF' position.
2. Push knob, and turn knob anti-clockwise to 'PILOT' position.
3. Whilst keeping the knob pushed in, light pilot.
4. Continue to hold the knob for 30 seconds after the flame appears on the plot. Release the knob. The pilot should remain lit. **If pilot fails to remain lit, push down the control knob and turn clockwise to the 'OFF' position. Wait for five minutes before attempting to re-light (repeat steps 1-4).**
5. Once pilot lit, push down and slowly turn the knob anti-clockwise to the 'HIGH' position.
6. Adjust the size of the flame as required by turning knob anti-clockwise.

Models without flame failure

1. Ensure the control knob is in the 'OFF' position. If not, turn control knob clockwise until it is in the 'OFF' position.
2. Push knob, and turn knob anti-clockwise to 'LO' position.
3. Whilst keeping the knob pushed in, light burner. **If burner fails to light, push down the control knob and turn clockwise to the 'OFF' position. Wait for five minutes before attempting to re-light (repeat steps 1-3).**
4. Adjust the size of the flame as required by turning knob clockwise.

SHUTDOWN PROCEDURES

Models with Pilot and/or Flame Failure

1. To turn burner off, turn knob clockwise to the 'OFF' position.
2. 7. To turn burner off whilst keeping pilot lit, turn knob clockwise to the 'PILOT' position.
3. 8. To turn pilot off, turn knob clockwise to 'OFF' position.
4. **NOTE: Do not allow a period greater than 5 seconds to elapse between steps 2-3 for the following instructions.**

Models without flame failure

1. To turn burner off, turn knob clockwise to 'OFF' position.

MAINTENANCE AND CARE

To ensure longevity and continued performance efficiency of you appliance, a good cleaning and maintenance program is paramount. In general the use of steel wool, abrasive cloths/cleansers/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 wok 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 appliance 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 Boiling Table Trivets and Burners

- Remove trivets and soak in hot water with a mild detergent for a period of one hour. Ensure trivets are dried prior to replacing on appliance.

- To clean burners, firstly remove trivets and gently remove the upper lid of burner by gently by pulling up. Soak upper lid in hot water with a mild detergent for a period of one hour. Ensure burner lids are dried prior to replacing onto lower part of burner. While upper lid is soaking, clean lower part of burner with a clean damp cloth soaked in a mild detergent.

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 authorized 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 Kitchen Appliances 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 THE 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 SYSTEM

1. To gain access to boiling top burners and pilot assembly, lift off trivets. **Note:** Use extreme care when lifting off trivets as they may still be hot from appliance operation.
2. To adjust aeration of burners. To adjust front row boiling top burners, remove front burners by lifting the burner at the rear, and then slowly pulling it towards the splashback (rear) of the appliance off the injector. Adjust the interrupter screw located at the top end of the venturi section as required (Clockwise: more interruption, Anti-clockwise: Less interruption). To adjust back row boiling top burners, remove rear burners by lifting the burner at the rear, and then slowly pulling it towards the splashback (rear) of the appliance off the injector. Adjust the interrupter screw located at the top end of the venturi section as required (Clockwise: more interruption, Anti-clockwise: less interruption). Reassemble in reverse order

3. To replace or to service gas cocks, remove the front panel by pulling off the control knobs and undoing the screws located on either side and at the top of the front panel. Pull off panel. Remove burners as described under 2 above.
 - a. *For models with no thermocouple and pilot light*
 - i. Undo union nut connecting gascock to manifold located at the top of gascock.
 - ii. *For models with pilot light only.*
 - iii. Follow steps as per 3. i. then undo nut attached to flexible tubing connecting pilot light outlet on gascock to pilot light.
 - iv. *For models with pilot light and thermocouple*
 - v. Follow steps as per 3. ii. then undo nut attaching thermocouple to gascock located at the rear of the gascock.
4. Gently remove gascock from spigot. Reassemble in reverse order.
5. The pilot light located on the RHS of the burner can be removed from the gascock as under 3 ii, and then unscrewing the nut under the pilot located on the pilot assembly bracket.
6. The thermocouple can be removed from the gascock as under 3 iii, and then unscrewing nut under the thermocouple bulb located on the pilot assembly bracket.
7. Replace in reverse order.

TABLE 4: SPARE PARTS LIST

Part Number	Description
122A	Short Arm Burner (Front row burner boiling top section) Natural & Propane Gas
122B	Long Arm Burner (Back row burner boiling top section) Natural & Propane Gas
127	Boiling Top Section Trivet (300 x 300mm)
128	Boiling Top Section Trivet (300 x 450mm)
120ANG	Boiling Top Burner Injector (Natural Gas)
120ALP	Boiling Top Burner Injector (Propane Gas)
034NG	Delta Pilot (Natural Gas)
034LPG	Delta Pilot (Propane Gas)
124	450mm Sleeved Thermocouple (Front row burner boiling top section – flame failure device)
800	750mm Sleeved Thermocouple (Front row burner boiling top section – flame failure device)
034ANG	Delta Pilot Injector Spud (Natural Gas)
034ALP	Delta Pilot Injector Spud (Propane Gas)
665NG	¾" Oara Regulator (Natural Gas)
665LP	¾" Oara Regulator (Propane Gas)
129	Gas Cock Control – With flame failure device
129A	Gas Cock Control – With no flame failure device
651	Flexi-Gas Tube from Gas Cock to Flame Failure Device (Front row burner boiling top section)
652	Flexi-Gas Tube from Gas Cock to Flame Failure Device (Back row burner boiling top section)
337A	Black Control Knob for Boiling Top Gas Cock (No Pilot-Flame Failure Device)
337B	Black Control Knob for Boiling Top Gas Cock (Pilot-Flame Failure Device)

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 failure control	Check gas pressure to pilot as described under servicing instructions – 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
Pilot established, main burner not lighting	Faulty thermocouple	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer

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

B&S Commercial Kitchen Appliance Pty Ltd

57 Plateau Road

Reservoir VIC 3073

Tel.: + 61 3 9469 4754 Fax.: + 61 3 9469 4504 E-mail: b.scka@optusnet.com.au



WARRANTY ON B&S COMMERCIAL COOKING APPLIANCES

B&S Commercial Kitchen Appliances of 57 Plateau Road, Reservoir, Victoria (hereinafter called the Company) undertakes by this warranty, that the Company or its agent will pay for the cost of labour for twelve (12) months from the date of delivery to the purchaser, and for twelve (12) months from the date of delivery to the purchaser for the cost of parts which the Company or its agent find defective. The liability of the Company under this warranty is limited to the repair or replacement of defective goods or components. All other costs including, without limitation, cartage, carriage and installation shall be borne by the purchaser. Warranty service is valid during business hours (8 a.m. to 5 p.m. AEDST) Monday to Friday.

Special Notes

- The electronic devices on Hi-Pacs are only covered by a three (3) month Warranty as they are very sensitive to moisture and extra care must be taken. Cleaning of sensors and ignition is not covered by warranty.
- Cleaning of burners due to blockage of burner orifices caused by foodstuffs and/or oils is not covered by warranty

1. This warranty applies only for mainland Australia and Tasmania, and does not cover any service consequent upon accident, alterations, misuse, fire, flood or act of God.
2. This warranty is valid only if the appliance has been installed in accordance with B&S installation instructions.
3. This warranty is conditional upon the appliance being used in normal commercial catering operations.
4. This warranty is the only express warranty given by the Company. No person has authority to change or to add to these obligations and liabilities.
5. The Company has the right to determine whether or not a fault is caused by faulty workmanship or material or that any part is defective.
6. This warranty does not apply to any loss suffered through or resulting from the non-operation or the ineffective operation of the cooking appliance or any part of the cooking appliance.
7. This warranty does not extend to goods and components thereof manufactured either entirely or substantially of glass or similar substances, light globes, infrared or quartz tubes and electrical controls or elements. **Note:** Breakage of glass covers for Yakitori/Satay Grill, and knee wands on waterless wok tables are not covered under warranty.
8. While the goods are in custody of the seller for investigation or repair, they shall be at the risk of the purchaser and no liability shall attach to the Company, its servants or agents for any damage occasioned to, or loss of, the goods whatsoever.
9. To obtain the benefit of this warranty, the purchaser must give notice to the Company immediately upon it becoming aware of the alleged defect and in any event before the expiration of the said twelve (12) month
10. Nothing in this warranty, however, shall be construed as affecting any rights you may have under the Trades Practices Act or any other Commonwealth or State Legislation which gives you rights which cannot be modified or excluded by agreement.

For any service, refer to the Company or its appointed agents.

B&S Commercial Kitchen Appliances Pty Ltd
 57 Plateau Road
 Reservoir VIC 3073
 Ph: +613 9469 4754
 Fax: +613 9469 4504