

**INSTALLATION / OPERATION / MAINTENANCE  
MANUAL**

(READ ALL INSTRUCTIONS BEFORE USE)



**700/900**

**RANGE**

**(Gas Boiling Top / Gas Oven / Electric Oven)**

**Models:**

**700 Series:**

CG720TT / CG740TT / CG760TT / CG740ET / CG740FT / CG760FT  
CG760ET / CG76EHT / CG760HT / CG720GT / CG740GT / CG760GT

**900 Series:**

CG920TT / CG940TT / CG960TT / CG940FT / CG960FT / CG940ET  
CG960ET / CG96EHT / CG960HT / CG920GT / CG940GT / CG960GT

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## 1.0 Introduction

|                                                  |   |
|--------------------------------------------------|---|
| 1.1 Your New Giorik Product . . . . .            | 3 |
| 1.2 Australia and New Zealand Warranty . . . . . | 4 |
| 1.2.1 Warranty Period                            |   |
| 1.2.2 Warranty Registration                      |   |
| 1.3 General Precautions . . . . .                | 5 |
| 1.3.1 General Warnings                           |   |
| 1.4 Setting Up Information . . . . .             | 6 |
| 1.4.1 Handling                                   |   |
| 1.4.2 Unpacking                                  |   |
| 1.4.3 Disposal                                   |   |

## 2.0 Specification

|                                                |    |
|------------------------------------------------|----|
| 2.1 Specification . . . . .                    | 7  |
| 2.1.1 Giorik 700 Series                        |    |
| 2.1.2 Giorik 900 Series                        |    |
| 2.1.3 Burner Configuration                     |    |
| 2.1.4 Rating Plate - Check Before Installation |    |
| 2.2 Technical Drawing - Gas . . . . .          | 10 |
| 2.2.1 CG720TT                                  |    |
| 2.2.2 CG720GT                                  |    |
| 2.2.3 CG740TT                                  |    |
| 2.2.4 CG740ET                                  |    |
| 2.2.5 CG740FT                                  |    |
| 2.2.6 CG740GT                                  |    |
| 2.2.7 CG760TT                                  |    |
| 2.2.8 CG760ET                                  |    |
| 2.2.9 CG760FT                                  |    |
| 2.2.10 CG760GT                                 |    |
| 2.2.11 CG760HT                                 |    |
| 2.2.12 CG76EHT                                 |    |
| 2.2.13 CG920TT                                 |    |
| 2.2.14 CG920GT                                 |    |
| 2.2.15 CG940TT                                 |    |
| 2.2.16 CG940ET                                 |    |
| 2.2.17 CG940FT                                 |    |
| 2.2.18 CG940GT                                 |    |
| 2.2.19 CG960TT                                 |    |
| 2.2.20 CG960ET                                 |    |
| 2.2.21 CG960FT                                 |    |
| 2.2.22 CG960GT                                 |    |
| 2.2.23 CG960HT                                 |    |
| 2.2.24 CG96EHT                                 |    |

## 3.0 Installation

|                                                      |    |
|------------------------------------------------------|----|
| 3.1 Positioning . . . . .                            | 22 |
| 3.1.1 General Information                            |    |
| 3.1.2 Spacing                                        |    |
| 3.1.3 Ventilation/Extraction                         |    |
| 3.2 Line-up Connection. . . . .                      | 23 |
| 3.3 Gas Connection. . . . .                          | 25 |
| 3.3.1 Connecting the gas                             |    |
| 3.3.2 Gas Pressure Regulator                         |    |
| 3.3.3 Gas Pressure Check                             |    |
| 3.3.4 Low Flame Adjustment                           |    |
| 3.4 Gas Conversion. . . . .                          | 27 |
| 3.4.1 Boiling Top - Replacement - Open Burner Nozzle |    |
| 3.4.2 Boiling Top - Pilot Burner Nozzle Adjustment   |    |
| 3.4.3 Oven - Replacement - Burner Nozzle             |    |
| 3.4.4 Oven - Replacement - Pilot Burner Nozzle       |    |
| 3.4.6 Fixed Primary Air Regulation                   |    |
| 3.4.7 Final Check - Burners                          |    |
| 3.5 Electrical Connection . . . . .                  | 30 |
| 3.5.1 Information                                    |    |
| 3.5.2 Wiring                                         |    |

## 4.0 Operation

|                                      |    |
|--------------------------------------|----|
| 4.1 Gas Range Operation . . . . .    | 31 |
| 4.1.1 Open Burner Controls           |    |
| 4.1.2 Open Burner Operation          |    |
| 4.2 Gas Oven Operation . . . . .     | 32 |
| 4.2.1 Gas Oven Controls              |    |
| 4.2.3 Gas Oven Operation             |    |
| 4.3 Electric Oven Operation. . . . . | 33 |
| 4.3.1 Electric Oven Controls         |    |
| 4.3.3 Electric Oven Operation        |    |

## 5.0 Cleaning and Maintenance

|                                          |    |
|------------------------------------------|----|
| 5.1 Cleaning . . . . .                   | 34 |
| 5.1.1 Cleaning Schedule                  |    |
| 5.1.2 Materials Required                 |    |
| 5.1.3 General Information                |    |
| 5.1.4 Corrosion Protection               |    |
| 5.1.5 Surface Finish                     |    |
| 5.1.6 Cleaning Procedure (Daily)         |    |
| 5.1.7 Cleaning Trivets and Burners       |    |
| 5.1.8 Cleaning Procedure - Oven Cavity   |    |
| 5.2 Maintenance . . . . .                | 35 |
| 5.2.1 Hi Temp Thermostat - Electric Oven |    |
| 5.2.2 Periodic Maintenance               |    |
| 5.2.3 Troubleshooting                    |    |

## 1.1 Your New Giorik Product

Thank you for choosing this quality Giorik product.

All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

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**Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.**

### Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.  
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



## Warranty & Registration

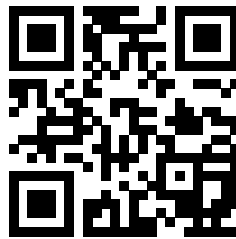
### 1.2 Australia and New Zealand Warranty

#### 1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

#### 1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



[www.stoddart.com.au/warranty-information](http://www.stoddart.com.au/warranty-information)

### 1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of “pinch point” areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

#### 1.3.1 General Warnings

- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC

It meets the provisions of the following electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

## 1.4 Setting Up Information

|                                                                                   |                                                                                                                    |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|
|  | <b>IMPORTANT</b>                                                                                                   |
|                                                                                   | To be installed only by an authorised service person                                                               |
|  | <b>WARNING</b>                                                                                                     |
|                                                                                   | Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death |

### 1.4.1 Handling

- Use suitable means to move the unit;
  - For smaller items use two people
  - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

### 1.4.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

### 1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Electrical Connection cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

## 2.1 Specification

### 2.1.1 Giorik 700 Series

| 700 Series                       |                             |               |                                        |               |                             |               |                                      |               |                                 |               |                                        |               |
|----------------------------------|-----------------------------|---------------|----------------------------------------|---------------|-----------------------------|---------------|--------------------------------------|---------------|---------------------------------|---------------|----------------------------------------|---------------|
| Model                            | CG720TT                     |               | CG720GT                                |               | CG740TT                     |               | CG740ET                              |               | CG740FT                         |               | CG740GT                                |               |
| Description                      | Boiling Top, 2 Open Burners |               | Boiling Top, 2 Open Burners, open base |               | Boiling Top, 4 Open Burners |               | Range, 4 Open Burners, Electric Oven |               | Range, 4 Open Burners, Gas Oven |               | Boiling Top, 4 Open Burners, open base |               |
| Cooktop Dimensions               |                             |               |                                        |               |                             |               |                                      |               |                                 |               |                                        |               |
| Weight                           | 30kg                        |               | 40kg                                   |               | 60kg                        |               | 140kg                                |               | 140kg                           |               | 75kg                                   |               |
| Overall Height                   | 367mm                       |               | 930mm                                  |               | 367mm                       |               | 930mm                                |               | 930mm                           |               | 930mm                                  |               |
| Overall Depth                    | 720mm                       |               | 720mm                                  |               | 720mm                       |               | 720mm                                |               | 720mm                           |               | 720mm                                  |               |
| Overall Width                    | 400mm                       |               | 400mm                                  |               | 800mm                       |               | 800mm                                |               | 800mm                           |               | 800mm                                  |               |
| Oven Dimensions                  |                             |               |                                        |               |                             |               |                                      |               |                                 |               |                                        |               |
| Internal Height                  | ---                         |               | ---                                    |               | ---                         |               | 300mm                                |               | 300mm                           |               | ---                                    |               |
| Internal Depth                   | ---                         |               | ---                                    |               | ---                         |               | 580mm                                |               | 580mm                           |               | ---                                    |               |
| Internal Width                   | ---                         |               | ---                                    |               | ---                         |               | 693mm                                |               | 693mm                           |               | ---                                    |               |
| Electrical Connection            | ---                         |               | ---                                    |               | ---                         |               | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW  |               | ---                             |               | ---                                    |               |
|                                  | Natural                     | Universal LPG | Natural                                | Universal LPG | Natural                     | Universal LPG | Natural                              | Universal LPG | Natural                         | Universal LPG | Natural                                | Universal LPG |
| Gas Connection                   | 1/2" BSP                    | 1/2" BSP      | 1/2" BSP                               | 1/2" BSP      | 1/2" BSP                    | 1/2" BSP      | 1/2" BSP                             | 1/2" BSP      | 1/2" BSP                        | 1/2" BSP      | 1/2" BSP                               | 1/2" BSP      |
| Minimum Normal Test Gas Pressure | 1.3 kPa                     | 2.75 kPa      | 1.3 kPa                                | 2.75 kPa      | 1.3 kPa                     | 2.75 kPa      | 1.3 kPa                              | 2.75 kPa      | 1.3 kPa                         | 2.75 kPa      | 1.3 kPa                                | 2.75 kPa      |
| Maximum Normal Test Gas Pressure | 3.5 kPa                     | 3.5 kPa       | 3.5 kPa                                | 3.5 kPa       | 3.5 kPa                     | 3.5 kPa       | 3.5 kPa                              | 3.5 kPa       | 3.5 kPa                         | 3.5 kPa       | 3.5 kPa                                | 3.5 kPa       |
| Nominal Test Point Pressure      | 1.0 kPa                     | 2.65 kPa      | 1.0 kPa                                | 2.65 kPa      | 1.0 kPa                     | 2.65 kPa      | 1.0 kPa                              | 2.65 kPa      | 1.0 kPa                         | 2.65 kPa      | 1.0 kPa                                | 2.65 kPa      |
| Total Nominal Gas Consumption    | 58 MJ/h                     | 58 MJ/h       | 58 MJ/h                                | 58 MJ/h       | 116 MJ/h                    | 116 MJ/h      | 116 MJ/h                             | 116 MJ/h      | 144 MJ/h                        | 144 MJ/h      | 116 MJ/h                               | 116 MJ/h      |

| 700 Series                       |                             |               |                                      |               |                                 |               |                                        |               |                                      |               |                                           |               |  |
|----------------------------------|-----------------------------|---------------|--------------------------------------|---------------|---------------------------------|---------------|----------------------------------------|---------------|--------------------------------------|---------------|-------------------------------------------|---------------|--|
| Model                            | CG760TT                     |               | CG760ET                              |               | CG760FT                         |               | CG760GT                                |               | CG760HT                              |               | CG76EHT                                   |               |  |
| Description                      | Boiling Top, 6 Open Burners |               | Range, 6 Open Burners, Electric Oven |               | Range, 6 Open Burners, Gas Oven |               | Boiling Top, 6 Open Burners, open base |               | Range, 6 Open Burners, Gas Maxi Oven |               | Range, 6 Open Burners, Electric Maxi Oven |               |  |
| Cooktop Dimensions               |                             |               |                                      |               |                                 |               |                                        |               |                                      |               |                                           |               |  |
| Weight                           | 90kg                        |               | 210kg                                |               | 210kg                           |               | 113kg                                  |               | 210kg                                |               | 210kg                                     |               |  |
| Overall Height                   | 367mm                       |               | 930mm                                |               | 930mm                           |               | 930mm                                  |               | 930mm                                |               | 930mm                                     |               |  |
| Overall Depth                    | 720mm                       |               | 720mm                                |               | 720mm                           |               | 720mm                                  |               | 720mm                                |               | 720mm                                     |               |  |
| Overall Width                    | 1200mm                      |               | 1200mm                               |               | 1200mm                          |               | 1200mm                                 |               | 1200mm                               |               | 1200mm                                    |               |  |
| Oven Dimensions                  |                             |               |                                      |               |                                 |               |                                        |               |                                      |               |                                           |               |  |
| Internal Height                  | ---                         |               | 300mm                                |               | 300mm                           |               | 300mm                                  |               | 300mm                                |               | 300mm                                     |               |  |
| Internal Depth                   | ---                         |               | 580mm                                |               | 580mm                           |               | 580mm                                  |               | 580mm                                |               | 580mm                                     |               |  |
| Internal Width                   | ---                         |               | 693mm                                |               | 693mm                           |               | 693mm                                  |               | 973mm                                |               | 973mm                                     |               |  |
| Electrical Connection            | ---                         |               | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW  |               | ---                             |               | ---                                    |               | ---                                  |               | 3Ø + N + E<br>415VAC / 50Hz / 9.8kW       |               |  |
|                                  | Natural                     | Universal LPG | Natural                              | Universal LPG | Natural                         | Universal LPG | Natural                                | Universal LPG | Natural                              | Universal LPG | Natural                                   | Universal LPG |  |
| Gas Connection                   | 1/2" BSP                    | 1/2" BSP      | 1/2" BSP                             | 1/2" BSP      | 1/2" BSP                        | 1/2" BSP      | 1/2" BSP                               | 1/2" BSP      | 1/2" BSP                             | 1/2" BSP      | 1/2" BSP                                  | 1/2" BSP      |  |
| Minimum Normal Test Gas Pressure | 1.3 kPa                     | 2.75 kPa      | 1.3 kPa                              | 2.75 kPa      | 1.3 kPa                         | 2.75 kPa      | 1.3 kPa                                | 2.75 kPa      | 1.3 kPa                              | 2.75 kPa      | 1.3 kPa                                   | 2.75 kPa      |  |
| Maximum Normal Test Gas Pressure | 3.5 kPa                     | 3.5 kPa       | 3.5 kPa                              | 3.5 kPa       | 3.5 kPa                         | 3.5 kPa       | 3.5 kPa                                | 3.5 kPa       | 3.5 kPa                              | 3.5 kPa       | 3.5 kPa                                   | 3.5 kPa       |  |
| Nominal Test Point Pressure      | 1.0 kPa                     | 2.65 kPa      | 1.0 kPa                              | 2.65 kPa      | 1.0 kPa                         | 2.65 kPa      | 1.0 kPa                                | 2.65 kPa      | 1.0 kPa                              | 2.65 kPa      | 1.0 kPa                                   | 2.65 kPa      |  |
| Total Nominal Gas Consumption    | 173 MJ/h                    | 173 MJ/h      | 173 MJ/h                             | 173 MJ/h      | 202 MJ/h                        | 202 MJ/h      | 173 MJ/h                               | 173 MJ/h      | 209MJ/h                              | 209 MJ/h      | 173 MJ/h                                  | 173 MJ/h      |  |

## 2.1.2 Giorik 900 Series

| 900 Series                       |                             |               |                                        |               |                             |               |                                      |               |                                 |               |                                        |               |
|----------------------------------|-----------------------------|---------------|----------------------------------------|---------------|-----------------------------|---------------|--------------------------------------|---------------|---------------------------------|---------------|----------------------------------------|---------------|
| Model                            | CG920TT                     |               | CG920GT                                |               | CG940TT                     |               | CG940ET                              |               | CG940FT                         |               | CG940GT                                |               |
| Description                      | Boiling Top, 2 Open Burners |               | Boiling Top, 2 Open Burners, open base |               | Boiling Top, 4 Open Burners |               | Range, 4 Open Burners, Electric Oven |               | Range, 4 Open Burners, Gas Oven |               | Boiling Top, 4 Open Burners, open base |               |
| Cooktop Dimensions               |                             |               |                                        |               |                             |               |                                      |               |                                 |               |                                        |               |
| Weight                           | 40kg                        |               | 50kg                                   |               | 80kg                        |               | 170kg                                |               | 170kg                           |               | 95kg                                   |               |
| Overall Height                   | 367mm                       |               | 930mm                                  |               | 367mm                       |               | 930mm                                |               | 930mm                           |               | 930mm                                  |               |
| Overall Depth                    | 920mm                       |               | 920mm                                  |               | 920mm                       |               | 920mm                                |               | 920mm                           |               | 920mm                                  |               |
| Overall Width                    | 400mm                       |               | 400mm                                  |               | 800mm                       |               | 800mm                                |               | 800mm                           |               | 800mm                                  |               |
| Oven Dimensions                  |                             |               |                                        |               |                             |               |                                      |               |                                 |               |                                        |               |
| Internal Height                  | ---                         |               | ---                                    |               | ---                         |               | 300mm                                |               | 300mm                           |               | ---                                    |               |
| Internal Depth                   | ---                         |               | ---                                    |               | ---                         |               | 680mm                                |               | 680mm                           |               | ---                                    |               |
| Internal Width                   | ---                         |               | ---                                    |               | ---                         |               | 693mm                                |               | 693mm                           |               | ---                                    |               |
| Electrical Connection            | ---                         |               | ---                                    |               | ---                         |               | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW  |               | ---                             |               | ---                                    |               |
|                                  | Natural                     | Universal LPG | Natural                                | Universal LPG | Natural                     | Universal LPG | Natural                              | Universal LPG | Natural                         | Universal LPG | Natural                                | Universal LPG |
| Gas Connection                   | 1/2" BSP                    | 1/2" BSP      | 1/2" BSP                               | 1/2" BSP      | 1/2" BSP                    | 1/2" BSP      | 1/2" BSP                             | 1/2" BSP      | 1/2" BSP                        | 1/2" BSP      | 1/2" BSP                               | 1/2" BSP      |
| Minimum Normal Test Gas Pressure | 1.3 kPa                     | 2.75 kPa      | 1.3 kPa                                | 2.75 kPa      | 1.3 kPa                     | 2.75 kPa      | 1.3 kPa                              | 2.75 kPa      | 1.3 kPa                         | 2.75 kPa      | 1.3 kPa                                | 2.75 kPa      |
| Maximum Normal Test Gas Pressure | 3.5 kPa                     | 3.5 kPa       | 3.5 kPa                                | 3.5 kPa       | 3.5 kPa                     | 3.5 kPa       | 3.5 kPa                              | 3.5 kPa       | 3.5 kPa                         | 3.5 kPa       | 3.5 kPa                                | 3.5 kPa       |
| Nominal Test Point Pressure      | 1.0 kPa                     | 2.65 kPa      | 1.0 kPa                                | 2.65 kPa      | 1.0 kPa                     | 2.65 kPa      | 1.0 kPa                              | 2.65 kPa      | 1.0 kPa                         | 2.65 kPa      | 1.0 kPa                                | 2.65 kPa      |
| Total Nominal Gas Consumption    | 72 MJ/h                     | 72 MJ/h       | 72 MJ/h                                | 72 MJ/h       | 144 MJ/h                    | 144 MJ/h      | 144 MJ/h                             | 144 MJ/h      | 173 MJ/h                        | 173 MJ/h      | 144 MJ/h                               | 144 MJ/h      |

| 900 Series                       |                             |               |                                      |               |                                 |               |                                        |               |                                      |               |                                           |               |
|----------------------------------|-----------------------------|---------------|--------------------------------------|---------------|---------------------------------|---------------|----------------------------------------|---------------|--------------------------------------|---------------|-------------------------------------------|---------------|
| Model                            | CG960TT                     |               | CG960ET                              |               | CG960FT                         |               | CG960GT                                |               | CG960HT                              |               | CG96EHT                                   |               |
| Description                      | Boiling Top, 6 Open Burners |               | Range, 6 Open Burners, Electric Oven |               | Range, 6 Open Burners, Gas Oven |               | Boiling Top, 6 Open Burners, open base |               | Range, 6 Open Burners, Gas Maxi Oven |               | Range, 6 Open Burners, Electric Maxi Oven |               |
| Cooktop Dimensions               |                             |               |                                      |               |                                 |               |                                        |               |                                      |               |                                           |               |
| Weight                           | 100kg                       |               | 250kg                                |               | 250kg                           |               | 123kg                                  |               | 250kg                                |               | 250kg                                     |               |
| Overall Height                   | 367mm                       |               | 930mm                                |               | 930mm                           |               | 930mm                                  |               | 930mm                                |               | 930mm                                     |               |
| Overall Depth                    | 920mm                       |               | 920mm                                |               | 920mm                           |               | 920mm                                  |               | 920mm                                |               | 920mm                                     |               |
| Overall Width                    | 1200mm                      |               | 1200mm                               |               | 1200mm                          |               | 1200mm                                 |               | 1200mm                               |               | 1200mm                                    |               |
| Oven Dimensions                  |                             |               |                                      |               |                                 |               |                                        |               |                                      |               |                                           |               |
| Internal Height                  | ---                         |               | 300mm                                |               | 300mm                           |               | ---                                    |               | 300mm                                |               | 300mm                                     |               |
| Internal Depth                   | ---                         |               | 680mm                                |               | 680mm                           |               | ---                                    |               | 680mm                                |               | 680mm                                     |               |
| Internal Width                   | ---                         |               | 693mm                                |               | 693mm                           |               | ---                                    |               | 973mm                                |               | 973mm                                     |               |
| Electrical Connection            | ---                         |               | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW  |               | ---                             |               | ---                                    |               | ---                                  |               | 3Ø + N + E<br>415VAC / 50Hz / 9.8kW       |               |
|                                  | Natural                     | Universal LPG | Natural                              | Universal LPG | Natural                         | Universal LPG | Natural                                | Universal LPG | Natural                              | Universal LPG | Natural                                   | Universal LPG |
| Gas Connection                   | 1/2" BSP                    | 1/2" BSP      | 1/2" BSP                             | 1/2" BSP      | 1/2" BSP                        | 1/2" BSP      | 1/2" BSP                               | 1/2" BSP      | 1/2" BSP                             | 1/2" BSP      | 1/2" BSP                                  | 1/2" BSP      |
| Minimum Normal Test Gas Pressure | 1.3 kPa                     | 2.75 kPa      | 1.3 kPa                              | 2.75 kPa      | 1.3 kPa                         | 2.75 kPa      | 1.3 kPa                                | 2.75 kPa      | 1.3 kPa                              | 2.75 kPa      | 1.3 kPa                                   | 2.75 kPa      |
| Maximum Normal Test Gas Pressure | 3.5 kPa                     | 3.5 kPa       | 3.5 kPa                              | 3.5 kPa       | 3.5 kPa                         | 3.5 kPa       | 3.5 kPa                                | 3.5 kPa       | 3.5 kPa                              | 3.5 kPa       | 3.5 kPa                                   | 3.5 kPa       |
| Nominal Test Point Pressure      | 1.0 kPa                     | 2.65 kPa      | 1.0 kPa                              | 2.65 kPa      | 1.0 kPa                         | 2.65 kPa      | 1.0 kPa                                | 2.65 kPa      | 1.0 kPa                              | 2.65 kPa      | 1.0 kPa                                   | 2.65 kPa      |
| Total Nominal Gas Consumption    | 216 MJ/h                    | 216 MJ/h      | 216 MJ/h                             | 216 MJ/h      | 245 MJ/h                        | 245 MJ/h      | 216 MJ/h                               | 216 MJ/h      | 252MJ/h                              | 252 MJ/h      | 216 MJ/h                                  | 216 MJ/h      |

### 2.1.3 Burner Configuration

|                                      | Main Injector (mm) | Bypass Screw (mm) | Total Nominal Gas Consumption (MJ/h) | Fixed Aeration Shutter Setting 'A' |
|--------------------------------------|--------------------|-------------------|--------------------------------------|------------------------------------|
| <b>Natural Gas</b>                   |                    |                   |                                      |                                    |
| Open Burner - Boiling Top - 700      | 2.5                | ADJ               | 28.8 MJ/h                            | ---                                |
| Open Burner - Boiling Top - 900      | 2.9                | ADJ               | 36.0 MJ/h                            | ---                                |
| Pilot Burner - Boiling Top - 700/900 | ADJ                | N/A               | ---                                  | ---                                |
| Burner - Oven - 700                  | 2.5                | N/A               | 28.8 MJ/h                            | OPEN                               |
| Burner - Oven - 900                  | 2.5                | N/A               | 28.8 MJ/h                            | OPEN                               |
| Pilot Burner - Oven - 700/900        | 0.27               | N/A               | ---                                  | ---                                |
| Burner - Oven Maxi - 700/900         | 2.9                | N/A               | 36.0 MJ/h                            | OPEN                               |
| Pilot Burner - Oven Maxi - 900       | 0.27               | N/A               | ---                                  | ---                                |
| <b>Universal LPG Gas</b>             |                    |                   |                                      |                                    |
| Open Burner - Boiling Top - 700      | 1.55               | 0.8               | 28.8 MJ/h                            | ---                                |
| Open Burner - Boiling Top - 900      | 1.75               | 1.0               | 36.0 MJ/h                            | ---                                |
| Pilot Burner - Boiling Top - 700/900 | ADJ                | N/A               | ---                                  | ---                                |
| Burner - Oven - 700                  | 1.55               | N/A               | 28.8 MJ/h                            | 2.5mm                              |
| Burner - Oven - 900                  | 1.55               | N/A               | 28.8 MJ/h                            | 2.5mm                              |
| Pilot Burner - Oven - 700/900        | 0.14               | N/A               | ---                                  | ---                                |
| Burner - Oven Maxi - 700/900         | 1.75               | N/A               | 36.0 MJ/h                            | CLOSE                              |
| Pilot Burner - Oven Maxi - 900       | 0.14               | N/A               | ---                                  | ---                                |

### 2.1.4 Rating Plate - Check Before Installation

The rating plate contains identification and technical data. See example below.

Confirm that this unit has been tested and approved for the type of gas used at the installation location.

|                                                                                                                                                                                |                                                                                                                                                                                                                                                                                                             |                                                                                                                                                             |  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <b>GIORIK</b>                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                             | Imported by: STODDART<br>www.stoddart.com.au                                                                                                                |  |
| Description: Giorik;900 Range; Gas; 6 Burner on Gas Maxi Oven;                                                                                                                 |                                                                                                                                                                                                                                                                                                             |                                                                                                                                                             |  |
| <b>Gas Approval No.</b><br><br>Gas Safety Certified<br>AS4563<br>SAI - 400405<br>SAI Global | <b>Cooktop burner gas injector</b><br>2.5mm for Natural Gas<br>1.55mm for Universal LPG<br><b>Oven burner gas injector</b><br>2.9mm for Natural Gas<br>1.75mm for Universal LPG<br><b>Factory set gas type</b><br><input checked="" type="checkbox"/> Natural Gas<br><input type="checkbox"/> Universal LPG | <b>Model No:</b> <b>CG960HT</b><br><b>Test Point Pressure</b><br>1.00 kPa Natural Gas<br>2.65 kPa Universal LPG<br><b>Total gas consumption</b><br>252 MJ/h |  |
| <br>Serial No: <b>002549/02/18</b>                                                          |                                                                                                                                                                                                                                                                                                             |                                                                                                                                                             |  |

|                                                                                                                                                                                |                                                                                                                                                                                                                                                                 |                                                                                                                                                                                            |  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| <b>GIORIK</b>                                                                                                                                                                  |                                                                                                                                                                                                                                                                 | Imported by: STODDART<br>www.stoddart.com.au                                                                                                                                               |  |
| Description: Giorik;900 Range; Gas; 6 Burner on Electric Oven;                                                                                                                 |                                                                                                                                                                                                                                                                 |                                                                                                                                                                                            |  |
| <b>Gas Approval No.</b><br><br>Gas Safety Certified<br>AS4563<br>SAI - 400405<br>SAI Global | <b>Cooktop burner gas injector</b><br>2.5mm for Natural Gas<br>1.55mm for Universal LPG<br><b>Factory set gas type</b><br><input checked="" type="checkbox"/> Natural Gas<br><input type="checkbox"/> Universal LPG<br><b>Total gas consumption</b><br>216 MJ/h | <b>Model No:</b> <b>CG960ET</b><br><b>Test Point Pressure</b><br>1.00 kPa Natural Gas<br>2.65 kPa Universal LPG<br><b>Electric Rating</b><br>V 415      HZ 50<br>kW 6.7      Ph 3Ø + N + E |  |
| <br>Serial No: <b>008568/02/18</b>                                                          |                                                                                                                                                                                                                                                                 |                                                                                                         |  |

Fig.1.

## 2.2 Technical Drawing - Gas

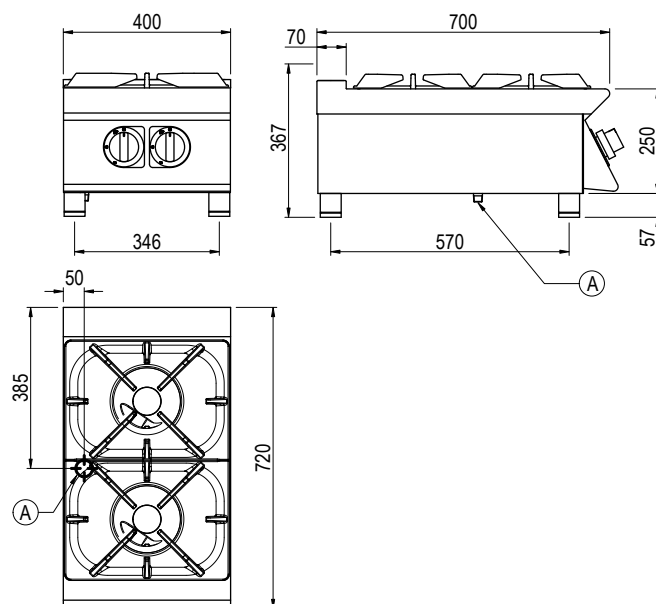
## 2.2.1 CG720TT

## 700 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG720TT</b>      |                           |
| <b>Weight</b>                           | 30kg                |                           |
| <b>Overall Height</b>                   | 367mm               |                           |
| <b>Overall Depth</b>                    | 720mm               |                           |
| <b>Overall Width</b>                    | 400mm               |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 58 MJ/h             | 58 MJ/h                   |

## Legend

A Gas inlet (1/2" BSP)



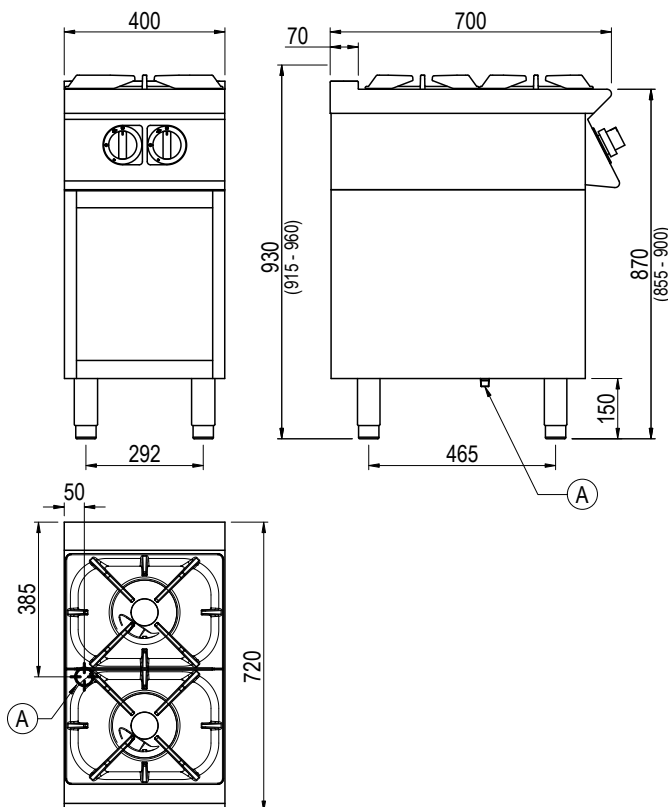
## 2.2.3 CG720GT

## 700 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG720GT</b>      |                           |
| <b>Weight</b>                           | 40kg                |                           |
| <b>Overall Height</b>                   | 930mm               |                           |
| <b>Overall Depth</b>                    | 720mm               |                           |
| <b>Overall Width</b>                    | 400mm               |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 58 MJ/h             | 58 MJ/h                   |

## Legend

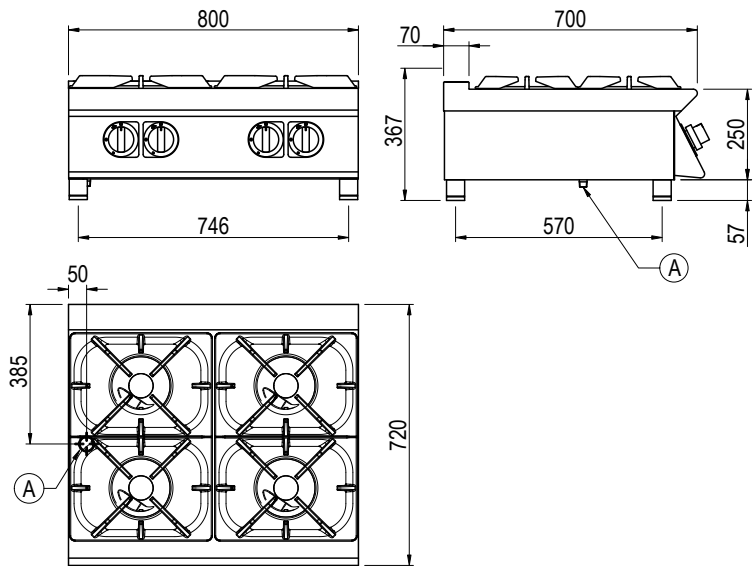
A Gas inlet (1/2" BSP)



### 2.2.4 CG740TT

#### 700 Series

|                                         |                  |                        |
|-----------------------------------------|------------------|------------------------|
| <b>Model</b>                            | <b>CG740TT</b>   |                        |
| <b>Weight</b>                           | 60kg             |                        |
| <b>Overall Height</b>                   | 367mm            |                        |
| <b>Overall Depth</b>                    | 720mm            |                        |
| <b>Overall Width</b>                    | 800mm            |                        |
| <b>Gas Connection</b>                   | Natural 1/2" BSP | Universal LPG 1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa          | 2.75 kPa               |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa          | 3.5 kPa                |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa          | 2.65 kPa               |
| <b>Total Nominal Gas Consumption</b>    | 116 MJ/h         | 116 MJ/h               |



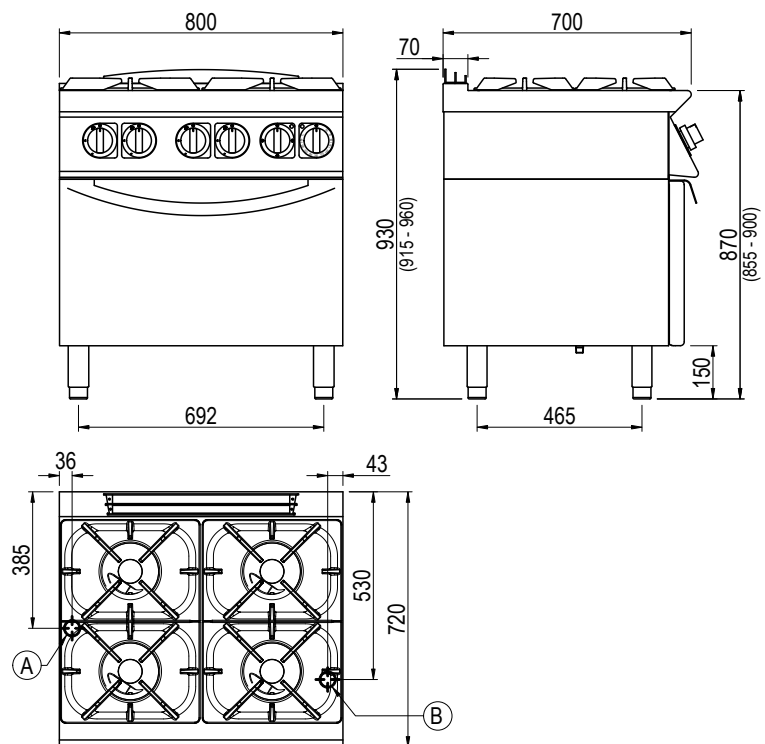
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.5 CG740ET

#### 700 Series

|                                         |                                     |                        |
|-----------------------------------------|-------------------------------------|------------------------|
| <b>Model</b>                            | <b>CG740ET</b>                      |                        |
| <b>Weight</b>                           | 140kg                               |                        |
| <b>Overall Height</b>                   | 930mm                               |                        |
| <b>Overall Depth</b>                    | 720mm                               |                        |
| <b>Overall Width</b>                    | 800mm                               |                        |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW |                        |
| <b>Gas Connection</b>                   | Natural 1/2" BSP                    | Universal LPG 1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa               |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa                |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa               |
| <b>Total Nominal Gas Consumption</b>    | 116 MJ/h                            | 116 MJ/h               |



#### Legend

A Gas inlet (1/2" BSP)  
B Electrical Connection

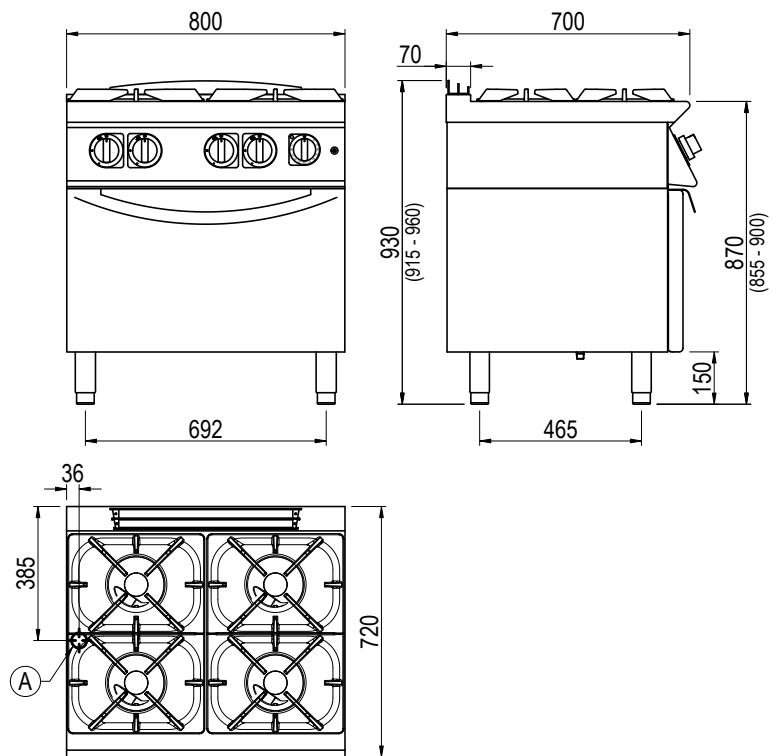
### 2.2.6 CG740FT

#### 700 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG740FT</b> |                      |
| <b>Weight</b>                           | 140kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 720mm          |                      |
| <b>Overall Width</b>                    | 800mm          |                      |
| <b>Gas Connection</b>                   | <b>Natural</b> | <b>Universal LPG</b> |
|                                         | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 144 MJ/h       | 144 MJ/h             |

#### Legend

A Gas inlet (1/2" BSP)



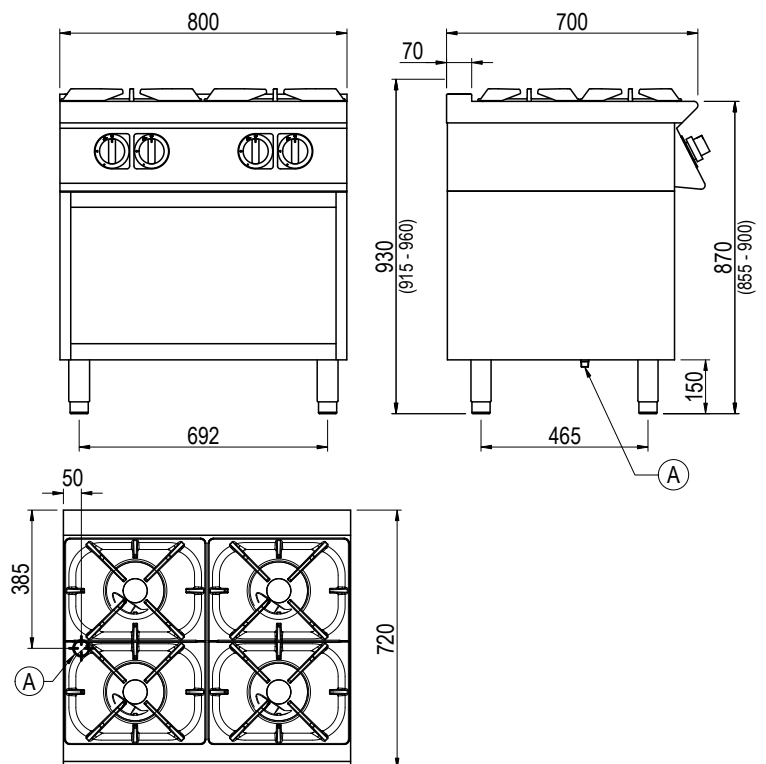
### 2.2.7 CG740GT

#### 700 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG740GT</b> |                      |
| <b>Weight</b>                           | 75kg           |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 720mm          |                      |
| <b>Overall Width</b>                    | 800mm          |                      |
| <b>Gas Connection</b>                   | <b>Natural</b> | <b>Universal LPG</b> |
|                                         | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 116 MJ/h       | 116 MJ/h             |

#### Legend

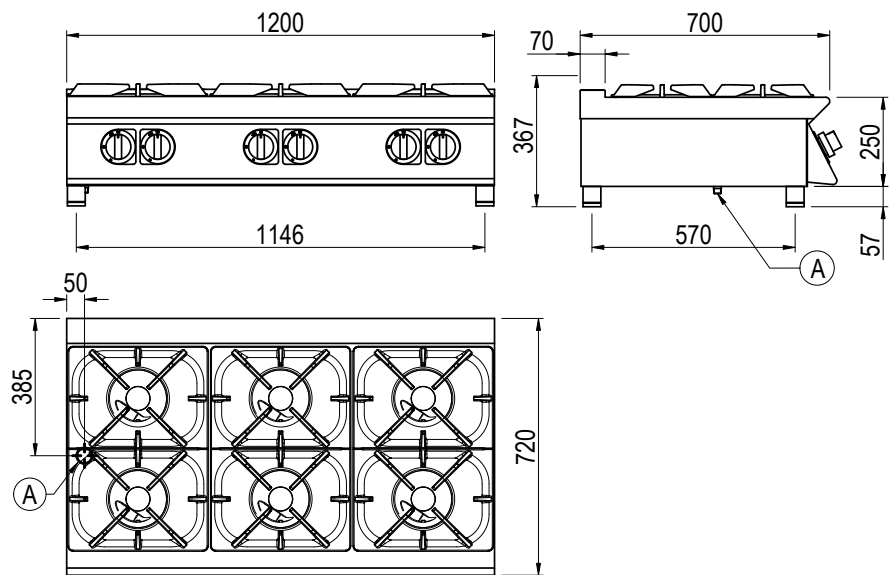
A Gas inlet (1/2" BSP)



### 2.2.8 CG760TT

#### 700 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG760TT</b>      |                           |
| <b>Weight</b>                           | 90kg                |                           |
| <b>Overall Height</b>                   | 367mm               |                           |
| <b>Overall Depth</b>                    | 720mm               |                           |
| <b>Overall Width</b>                    | 1200mm              |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 173 MJ/h            | 173 MJ/h                  |



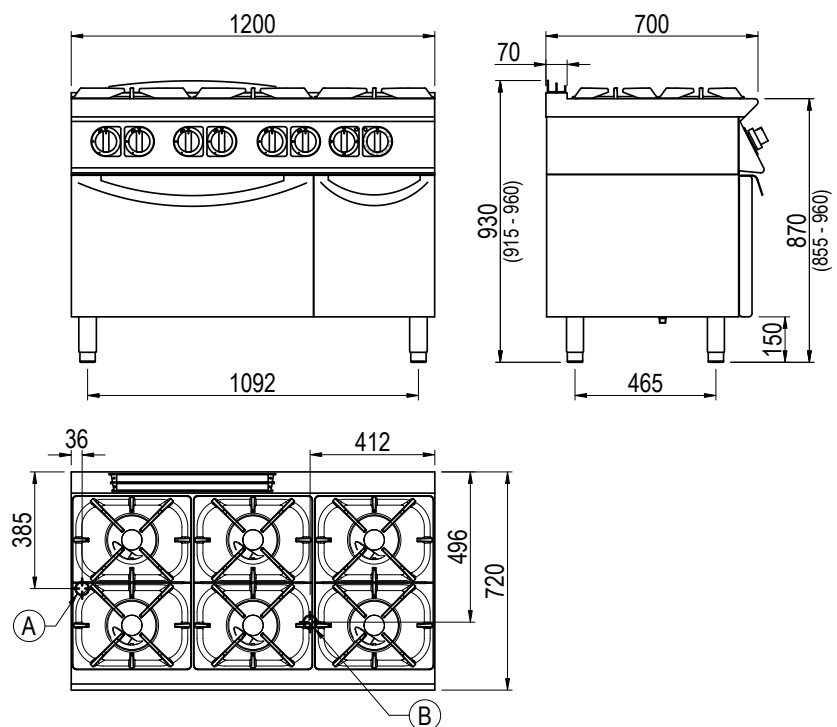
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.9 CG760ET

#### 700 Series

|                                         |                                     |                           |
|-----------------------------------------|-------------------------------------|---------------------------|
| <b>Model</b>                            | <b>CG760ET</b>                      |                           |
| <b>Weight</b>                           | 210kg                               |                           |
| <b>Overall Height</b>                   | 930mm                               |                           |
| <b>Overall Depth</b>                    | 720mm                               |                           |
| <b>Overall Width</b>                    | 1200mm                              |                           |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP                 | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 173 MJ/h                            | 173 MJ/h                  |



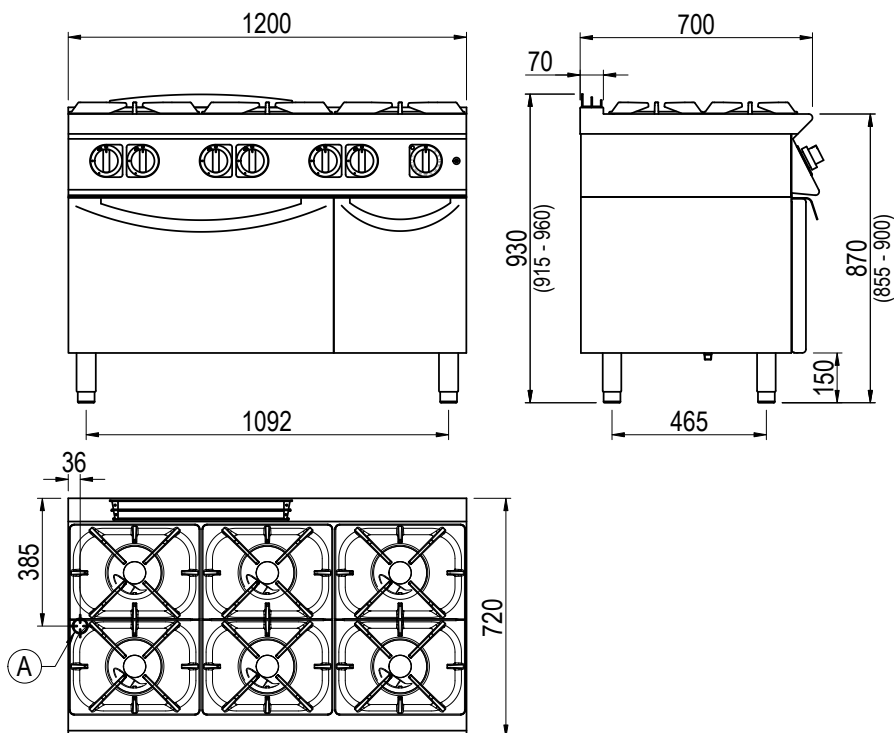
#### Legend

A Gas inlet (1/2" BSP)  
B Electrical Connection

### 2.2.10 CG760FT

#### 700 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG760FT</b> |                      |
| <b>Weight</b>                           | 210kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 720mm          |                      |
| <b>Overall Width</b>                    | 1200mm         |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 202 MJ/h       | 202 MJ/h             |



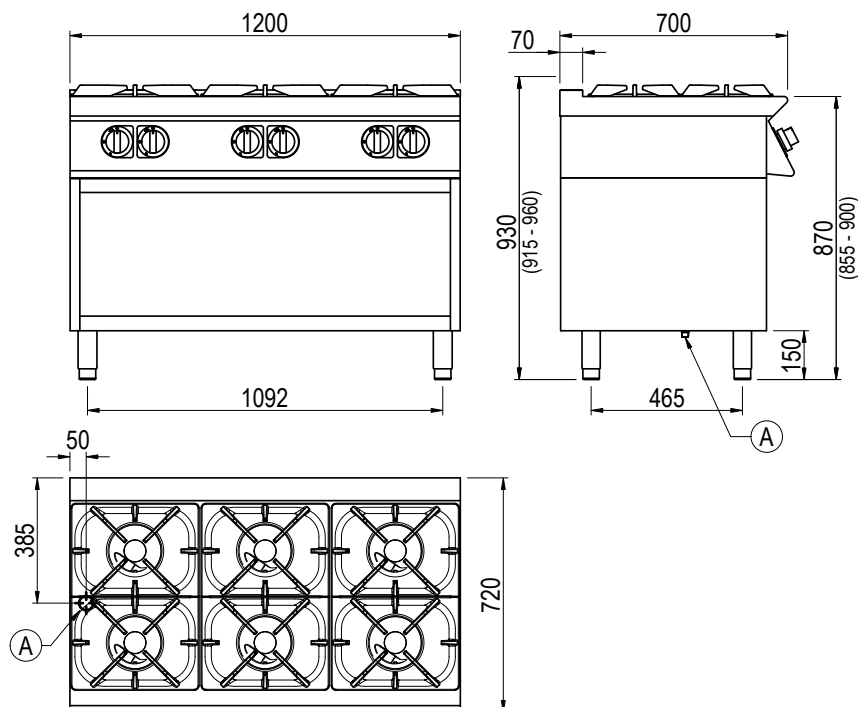
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.11 CG760GT

#### 700 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG760GT</b> |                      |
| <b>Weight</b>                           | 113kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 720mm          |                      |
| <b>Overall Width</b>                    | 1200mm         |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 173 MJ/h       | 173 MJ/h             |



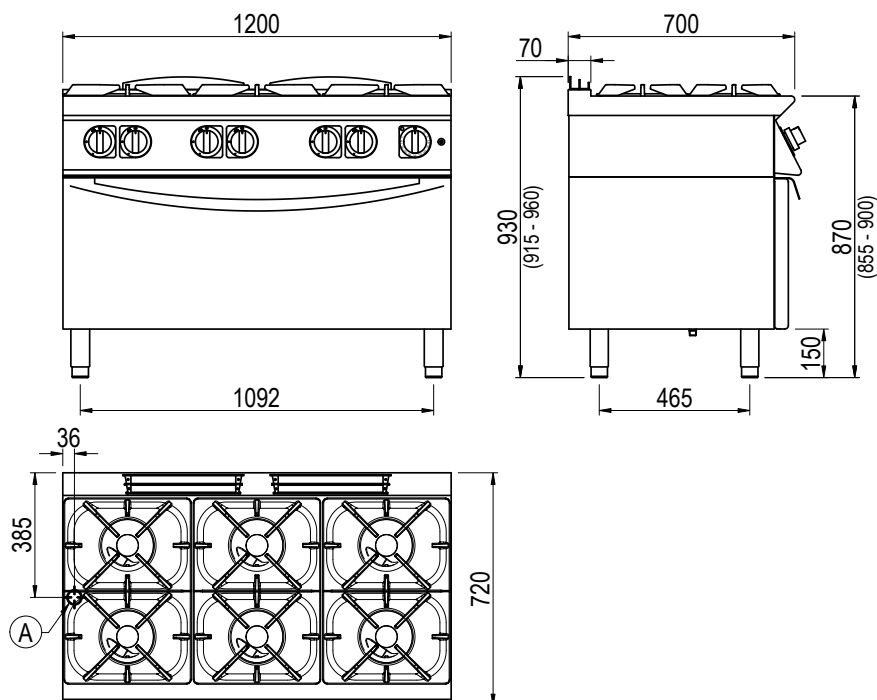
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.12 CG760HT

#### 700 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG760HT</b>      |                           |
| <b>Weight</b>                           | 210kg               |                           |
| <b>Overall Height</b>                   | 930mm               |                           |
| <b>Overall Depth</b>                    | 720mm               |                           |
| <b>Overall Width</b>                    | 1200mm              |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 209MJ/h             | 209 MJ/h                  |



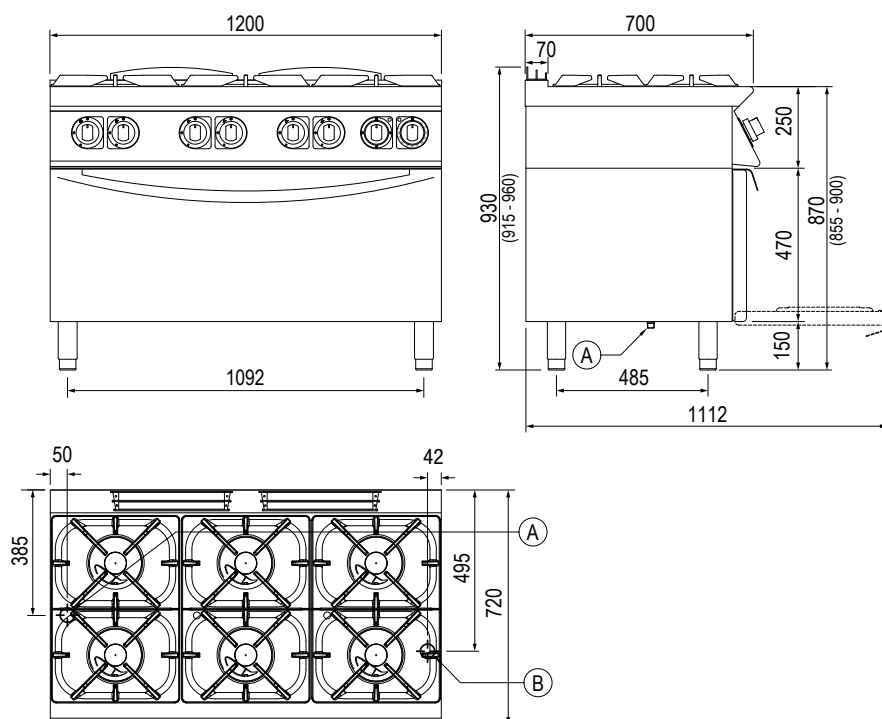
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.13 CG76EHT

#### 700 Series

|                                         |                                     |                           |
|-----------------------------------------|-------------------------------------|---------------------------|
| <b>Model</b>                            | <b>CG76EHT</b>                      |                           |
| <b>Weight</b>                           | 210kg                               |                           |
| <b>Overall Height</b>                   | 930mm                               |                           |
| <b>Overall Depth</b>                    | 720mm                               |                           |
| <b>Overall Width</b>                    | 1200mm                              |                           |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 9.8kW |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP                 | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 173 MJ/h                            | 173 MJ/h                  |



#### Legend

A Gas inlet (1/2" BSP)

B Electrical Connection

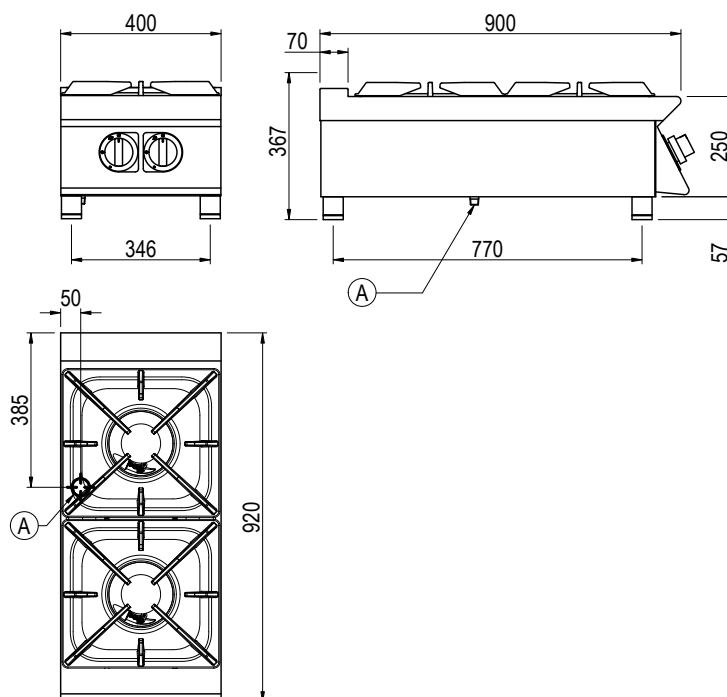
## 2.2.14 CG920TT

## 900 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG920TT</b>      |                           |
| <b>Weight</b>                           | 40kg                |                           |
| <b>Overall Height</b>                   | 367mm               |                           |
| <b>Overall Depth</b>                    | 920mm               |                           |
| <b>Overall Width</b>                    | 400mm               |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 72 MJ/h             | 72 MJ/h                   |

## Legend

A Gas inlet (1/2" BSP)



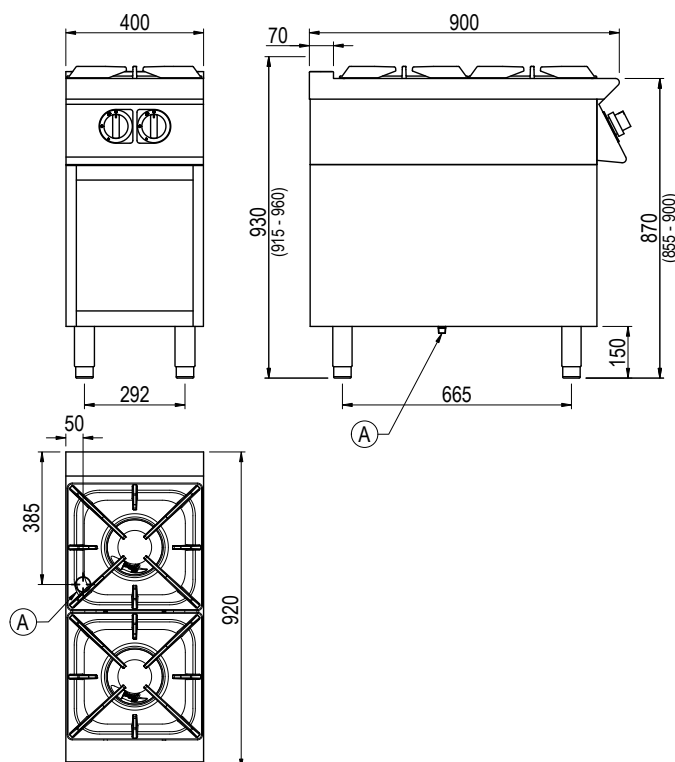
## 2.2.15 CG920GT

## 900 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG920GT</b>      |                           |
| <b>Weight</b>                           | 62kg                |                           |
| <b>Overall Height</b>                   | 930mm               |                           |
| <b>Overall Depth</b>                    | 920mm               |                           |
| <b>Overall Width</b>                    | 400mm               |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 72 MJ/h             | 72 MJ/h                   |

## Legend

A Gas inlet (1/2" BSP)



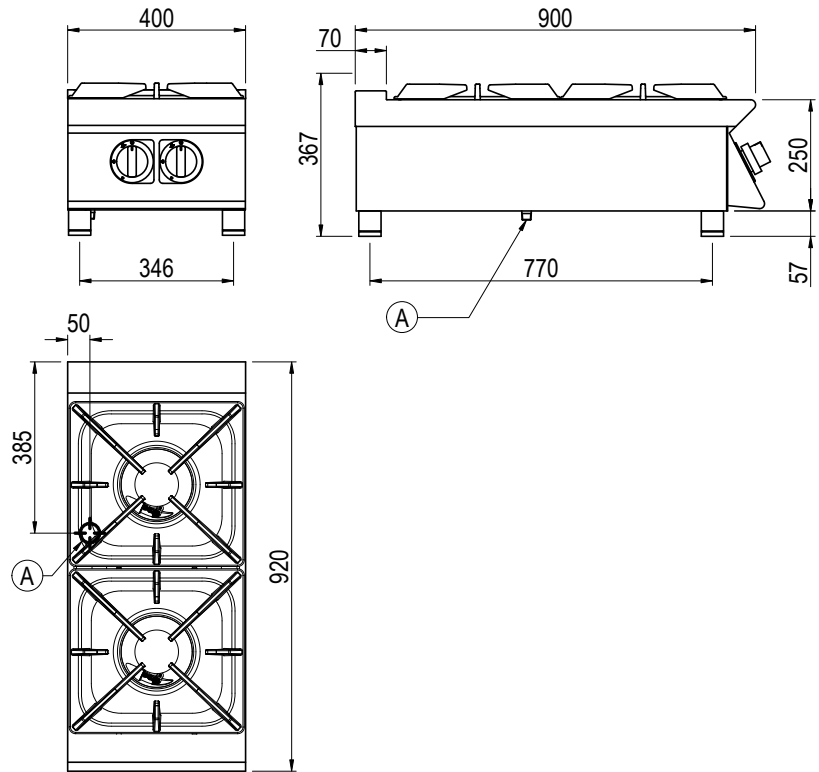
### 2.2.16 CG940TT

#### 900 Series

|                                         |                  |                        |
|-----------------------------------------|------------------|------------------------|
| <b>Model</b>                            | <b>CG940TT</b>   |                        |
| <b>Weight</b>                           | 80kg             |                        |
| <b>Overall Height</b>                   | 367mm            |                        |
| <b>Overall Depth</b>                    | 920mm            |                        |
| <b>Overall Width</b>                    | 800mm            |                        |
| <b>Gas Connection</b>                   | Natural 1/2" BSP | Universal LPG 1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa          | 2.75 kPa               |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa          | 3.5 kPa                |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa          | 2.65 kPa               |
| <b>Total Nominal Gas Consumption</b>    | 144 MJ/h         | 144 MJ/h               |

#### Legend

A Gas inlet (1/2" BSP)



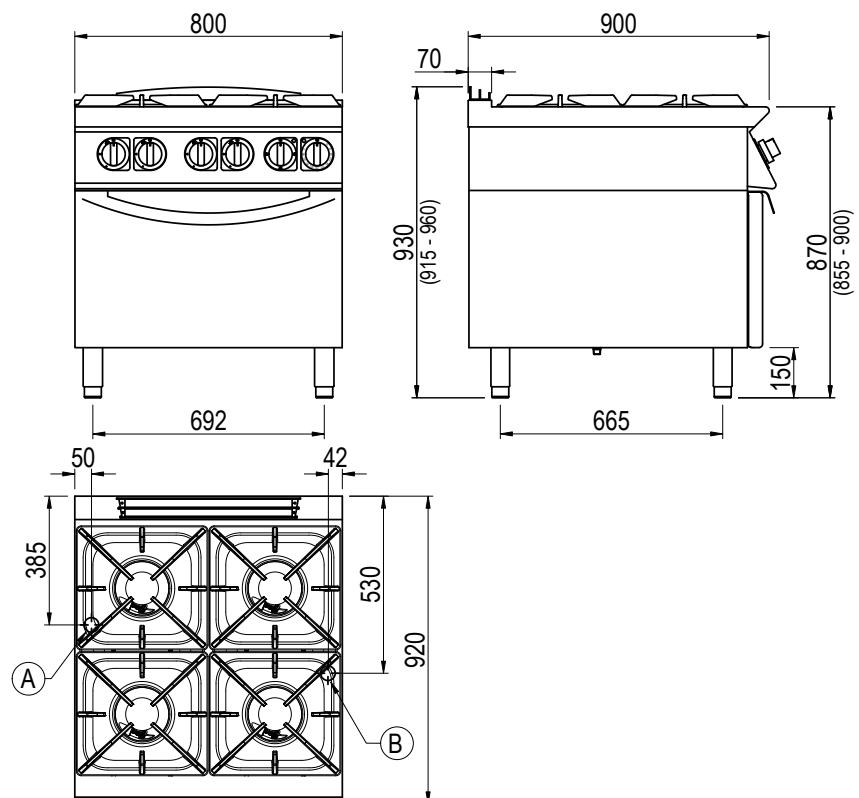
### 2.2.17 CG940ET

#### 900 Series

|                                         |                                     |                        |
|-----------------------------------------|-------------------------------------|------------------------|
| <b>Model</b>                            | <b>CG940ET</b>                      |                        |
| <b>Weight</b>                           | 170kg                               |                        |
| <b>Overall Height</b>                   | 930mm                               |                        |
| <b>Overall Depth</b>                    | 920mm                               |                        |
| <b>Overall Width</b>                    | 800mm                               |                        |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW |                        |
| <b>Gas Connection</b>                   | Natural 1/2" BSP                    | Universal LPG 1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa               |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa                |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa               |
| <b>Total Nominal Gas Consumption</b>    | 144 MJ/h                            | 144 MJ/h               |

#### Legend

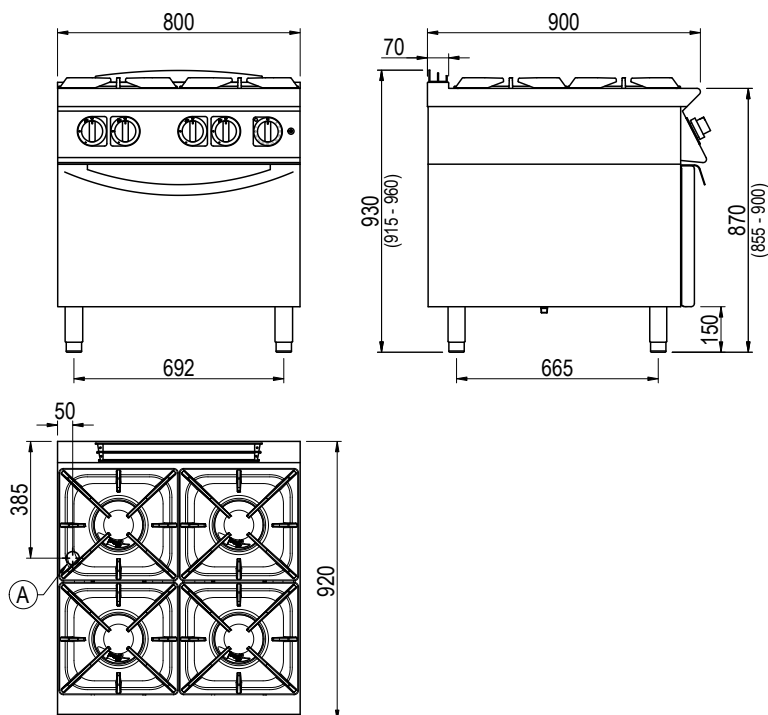
A Gas inlet (1/2" BSP)  
B Electrical Connection



## 2.2.18 CG940FT

## 900 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG940FT</b> |                      |
| <b>Weight</b>                           | 170kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 920mm          |                      |
| <b>Overall Width</b>                    | 800mm          |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 173 MJ/h       | 173 MJ/h             |



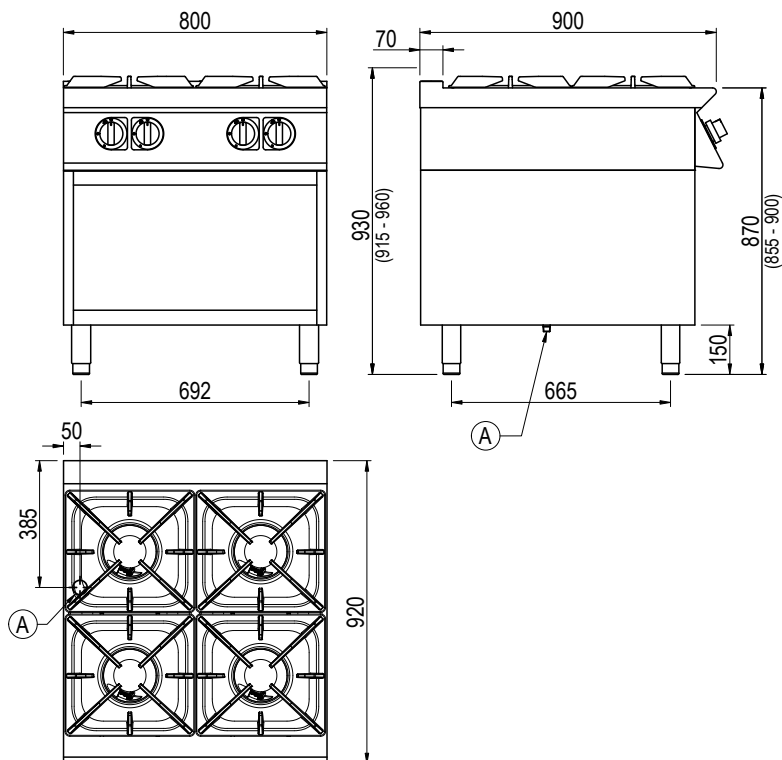
## Legend

A Gas inlet (1/2" BSP)

## 2.2.19 CG940GT

## 900 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG940GT</b> |                      |
| <b>Weight</b>                           | 115kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 920mm          |                      |
| <b>Overall Width</b>                    | 800mm          |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 144 MJ/h       | 144 MJ/h             |



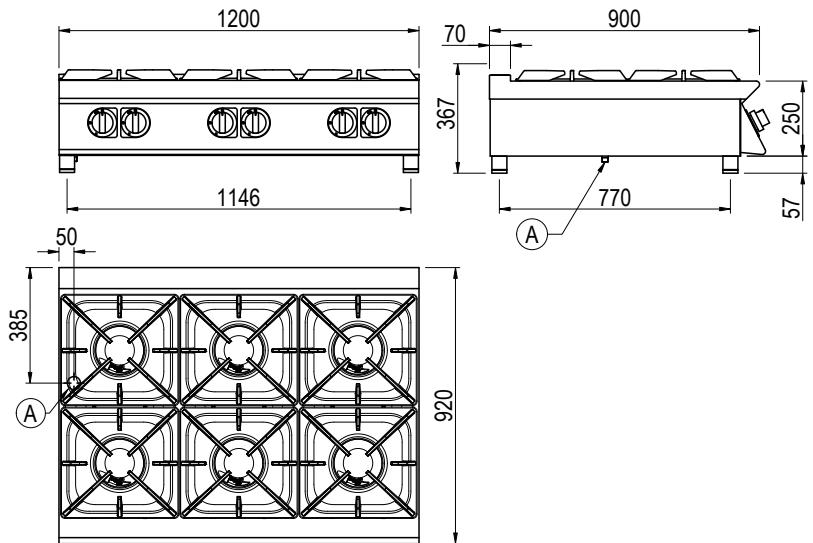
## Legend

A Gas inlet (1/2" BSP)

### 2.2.20 CG960TT

#### 900 Series

|                                         |                     |                           |
|-----------------------------------------|---------------------|---------------------------|
| <b>Model</b>                            | <b>CG960TT</b>      |                           |
| <b>Weight</b>                           | 100kg               |                           |
| <b>Overall Height</b>                   | 367mm               |                           |
| <b>Overall Depth</b>                    | 920mm               |                           |
| <b>Overall Width</b>                    | 1200mm              |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 216 MJ/h            | 216 MJ/h                  |



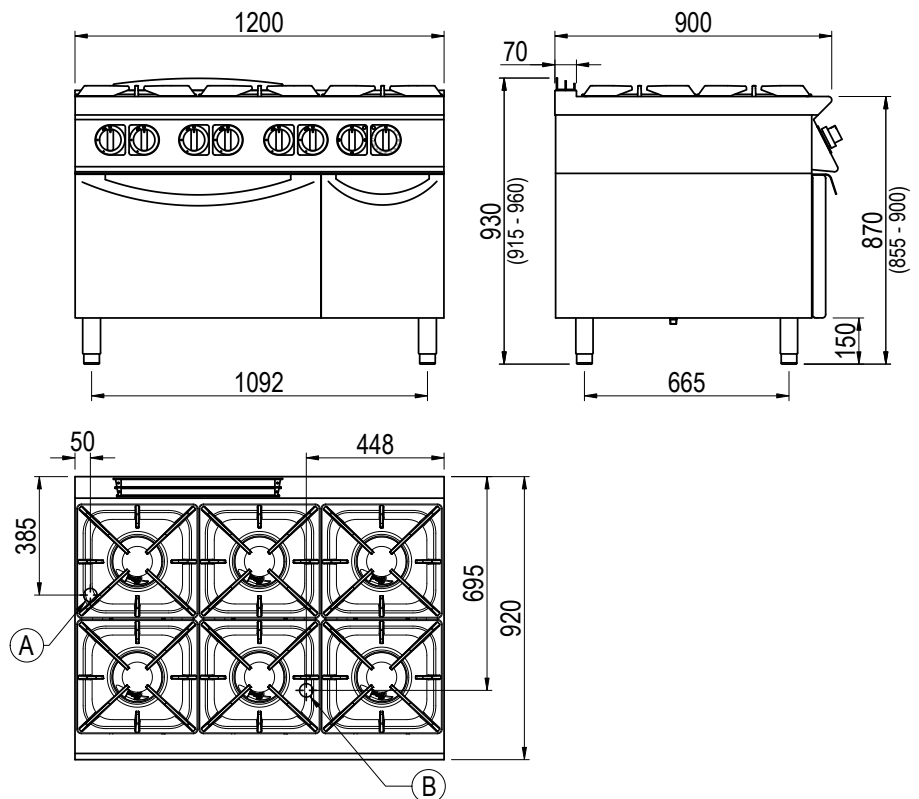
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.21 CG960ET

#### 900 Series

|                                         |                                     |                           |
|-----------------------------------------|-------------------------------------|---------------------------|
| <b>Model</b>                            | <b>CG960ET</b>                      |                           |
| <b>Weight</b>                           | 250kg                               |                           |
| <b>Overall Height</b>                   | 930mm                               |                           |
| <b>Overall Depth</b>                    | 920mm                               |                           |
| <b>Overall Width</b>                    | 1200mm                              |                           |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 6.7kW |                           |
| <b>Gas Connection</b>                   | Natural<br>1/2" BSP                 | Universal LPG<br>1/2" BSP |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa                  |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa                   |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa                  |
| <b>Total Nominal Gas Consumption</b>    | 216 MJ/h                            | 216 MJ/h                  |



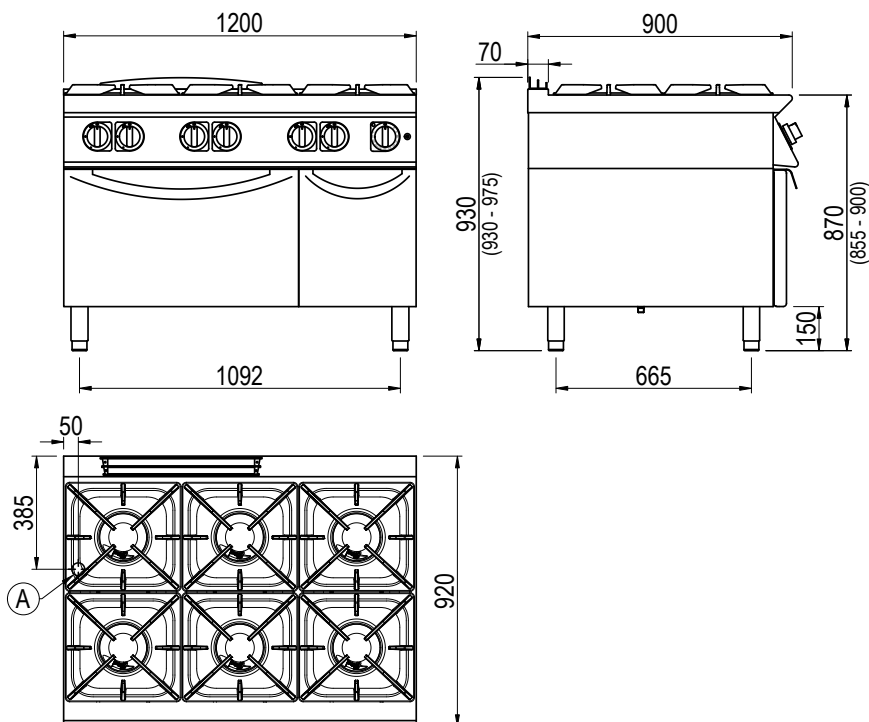
#### Legend

A Gas inlet (1/2" BSP)  
B Electrical Connection

## 2.2.22 CG960FT

## 900 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG960FT</b> |                      |
| <b>Weight</b>                           | 250kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 920mm          |                      |
| <b>Overall Width</b>                    | 1200mm         |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 245 MJ/h       | 245 MJ/h             |



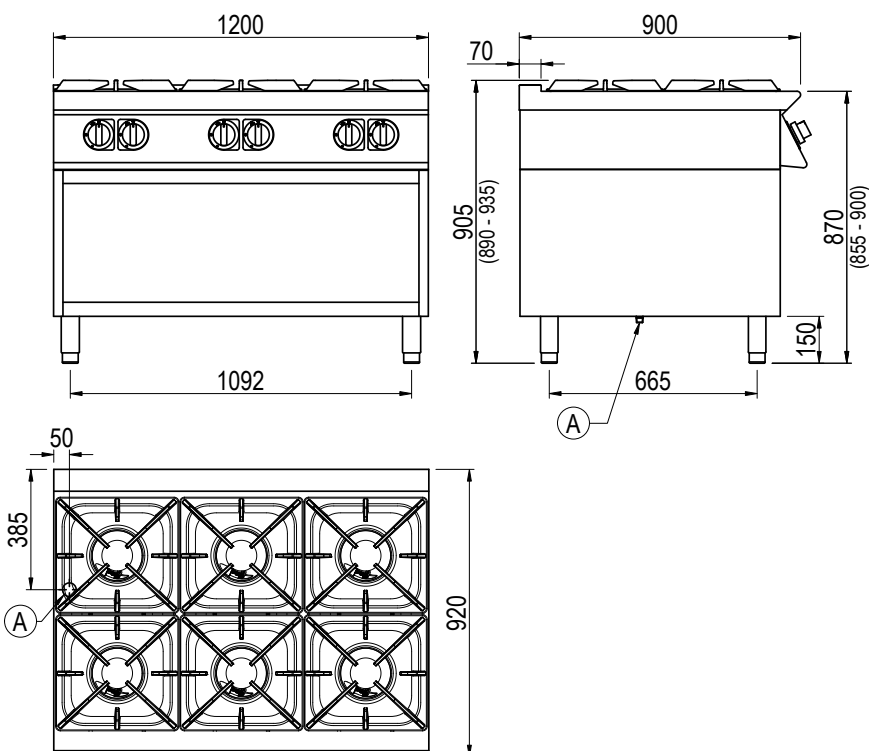
## Legend

A Gas inlet (1/2" BSP)

## 2.2.23 CG960GT

## 900 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG960GT</b> |                      |
| <b>Weight</b>                           | 175kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 920mm          |                      |
| <b>Overall Width</b>                    | 1200mm         |                      |
| <b>Electrical Connection</b>            | ---            |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 216 MJ/h       | 216 MJ/h             |



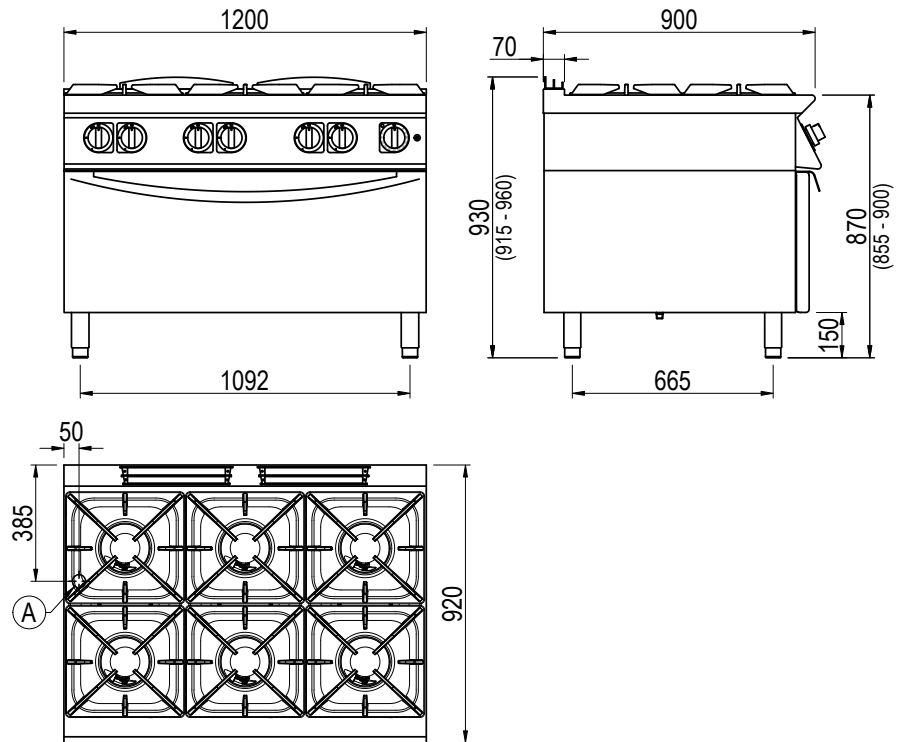
## Legend

A Gas inlet (1/2" BSP)

### 2.2.24 CG960HT

#### 900 Series

|                                         |                |                      |
|-----------------------------------------|----------------|----------------------|
| <b>Model</b>                            | <b>CG960HT</b> |                      |
| <b>Weight</b>                           | 250kg          |                      |
| <b>Overall Height</b>                   | 930mm          |                      |
| <b>Overall Depth</b>                    | 920mm          |                      |
| <b>Overall Width</b>                    | 1200mm         |                      |
| <b>Electrical Connection</b>            | ---            |                      |
|                                         | <b>Natural</b> | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP       | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa        | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa        | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa        | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 252MJ/h        | 252 MJ/h             |



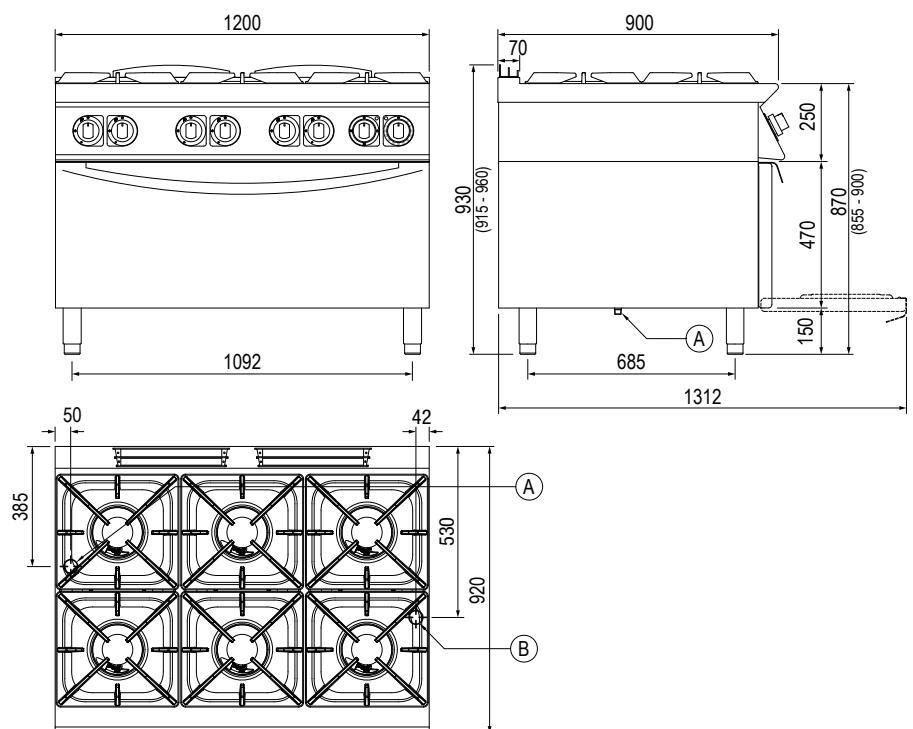
#### Legend

A Gas inlet (1/2" BSP)

### 2.2.25 CG96EHT

#### 900 Series

|                                         |                                     |                      |
|-----------------------------------------|-------------------------------------|----------------------|
| <b>Model</b>                            | <b>CG96EHT</b>                      |                      |
| <b>Weight</b>                           | 250kg                               |                      |
| <b>Overall Height</b>                   | 930mm                               |                      |
| <b>Overall Depth</b>                    | 920mm                               |                      |
| <b>Overall Width</b>                    | 1200mm                              |                      |
| <b>Electrical Connection</b>            | 3Ø + N + E<br>415VAC / 50Hz / 9.8kW |                      |
|                                         | <b>Natural</b>                      | <b>Universal LPG</b> |
| <b>Gas Connection</b>                   | 1/2" BSP                            | 1/2" BSP             |
| <b>Minimum Normal Test Gas Pressure</b> | 1.3 kPa                             | 2.75 kPa             |
| <b>Maximum Normal Test Gas Pressure</b> | 3.5 kPa                             | 3.5 kPa              |
| <b>Nominal Test Point Pressure</b>      | 1.0 kPa                             | 2.65 kPa             |
| <b>Total Nominal Gas Consumption</b>    | 216 MJ/h                            | 216 MJ/h             |



#### Legend

A Gas inlet (1/2" BSP)

B Electrical Connection

### 3.1 Positioning

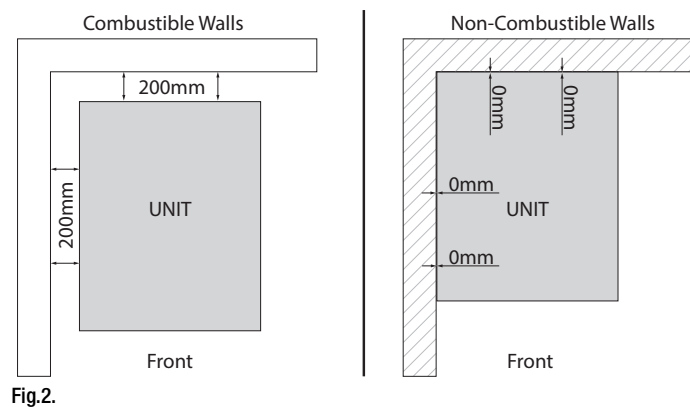
|                                                                                   |                                                                                                                                   |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|
|  | <b>WARNING</b>                                                                                                                    |
|                                                                                   | <p><b>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</b></p> |

#### 3.1.1 General Information

- The unit must be installed under an extraction canopy
- Have a smooth, level floor which can bear the weight of the unit at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the unit and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents

#### 3.1.2 Spacing

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- **Spacing - Combustible Walls:**  
For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**  
For installation next to non-combustible walls a minimum distance of 0mm from all sides



- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

#### 3.1.3 Ventilation/Extraction

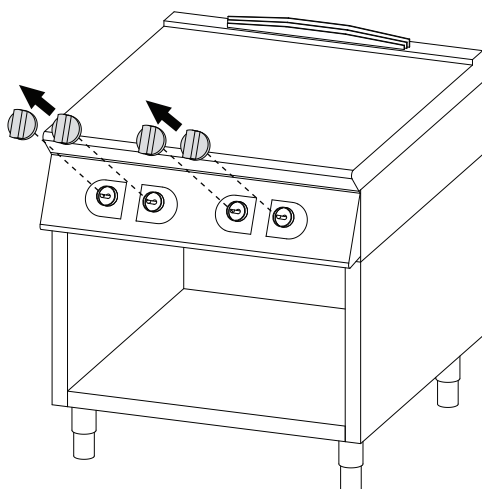
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

**Note:** Combustible materials must not be used overhead/above the unit.

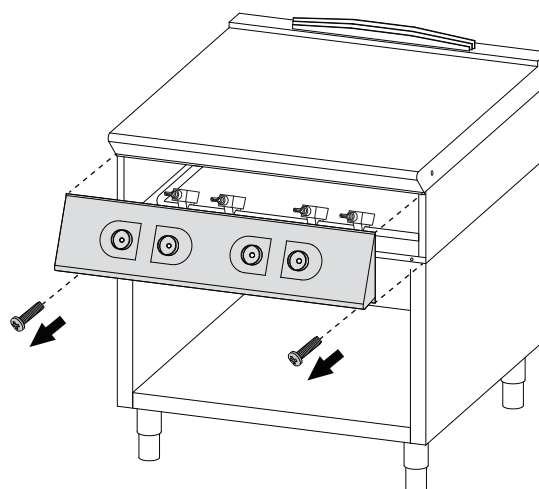
### 3.2 Line-up Connection

|  |                                                                                                                                                                                                                                                                      |
|--|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>WARNING</b>                                                                                                                                                                                                                                                       |
|  | <p><b>Must be installed only by an authorised service person</b></p> <p><b>If the unit is already installed and connected to power, the power to the equipment must be turned off and isolated.</b></p> <p><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p> |

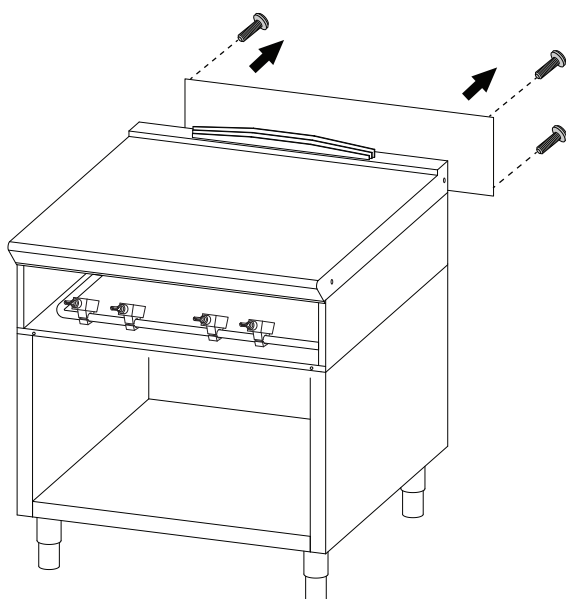
- 1 • Remove the unit control dials



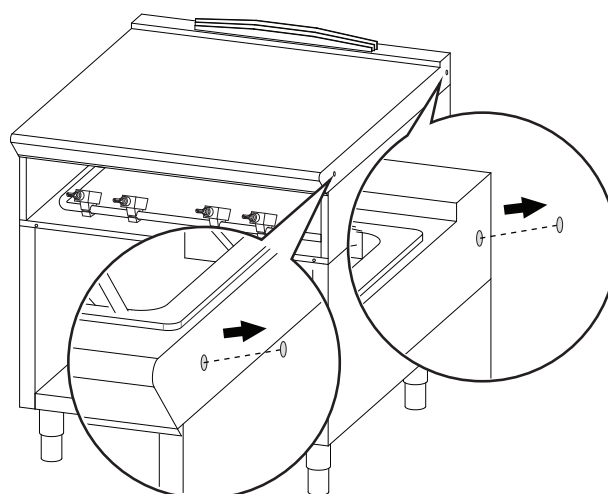
- 2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



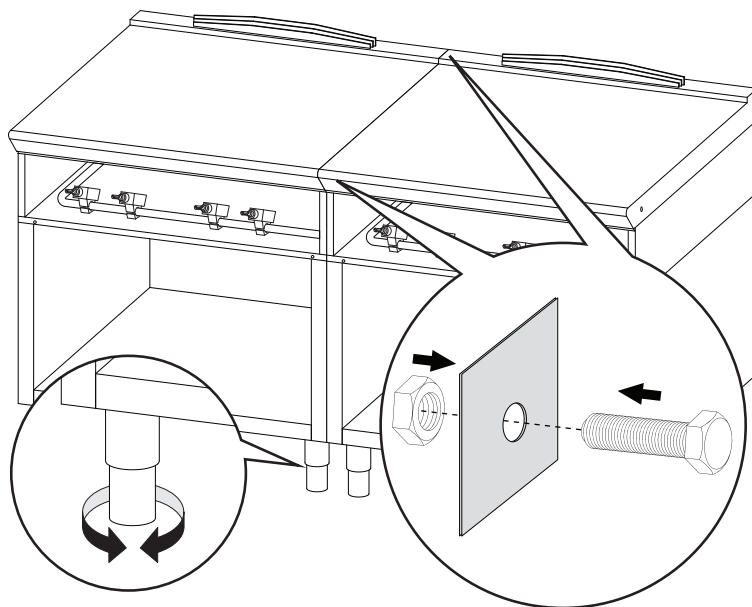
- 3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws



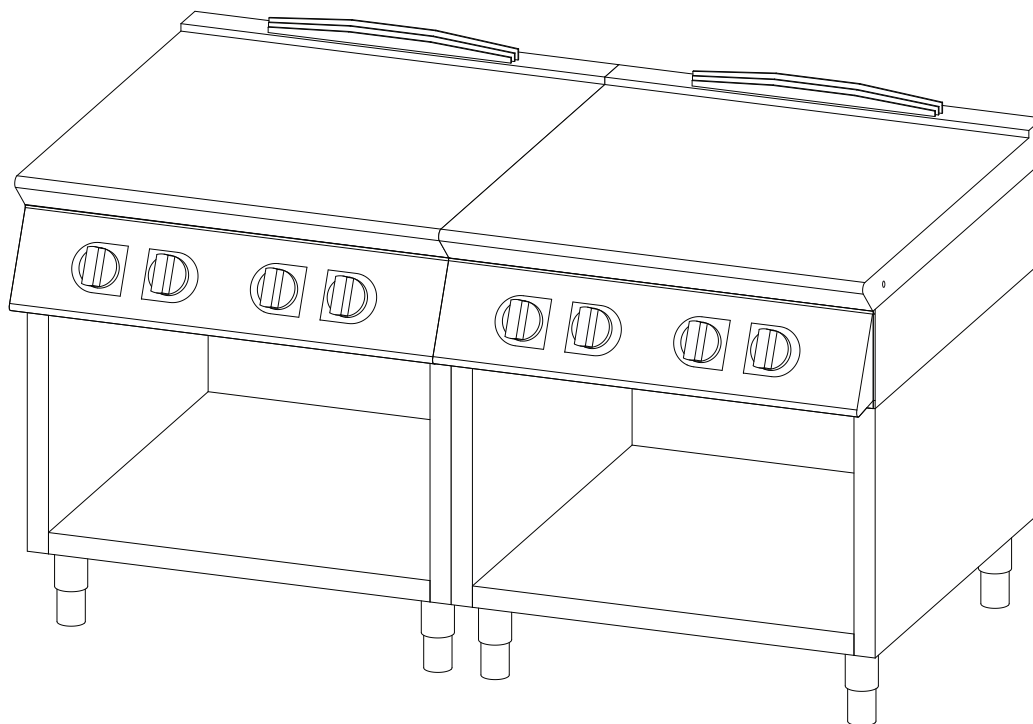
- 4 • On the side of the units to be connected, using long nose pliers remove the fill caps



- 5
- Place the units to be connected next to each other, adjust the legs ensuring the top of the two units sit flush
  - Using the provided bolts and nuts connect the units at the front and rear



- 6
- Re-install the back cover plate, the front fascia and the control dials



### 3.3 Gas Connection

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                   |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p style="text-align: center;"><b>WARNING</b></p> <p>This unit must be installed by an authorised person/installer in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.</p> |
|  | <p style="text-align: center;"><b>IMPORTANT</b></p> <p>The appliance <b>MUST BE</b> tested by the 'Authorised Person/Installer' upon completion of installation</p>                                                                                                                                                                                                                                               |

#### 3.3.1 Connecting the gas

If the unit has Stoddart approved factory fitted castors, then the unit must be connected with a flexible gas hose and restraining kit (not supplied by Stoddart). Flexible gas hose connection and Hose assemblies for use with cooking appliances shall be certified as conforming to AS/NZS 1869 and be Class B or Class D. Quick connect devices if provided, shall be certified to AG 212 (to be AS 4627) **No Flexible Gas Hose is supplied with the appliance.** A restraining chain or wire of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the chain or wire shall not exceed 80% of the length of the hose assembly

The appliance shall be installed by an 'Authorised Person/Installer' and in accordance with the manufactures instructions, Australian and New Zealand Gas installation standards and local building codes.

Gas type must be confirmed prior to Gas connection as per the rating plate on the appliance. The unit installation and commissioning must be performed by authorised personal in accordance with gas installation codes.

Note: **The appliance must be tested by the 'Authorised Person/Installer' upon completion of installation.** Air necessary for combustion of the burners is 2 m<sup>3</sup>/h per kW of power installed. This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

**Natural Gas:** Supply gas pressure must be no lower than **1.3 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum.

**Universal LPG:** Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **2.65kPa** with all burners operating at maximum.

#### 3.3.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.4): Note: The arrow on the regulator indicates the gas flow direction.

1. Connection side gas from mains
2. Pressure regulator
3. Connection side gas towards the appliance

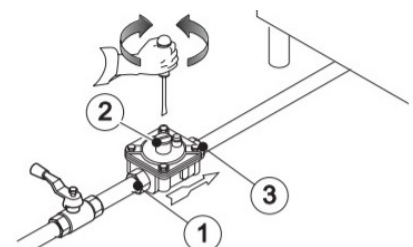


Fig.3.

### 3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 9 / 2.3.1).

If the gas operating pressure is incorrect, adjust pressure regulator installed on the incoming gas supply to the unit. The operating pressure is measured at the pressure outlet test point (fig 4).

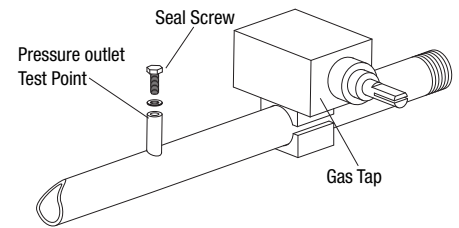


Fig.4.

### 3.3.4 Low Flame Adjustment

Remove the dial and adjust the low flame adjustment screw 'E' (Fig.5):

1. The burner must not go out or have a flashback when rapidly passing from the maximum to minimum position
2. Check that the flame is stable (change between maximum/minimum flame)
3. If the burner goes out or the flame is too high, further adjust the "low flame adjustment screw"

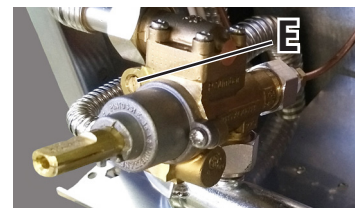


Fig.5.

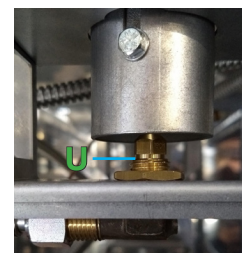
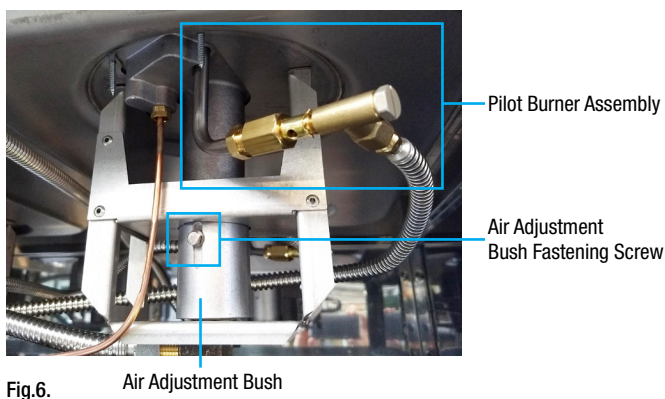
### 3.4 Gas Conversion

|                                                                                   |                                                                                                                                       |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>IMPORTANT</b>                                                                                                                      |
|                                                                                   | <p><b>Gas Conversion must only be carried out by an authorised person.</b></p> <p><b>Incorrect installation may void warranty</b></p> |

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced. Please contact Stoddart for the approved Gas conversion Kit and settings.

#### 3.4.1 Boiling Top - Replacement - Open Burner Nozzle

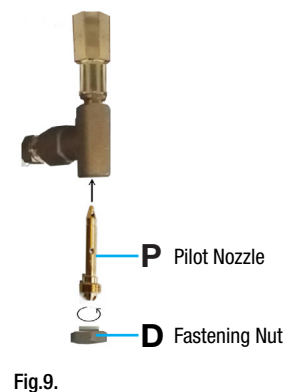
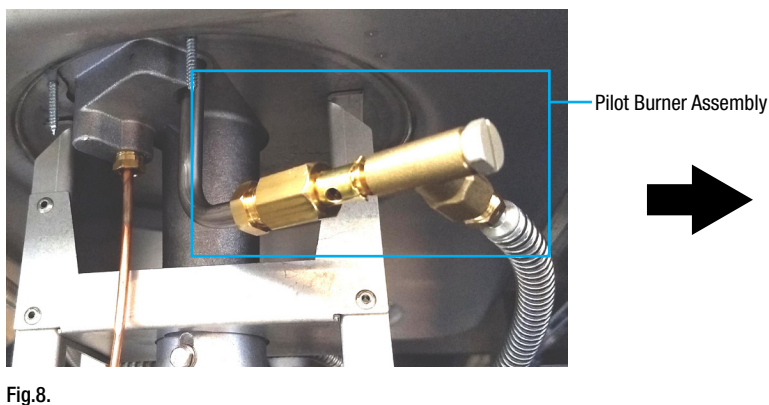
Remove the open burner dial and the front panel, lift the air adjustment bush (Fig.5), to unscrew the nozzle "U" (Fig.6) and replace it with the one for the gas type selected based on the indications of the technical data plate. The nozzles are marked in hundredths of a millimetre. Once the nozzle has been replaced, put the bushing back in the correct position (see page 9 / 2.1.3 ).



#### 3.4.2 Boiling Top - Pilot Burner Nozzle Adjustment

The pilot burner (Fig.6) can be accessed after removing the dials and front panel.

1. Adjust the nozzle "P" (Fig.9), by unscrewing the fastening nut "D"
2. Adjust the flame so it envelops the thermocouple and that its appearance is correct
3. Put the fastening nut "D" back in position



### 3.4.3 Oven - Replacement - Burner Nozzle

To replace the oven injector, proceed as follows:

1. Empty the oven cavity
2. Remove the pan and the pilot flame peep hole protection cover
3. Remove the lower faceplate (unscrew the 3 upper screws + 2 lower bolts)
4. Remove the flame deflector on the oven (remove 1 front screw)
5. Replace the injector with the correct gas type injector
6. Adjust gas injector to aeration (Fig.10 "A") to the specified distance (see page 9 / 2.1.3 )
7. Check for gas leak using water and detergent solution

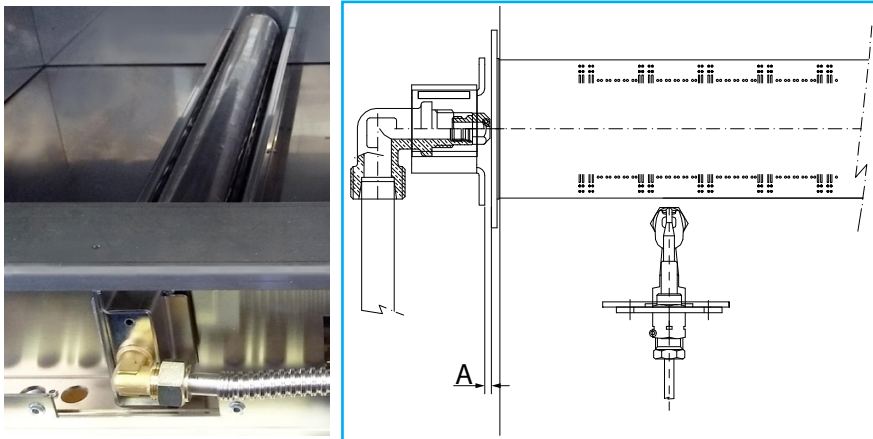


Fig.10.

### 3.4.4 Oven - Replacement - Pilot Burner Nozzle

To replace the oven pilot burner nozzle:

1. Empty the oven cavity
2. Remove the pan and the pilot flame peep hole protection cover
3. Remove the lower faceplate (unscrew the 3 upper screws + 2 lower bolts)
4. Remove the flame deflector on the oven (remove 1 front screw)
5. Unscrew the nut "G" (Fig.11)
6. Remove the nozzle "E" (Fig.11) and replace it with the one for the type of gas chosen
7. Re-install the nut "G" (Fig.11)
8. Check for gas leak using water and detergent solution
9. Re-install the flame deflector on the oven (1 front screw)
10. Re-install the lower faceplate (3 upper screws + 2 lower bolts)
11. Re-install the pan and the pilot flame peep hole protection cover

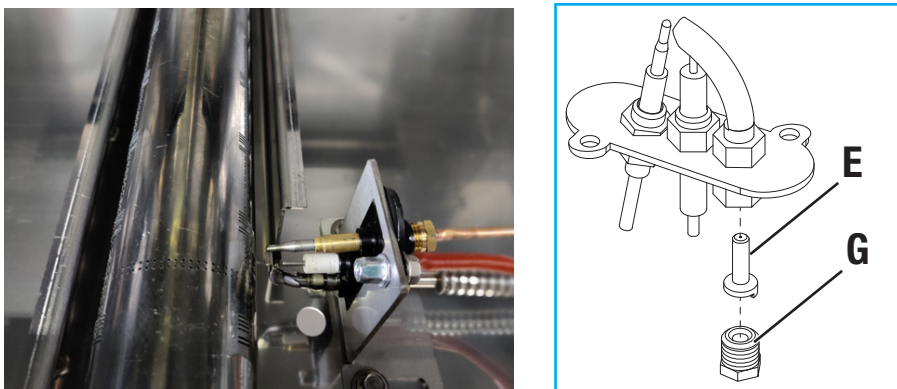


Fig.11.

### 3.4.6 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 9 / 2.1.3.

Unscrew the nozzle "U" (Fig.11) and install the one for the type of gas, checking the "A" distance for air.

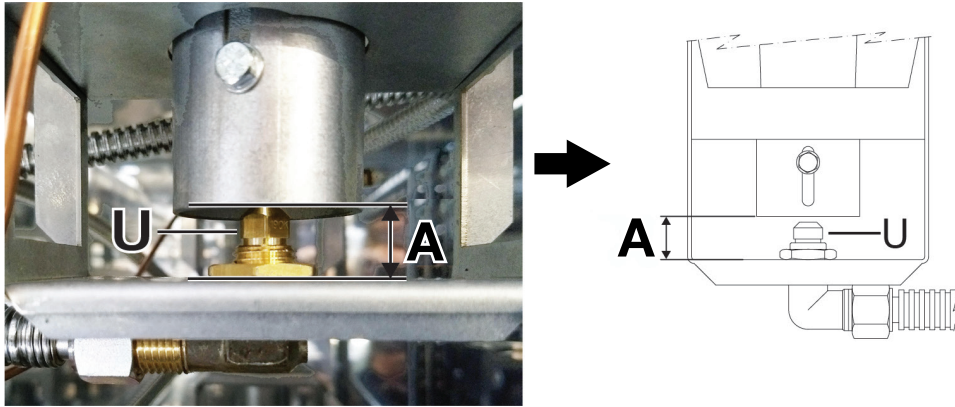


Fig.12.

### 3.4.7 Final Check - Burners

After replacement of burner nozzles and checking the fixed primary air, light the appliance and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 9 / 2.1.3. If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

### 3.5 Electrical Connection

#### 3.5.1 Information

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>WARNING</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|                                                                                   | <p>This unit must be installed in accordance with AS/NZS 60335.1</p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the Electrical Connection lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p> |
|  | <b>IMPORTANT</b> <p>DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                              |

#### 3.5.2 Wiring

##### Electrical Connection:

- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:  
- 3Ø + N + E

3Ø N 415VAC 50Hz

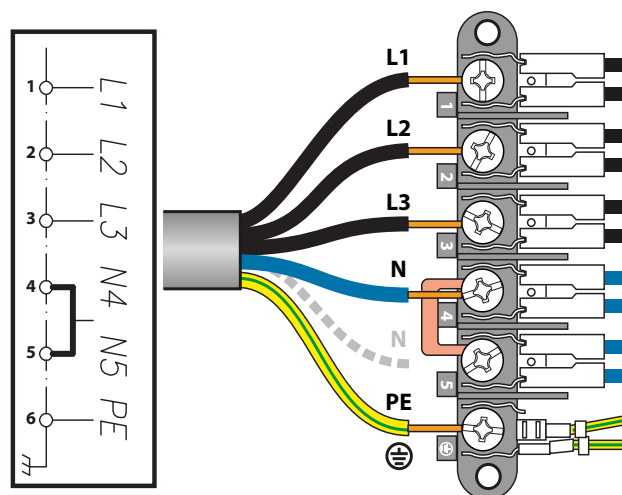


Fig.13.

##### Notes:

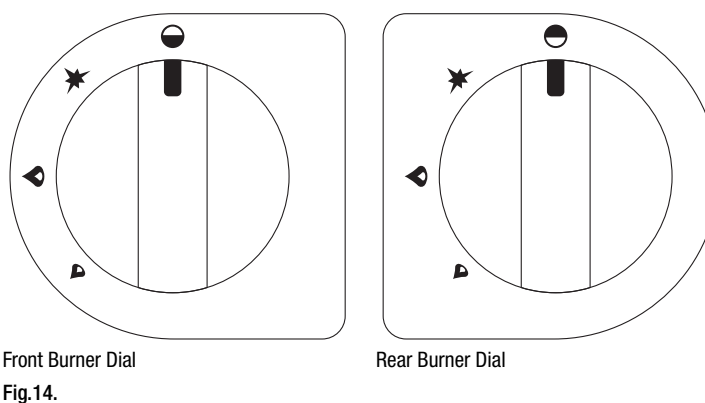
- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

## 4.1 Gas Range Operation

|                                                                                   |                                                                                                                                                                         |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;"><b>Hot surfaces!</b><br/><b>DO NOT TOUCH</b><br/>Contact with skin may cause burns</p> |
|  | <p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;"><b>DO NOT spray aerosols in the vicinity of the appliance when operating.</b></p>      |

### 4.1.1 Open Burner Controls

| Burner Dial                                                                         |                             |
|-------------------------------------------------------------------------------------|-----------------------------|
| Symbol                                                                              | Description                 |
|    | Front Burner OFF            |
|    | Rear Burner OFF             |
|   | Pilot Flame                 |
|  | Large Flame (Maximum Power) |
|  | Small Flame (Minimum Power) |



### 4.1.2 Open Burner Operation

1. Press and turn the burner dial anti-clockwise to the pilot ★ position
2. While pressing the burner dial down, bring a match near the burner. After the pilot light has been lit, hold the burner dial down for 30 seconds (this will heat up the thermocouple contact)
3. From the pilot ★ position, turn the burner dial anti-clockwise to the large flame 🔥 (maximum power) or to the small flame 🔥 (minimum power)
4. To turn the burner off, turn the burner dial back to the pilot ★ position. While in this position the pilot flame will remain on
5. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the off ● position

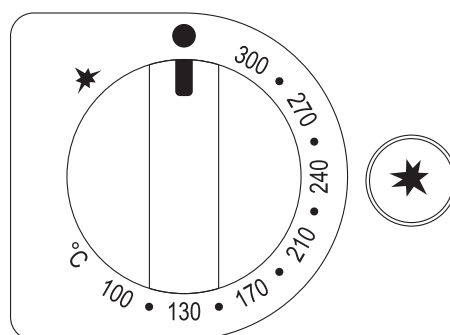
## 4.2 Gas Oven Operation

|                                                                                   |                                                                                                                                                                                                                                    |
|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;">When the oven cavity is <b>HOT</b>,<br/>take care opening the oven door.<br/><b>Burn Hazard!</b></p>                                              |
|  | <p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;">Pay attention to liquids (oils/fats), especially if placed at<br/>the bottom of the oven cavity.<br/>High temperatures, could cause ignition!</p> |

### 4.2.1 Gas Oven Controls

In range models with a gas oven, the oven has temperature adjustment and a piezo ignition button

| Thermostat Dial |                                 |
|-----------------|---------------------------------|
| Symbol          | Description                     |
| ●               | Oven OFF                        |
| ★               | Pilot Flame                     |
| °C              | Temperature Range 100°C - 300°C |
| ⊕               | Piezo ignition                  |



Thermostat Dial  
Fig.15.

### 4.2.3 Gas Oven Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Press and turn the oven thermostat dial anti-clockwise to the pilot ★ position
2. Open the oven door and move the peep-hole protection cover
3. While pressing the thermostat dial down, press the piezo button ⊕ repeatedly until the oven pilot flame ignites (view through pilot peep-hole). After the pilot light has been lit, continue to hold the thermostat dial down for 30 seconds (this will heat up the thermocouple contact)
4. With the pilot flame lit, close the peep-hole protection cover and the oven door
5. Turn the thermostat dial anti-clockwise and select the required temperature 100°C-300°C
6. To turn the burner off, turn the thermostat dial back to the pilot ★ position. While in this position the pilot flame will remain on
7. To turn completely off, from the pilot flame press and turn the thermostat dial clockwise to the off ● position

**Note:** Use heat resistant gloves when removing trays, grills and other items from the oven

### 4.3 Electric Oven Operation

|  |                                                                                              |
|--|----------------------------------------------------------------------------------------------|
|  | <b>WARNING</b>                                                                               |
|  | When the oven cavity is <b>HOT</b> , take care opening the oven door.<br><b>Burn Hazard!</b> |

|  |                                                                                                                                          |
|--|------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>WARNING</b>                                                                                                                           |
|  | Pay attention to liquids (oils/fats), especially if placed at the bottom of the oven cavity.<br>High temperatures, could cause ignition! |

#### 4.3.1 Electric Oven Controls

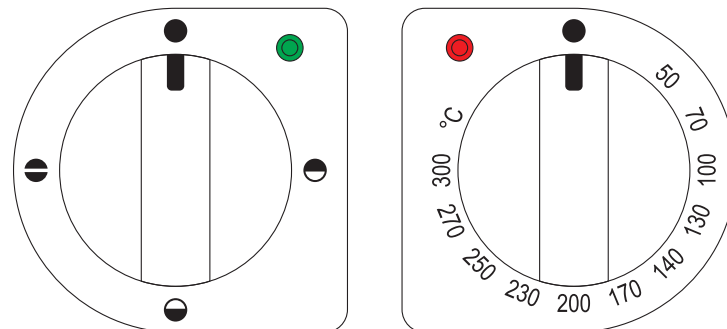
In the range models with an electric oven, the heating elements are located at the top and under the oven cavity base.

##### Element Dial

| Symbol | Description             |
|--------|-------------------------|
|        | Element OFF             |
|        | Upper Element           |
|        | Lower Element           |
|        | Upper and Lower Element |
|        | Green Indicator Light   |

##### Thermostat Dial

| Symbol | Description                    |
|--------|--------------------------------|
|        | Oven OFF                       |
|        | Temperature Range 50°C - 300°C |
|        | Red Indicator Light            |



Element Dial  
Fig.16.

Thermostat Dial

#### 4.3.3 Electric Oven Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Select the required element setting using the element dial, the green indicator light will turn on
2. Adjust the thermostat dial to the required temperature, the red indicator light will turn on indicating that the oven is heating. When the set temperature is reached, the red indicator light will turn off
3. To turn the oven off, turn both dials to the OFF position

**Note:** Use heat resistant gloves when removing trays, grills and other items from the oven

## 5.1 Cleaning

### 5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

### 5.1.2 Materials Required

- Stainless Steel Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

### 5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

### 5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.  
**DO NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.  
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away.  
Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

### 5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

|                                                                                     |                                                                                                                                                                                  |                                                                                     |                                                                                                                                                                                     |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <b>IMPORTANT</b><br>Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required                                                |  | <b>WARNING</b><br>This unit is <b>NOT</b> waterproof, do <b>NOT</b> hose. <b>DO NOT</b> pour water directly onto the unit. <b>DO NOT</b> immerse in water                           |
|  | <b>IMPORTANT</b><br>Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not <b>FOOD SAFE</b> |  | <b>WARNING</b><br>Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury |

### 5.1.6 Cleaning Procedure (Daily)

1. Isolate the unit from the Electrical Connection
2. The appliance exterior should never be cleaned with direct water or high pressure jets
3. Using a good quality nylon brush remove crumbs and small food items
4. Wipe clean using a cloth dampened with clean warm soapy water until all has been removed
5. For heavy soiling apply stainless cleaner (stainless steel surfaces only). Scrub any baked on soil with the cleaner pad in the same direction as grained polished finish
6. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner (If used) and soil has been removed
7. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

### 5.1.7 Cleaning Trivets and Burners

1. Remove trivets from the cooktop
2. Remove burner cap and burner complete with venturi tube, from the cooktop, taking care not to damage the thermocouple
3. Trivets and burners should be washed with clean warm soapy water until all soil has been removed. Dry thoroughly

### 5.1.8 Cleaning Procedure - Oven Cavity

1. Remove racks and wash separately in a dishwasher or kitchen sink, thoroughly wipe dry after cleaning
2. Using a good quality nylon brush remove crumbs and small food items
3. Clean using a clean cloth dampened (not wet) with clean warm soapy water until all soil has been removed
4. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry. Do NOT let water pool, check crevices and folds

## 5.2 Maintenance

|                                                                                     |                                                                                |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
|  | <b>WARNING</b>                                                                 |
|                                                                                     | <b>Maintenance tasks are only to be completed by authorised service people</b> |

### 5.2.1 Hi Temp Thermostat - Electric Oven

In order to avoid damage to the oven and to keep the operator and work environment safe, the oven Hi Temp thermostat automatically switches off the power to the elements. If this occurs, contact the Stoddart service department.

### 5.2.2 Periodic Maintenance

All controls and mechanical parts of the appliance should be checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

| Maintenance / Inspections  | Possible Causes                                                                                                | Frequency |
|----------------------------|----------------------------------------------------------------------------------------------------------------|-----------|
| Inspection of Oven Cavity  | Check for any damage, loose or missing components. Clean any soiled components                                 | 6 Months  |
| Oven Burner Injector       | Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced See 3.3.3 | 6 Months  |
| Oven Pilot Burner Injector | Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced See 3.3.4 | 6 Months  |
| Control Dials              | Check Mechanical parts for any damage, loose or missing components                                             | 12 Months |
| Appliance Structure        | Tighten any loose screws/bolts                                                                                 | 12 Months |
| Electrical Connection      | Check the Electrical Connection cable. Replace if there any visible signs of damage                            | 12 Months |
| Gas Burner Components      | Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced           | 12 Months |

## 5.2.3 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

| Problem                                           | Possible Causes                            | Possible Corrective Action                                                                        |
|---------------------------------------------------|--------------------------------------------|---------------------------------------------------------------------------------------------------|
| <b>GAS MODELS</b>                                 |                                            |                                                                                                   |
| Pilot light has no visible flame                  | Low gas pressure                           | Check the Gas Valve is fully open.<br>If problem persists contact the Stoddart service department |
|                                                   | Gas valve turned off                       | Turn the valve on                                                                                 |
|                                                   | Faulty gas valve                           | Contact the Stoddart service department                                                           |
| Pilot burner flame goes out when dial is released | Thermocouple not heated enough             | Hold burner dial down for longer                                                                  |
|                                                   | Faulty thermocouple                        | Contact the Stoddart service department                                                           |
|                                                   | Burner dial is not being pressed correctly | Ensure dial is at the Pilot position, press dial down                                             |
|                                                   | Low gas pressure                           | Check the Gas Valve is fully open.<br>If problem persists contact the Stoddart service department |
|                                                   | Faulty gas valve                           | Contact the Stoddart service department                                                           |
| Pilot burner is lit but burner does not light     | Loss of pressure in gas pipe               | Contact the Stoddart service department                                                           |
|                                                   | Blocked nozzle                             | Contact the Stoddart service department                                                           |
|                                                   | Burner holes blocked                       | Contact the Stoddart service department                                                           |
|                                                   | Faulty electrical system contacts          | Contact the Stoddart service department                                                           |
| Open burner flame yellow                          | Aeration setting incorrect                 | Contact the Stoddart service department                                                           |
|                                                   | Incorrect gas supply pressure              | Contact the Stoddart service department                                                           |
|                                                   | Obstruction in burner                      | Contact the Stoddart service department                                                           |
| Oven temperature cannot be adjusted.              | Faulty gas valve                           | Contact the Stoddart service department                                                           |
|                                                   | Faulty thermostat                          | Contact the Stoddart service department                                                           |
|                                                   | Faulty electrical system contacts          | Contact the Stoddart service department                                                           |
| <b>ELECTRIC MODELS</b>                            |                                            |                                                                                                   |
| Unit not heating                                  | Faulty electrical system contacts          | Contact the Stoddart service department                                                           |
|                                                   | Unit not connected to power supply         | Check the unit is plugged in and outlet is turned on                                              |
|                                                   | On/Off dial not switched on                | Check on/off dial is in the on position                                                           |
|                                                   | Thermostat Dial not turned on              | Check the thermostat Dial is turned on                                                            |
|                                                   | Thermostat Dial is on                      | Check the power on indicator light is on                                                          |
|                                                   | Hi limit thermostat has tripped            | Contact the Stoddart service department                                                           |
| Oven temperature cannot be adjusted.              | Faulty thermostat                          | Contact the Stoddart service department                                                           |
|                                                   | Faulty electrical system contacts          | Contact the Stoddart service department                                                           |

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## Australia

**Service / Spare Parts**

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