



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



CCF SERIES CHINESE COOKING TABLE

Model No's.: CCF Series

AGA Approval No.; 3632

B&S Commercial Kitchen Appliances Pty Ltd

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

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PRODUCT SPECIFICATIONS

Appliance Name:

CC F Series Chinese Cooking Table

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Model Number:	CCF/D-1/2/3/4/CB/DB/RB/L/SB-1/2/3/4 Model Number Code 'CCF' denotes all models 'D' denotes stainless steel frame construction 'SB-X' denotes number of side/pot burners '-1/-2/-3/-4' denotes number of wok support rings '-L1/-L2/-L3/-L4' denotes number of wok support rings 17" 'CB' denotes chimney burner 'DB' denotes duck bill burner 'RB' denotes ring burner e.g. CCFD-4L2SB4CB – denotes a four hole wok table, with stainless steel frame construction, two 17" rings, two 14" rings, four side/pot burners and chimney burners for the main wok burners.
Approval Number:	3632
Gas Type/s:	Natural Gas & LPG

TABLE 1: NOMINAL TERMINAL INPUT RATES & INJECTOR SIZES

Burner Type	Gas Type	Injector Size Burner mm	MJ/h rating per burner	Test Point Pressure
Carmichael AC8 (Ring Burner)				
- Inner Ring	Natural Gas	1.80	15	1.00 kPa
- Outer Ring		2.70	34	
Series C (Duck Bill Burner)	Natural Gas	1.30 (x18)	126	1.00 kPa
Series B (32 Jet Mongolian)	Natural Gas	1.00 (x32)	140	1.00 kPa
Mongolian	LPG	0.55 (x24)	120	2.55 kPa
(Chimney Burner)	Natural Gas	0.95 (x24)	115	1.00 kPa
Side Pot/Boiling Top Burner	LPG	1.10	13	2.55 kPa
	Natural Gas	2.00	15	1.00 kPa

TABLE 2: APPLIANCE DIMENSIONS

	Width (mm)	Height (mm)	Depth (mm)
Model	Width varies number of wok ring and pot burners	1,300	900
Working Height	800 mm		

IMPORTANT WARNING!

- 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.
- REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER 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.
- 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 DO SO WILL VOID THE B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL

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 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, solid, fire resistance 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 at least 200mm between the appliance and the side and rear walls.

No combustible material 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 number of gas inlets corresponds to the number of wok support rings the appliance is fitted with. The inlet is to the regulator. The appliance can be connected with rigid pipe as specified in AS5601 table 3.1.

Install an isolating cock upstream of the regulator.

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 2.55 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. For waterless wok variants it is recommended that 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. The water inlets and water drains should be connected with rigid pipes.

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.

POT BURNER – WHERE FITTED

If pot 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 pot burner 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 pot 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.

CHIMNEY/DUCK BILL/32 JET MONGOLIAN BURNER – WHERE FITTED

- 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.

RING BURNER– WHERE FITTED

If pot burner fitted with pilot and/or flame failure

1. Ensure gas control is in the 'OFF' position.
2. Depress operating knob of pilot and turn anti-clockwise to 'PILOT' position and light pilot.
3. 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.
4. 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/crimpage. 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).

5. Once pilot is established turn "INNER BURNER" control knob anti-clockwise to the 'HIGH' position. Examine flame.
6. Turn control knob clockwise to the 'LOW' position. Examine flame.
7. Turn "OUTER BURNER" control knob anti-clockwise to the 'HIGH' position. Examine flame.
8. Turn control knob clockwise to the 'LOW' position. Examine flame.
9. Turn both control knobs clockwise to the 'OFF' position.
10. Repeat steps **A** to **Q** for all burners.

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

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

- B.** Turn "INNER BURNER" control anti-clockwise 'LOW' position and light burner. Examine flame.
- C.** Turn control knob clockwise to the 'HIGH' position. Examine flame.
- D.** Turn "OUTER BURNER" control anti-clockwise 'LOW' position and light burner. Examine flame.
- E.** Turn control knob clockwise to the 'HIGH' position. Examine flame.
- F.** Turn control knobs clockwise to the 'OFF' position.
- G.** Repeat steps **A** to **D** for all burners.

Adjusting aeration of burner (if required)

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

If necessary to adjust aeration to burners;

- To adjust inner ring of burner, adjust the interrupter screw located on the left hand side of the venturi section as required (Clockwise: more interruption, Anti-clockwise: Less interruption). Repeat the process if necessary for all burners.
- To adjust outer ring of burner, adjust the interrupter screw located on the right hand side of the venturi section as required (Clockwise: more interruption, Anti-clockwise: Less interruption). 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 venturi 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 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

FIGURE 2: KNOWING YOUR APPLIANCE



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

RING BURNER – PILOT ONLY

1. Turn knob marked "PILOT" anti-clockwise to 'HIGH' position.

2. Light pilot manually.
3. Observe the pilot light is established.
4. Once pilot is established turn "INNER BURNER" control knob anti-clockwise to the 'HIGH' position.
5. Turn control knob clockwise to the 'LOW' position.
6. Turn "OUTER BURNER" control knob anti-clockwise to the 'HIGH' position. Examine flame.
7. Turn control knob clockwise to the 'LOW' position.
8. Adjust flame setting as required.

RING BURNER – FLAME FAILURE

1. Ensure gas control is in the 'OFF' position.
2. Depress operating knob of relevant burner and turn anti-clockwise to 'PILOT' position and light pilot.
3. 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.
4. If pilot light does not light, turn control knob to 'OFF' position, wait five minutes and repeat steps **1. to 4.**
5. Once pilot is established turn "INNER BURNER" control knob anti-clockwise to the 'HIGH' position.
6. Turn control knob clockwise to the 'LOW' position.
7. Turn "OUTER BURNER" control knob anti-clockwise to the 'HIGH' position. Examine flame.
8. Turn control knob clockwise to the 'LOW' position.
9. Adjust flame setting as required.

RING BURNER – NO FLAME FAILURE/PILOT

1. Ensure gas control is in the 'OFF' position.
2. Turn "INNER BURNER" control anti-clockwise 'LOW' position and light burner.
3. Turn control knob clockwise to the 'HIGH' position.
4. Turn "OUTER BURNER" control anti-clockwise 'LOW' position and light burner.
5. Turn control knob clockwise to the 'HIGH' position.
6. Adjust flame setting as required.

JET BURNER - 32 JET MONGOLIAN BURNER, DUCK BILL BURNER & CHIMNEY BURNER

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.

POT BURNER – PILOT/FLAME FAILURE

1. Ensure gas control is in the 'OFF' position.
2. Depress operating knob of relevant burner and turn anti-clockwise to 'PILOT' position and light pilot.
3. Observe the pilot light is established.
4. If pilot light does not light, turn control knob to 'OFF' position, wait five minutes and repeat steps 1. to 3.
5. Once pilot is established turn control knob anti-clockwise to the 'HIGH' position.

POT BURNER – NO PILOT/FLAME FAILURE

1. Ensure gas control is in the 'OFF' position.
2. Depress operating knob of relevant burner and turn anti-clockwise 180° to the 'LOW' position and light burner.

SHUTDOWN PROCEDURE

RING BURNER – PILOT ONLY

1. Turn knob marked "INNER BURNER" clockwise to 'OFF' position.

2. Turn knob marked "OUTER BURNER" clockwise to 'OFF' position.
3. Observe burner has been extinguished.
4. Turn knob marked "PILOT" clockwise to 'OFF' position.
5. Observe pilot has been extinguished.

RING BURNER – FLAME FAILURE

1. Turn knob marked "INNER BURNER" clockwise to 'OFF' position.
2. Turn knob marked "OUTER BURNER" clockwise to 'OFF' position.
3. Observe burner has been extinguished.
4. Turn knob marked "PILOT" clockwise to 'OFF' position.
5. Observe pilot has been extinguished.

RING BURNER – NO FLAME FAILURE/PILOT

1. Turn knob marked "INNER BURNER" clockwise to 'OFF' position.
2. Turn knob marked "OUTER BURNER" clockwise to 'OFF' position.
3. Observe burner has been extinguished.

JET BURNER - 32 JET MONGOLIAN BURNER, DUCK BILL BURNER & CHIMNEY BURNER

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

POT BURNER – PILOT/FLAME FAILURE

1. Turn knob marked "FRONT/REAR" clockwise to 'OFF' position.
2. Observe pilot has been extinguished.

POT BURNER – NO PILOT/FLAME FAILURE

1. Turn knob marked "FRONT/REAR" clockwise to 'OFF' position.
2. Observe pilot has been extinguished.

DECK COOKING (WATER SPRAY)

Deck cooling must be activated whenever the main wok 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

The telescopic laundry arm serves the purpose for cleaning the wok pan in between meals being cooked. Or for filling the wok cooking pan 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 WOK SUPPORT RING WITH NO WOK PAN POSITIONED ON IT. ALWAYS MOVE THE 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.

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/cleasers/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 Chinese cooking table 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 Wok 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 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).

