



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



CSP SERIES STOCK POT

Model No's.: CSP-1

AGA Approval No.; 7587

B&S Commercial Kitchen Appliances Pty Ltd

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

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PRODUCT SPECIFICATIONS

Appliance Name: CSP Series Stock Pot

Manufactured By:	B&S Commercial Kitchen Appliances Pty Ltd 57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: b.scka@optusnet.com.au
Model Number:	CSP-1
Approval Number:	7587
Gas Type/s:	Natural Gas & Propane Gas

TABLE 1: NOMINAL TERMINAL INPUT RATES & INJECTOR SIZES

Gas Type	Injector Size Burner mm	MJ/h rating per burner	Test Point Pressure
Natural Gas	1.00 (x 18)	82	1.00 kPa
Propane Gas	0.70 (x 18)	82	2.60 kPa

TABLE 2: APPLIANCE DIMENSIONS

Model:	CSP-1
Width (mm):	555
Depth (mm):	555
Height (mm):	570
Working height (mm):	585

IMPORTANT WARNING!

- THIS APPLIANCE SHALL ONLY BE INSTALLED/SERVICED BY AN AUTHORISED PERSON.
- THIS APPLIANCE **MUST** BE INSTALLED IN ACCORDANCE WITH THE SPECIFIED INSTRUCTIONS AND SPECIFICATIONS.
- IMPROPER INSTALLATION OR OPERATION OF THIS APPLIANCE MAY RESULT IN PRODUCT FAILURE WHICH MAY LEAD TO PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
- CAUTION MUST BE TAKEN WHEN OPERATING THIS APPLIANCE TO MINIMISE RISK OF FIRE.
- REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER FUNCTIONING OF THIS APPLIANCE.
- AFTER ANY SERVICING OR ADJUSTING OF GAS CONNECTED COMPONENTRY, GAS LEAK TEST MUST BE CARRIED OUT TO ENSURE THERE ARE NO GAS LEAKING HAZARDS.
- ENSURE ANY TRANSIENT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE ENSURING ANY POSSIBLE DAMAGE TO THE APPLIANCE OR COMPONENTS/PARTS THAT MAY HAVE BEEN SUSTAINED DURING TRANSPORTATION IS REPORTED TO THE MANUFACTURER.
- THIS APPLIANCE IS NOT INTENDED TO BE USED IN A MARINE ENVIRONMENT.
- ENSURE APPLIANCE IS INSTALLED IN A STABLE POSITION.

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

INSTALLATION INSTRUCTIONS

REGULATIONS

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

DATA LABEL

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

VENTILATION

It is **strongly** recommended that this appliance is installed under an extraction hood. The hood should be located so as to effectively ventilate the stock pot and should extend at least 150 mm beyond the perimeter of the stock pot. The lower edge of the grease filter should be at least 1.1 M above the cooking surface. The ventilation system must comply with the requirements of the local authorities.

Ventilation must be in accordance with AS5601 - *Gas Installations*. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

COMBUSTIBLE SURFACES

Clearances to combustible surfaces must be in accordance with AS 5601/AG 601- *Gas Installations, clause 5.12.4.5*. Install on a flat/level, solid, fire resistance floor. Where the floor is not fire resistant, a fire resistant material shall be put under the appliance which shall have a fire resistance rating at least equal to that of 10mm millboard. The material shall extend at least 50mm beyond the edge of the appliance.

Leave at least 200mm between the appliance and the side and rear walls.

No combustible material shall be located within 300mm of the appliance.

GAS CONNECTION

Unpack the appliance and remove any protective coating.

Place the appliance into its installed position and adjust the legs to the right height and stability.

The gas connection is located at the rear and is 195 mm from the right hand side and 355 mm from the floor. The gas connection point is a 20mm female thread on the regulator. The gas pipe sizing must be adequate to ensure the correct pressure to the inlet of the gas control when this and all other appliances are operating.

This appliance does not have wheels and solid connection is recommended

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

Connect to gas.

PRESSURE TEST POINT

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

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

BEFORE LEAVING - COMMISSIONING

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

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

- A.** Before lighting this appliance, ensure the red handled ball valve is in the off position.
- B.** Light the appliance by turning the pilot valve anti-clockwise to the "ON" position.
- C.** Depress and hold in the blue button on the safety valve.
- D.** Use a match to light the pilot light.
- E.** Once the pilot is alight continue to hold the blue knob in for 30 seconds. When this knob is released the pilot should remain alight. Observe the pilot light is established. Pilot flame should be between 10-20mm in size and be in direct contact with thermocouple. Should the thermocouple require adjustment, lift of trivet and undo the nut holding thermocouple on pilot assembly. After adjusting reassemble in reverse order.
- F.** If the pilot does not remain alight wait 5 minutes and repeat steps **A.** to **E.**
- G.** To turn the main burner to the on position, turn the red handled ball valve anti-clockwise to the "HIGH" position.
- H.** This appliance should burn with a blue flame. If the appliance burns with a yellow flame or starts to soot turn it off and contact the manufacturer or their authorised service agent.
- I.** To test the functionality of the flame failure device, turn pilot control knob clock-wise to the "OFF" position. Pilot should extinguish yet the main burner should still be operating.
- J.** Allow for 30-45 seconds to elapse, the main burner should extinguish automatically.
- K.** Turn main burner control clock-wise to the "OFF" position.

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

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

1. Data plate to ensure correct gas type and pressure (adjust if necessary)
2. Injector sizes – check against data plate and installation manual
3. View pilot size and adjust if required.

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

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OPERATING INSTRUCTIONS



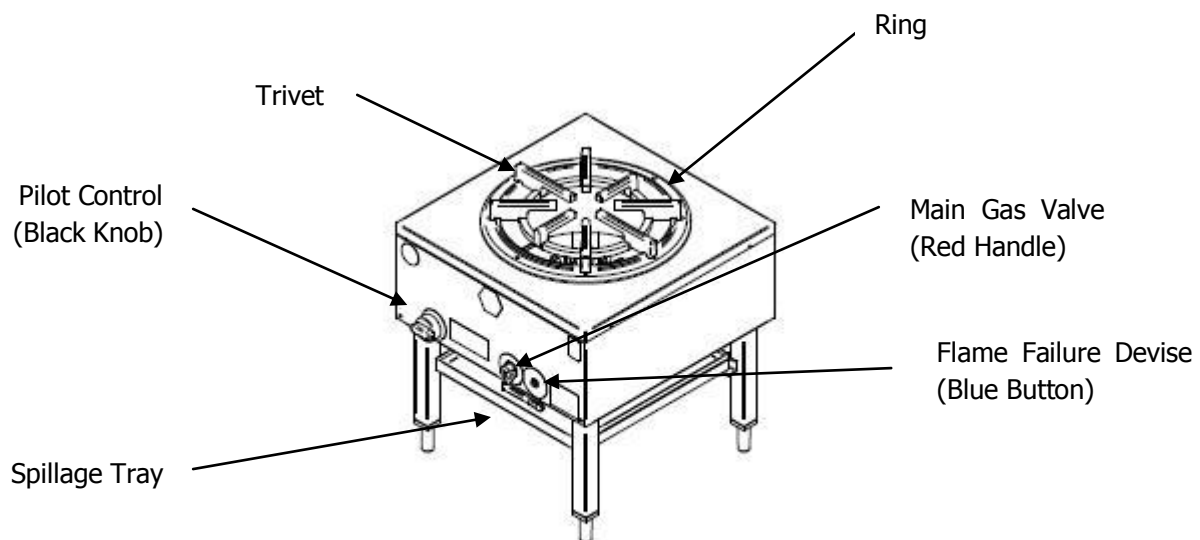
WARNING!

- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance (nor in the spillage tray of the appliance).
- Prior to lighting, smell the area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommend the operator to also smell the floor around the appliance)
- In the event you smell gas: **DO NOT** light any appliance. **DO NOT** touch/operate any electrical switch or phone in your building. Call the local gas supplier **immediately** and follow their instructions

IMPORTANT WARNING!

THIS APPLIANCE IS SUITABLE FOR LARGE HEAVY POTS. POTS EXCEEDING 500MM IN DIAMETER ARE NOT TO BE USED WITH THIS APPLIANCE. EXTREME CARE SHOULD BE TAKEN WHEN USING LARGE POTS TO ENSURE THEY DO NOT HANG OVER THE EDGE OF THE APPLIANCE AND THAT THE APPLIANCE IS POSITIONED IN A PLACE WHERE THE POTS CANNOT BE ACCIDENTALLY KNOCKED OFF THE APPLIANCE. **FAILURE TO DO SO MAY RESULT IN SEVERE SCALDING AND/OR PERSONAL INJURY.**

FIGURE 1: CSP SERIES STOCK POT – KNOWING YOUR APPLIANCE



IMPORTANT WARNING!

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

LIGHTING INSTRUCTIONS

- Before lighting this appliance, ensure the red handled ball valve is in the off position.
- Light the appliance by turning the pilot valve anti-clockwise to the "ON" position.

- C. Depress and hold in the blue button on the safety valve.
- D. Use a match to light the pilot light.
- E. Once the pilot is alight continue to hold the blue knob in for 30 seconds. When this knob is released the pilot should remain alight. Observe the pilot light is established.
- F. If the pilot does not remain alight wait 5 minutes and repeat steps **A.** to **E.**
- G. To turn the main burner to the on position, turn the red handled ball valve anti-clockwise to the "HIGH" position.
- H. This appliance should burn with a blue flame. If the appliance burns with a yellow flame or starts to soot turn it off and contact the manufacturer or their authorised service agent.
- I. To test the functionality of the flame failure device, turn pilot control knob clock-wise to the "OFF" position. Pilot should extinguish yet the main burner should still be operating.
- J. Allow for 30-45 seconds to elapse, the main burner should extinguish automatically.
- K. Turn main burner control clock-wise to the "OFF" position.

SHUTDOWN PROCEDURE

- A. Turn main burner control clock-wise to the "OFF" position.
- B. Observe main burner is extinguished.
- C. Turn pilot light control clock-wise to the "OFF" position.
- D. Observe pilot light is extinguished.

MAINTENANCE AND CARE

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

DAILY CHECKS & SERVICE

- Look for any foreign materials in burner area, leaks, damaged knobs and any other signs that the wok table is not ready and safe for operation. Inspect burner area and ensure pilots are in position near the burner, and that the pilot flame when ignited is blue in color and approximately 20-40mm in length. If fitted with thermocouple ensure pilot flame is in contact with it. Call the manufacturer if you see any problems. Always ensure that area surrounding pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Trivet is removable and should be cleaned in warm soapy water.
- Clean the exterior surfaces of the stock pot with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
- The trivet surround can also be cleaned with warm soapy water. Wipe off any debris that may have dropped onto the burner or pilot shield. **This is only to be done when the appliance has cooled down.**
- The spillage trays located under the main body of the appliance should be removed (by pulling out) and any carbonised foodstuffs and oils should be removed using a clean, damp cloth soaked in a mild detergent.

YEARLY CHECKS & SERVICE

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

- Ensure burner manifold pressure is in accordance with that specified on the data plate of the appliance.
- Inspect all gas connections for leaks and ensure all connections are tightened properly.

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

SERVICING INSTRUCTIONS



WARNING!

- Servicing shall be carried out by authorised personnel **only**. Failure to do so will void the B&S warranty and may result in damage to equipment or injury to personnel.
- Before commencing any disassembly/assembly of gas controls, please ensure the gas supply is turned off (isolated).
- We strongly recommend that servicing of the appliance should only be undertaken when the appliance has cooled down, or prior to planned extensive operation

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

GAINING ACCESS TO GAS AND/OR WATER SYSTEM

To gain access to gas system/components;

1. Gently remove pilot control knob by pulling backwards.
2. Undo screw located at the centre of the main gas handle, and gently remove handle.
3. Undo front panel screws located on the bottom left and right hand corners of the front panel.
4. Grip front panel from the bottom and gently pull forward and downwards.
5. REASSEMBLE IN REVERSE ORDER.

PILOT AND FLAME SAFEGUARD

1. Access to pilot assembly is gained by removing the wing-nut located to the right of the pilot assembly which secures it to the lug located on the burner.
2. Gently pull upwards to gain greater access.
3. To service/remove the thermocouple;
 - a. Undo the nut located underneath and above the thermocouple at the pilot assembly and gently pull thermocouple downwards.
 - b. Remove thermocouple from flame failure valve by unscrewing.
 - c. Reassemble in reverse order.
4. To service/remove pilot burner;
 - a. Remove thermocouple as prescribed in 3.
 - b. Undo nut securing gas inlet to pilot assembly.
 - c. Gently pull down pilot flexible gas tube.
 - d. Remove injector from pilot and clean (if required).
 - e. Reassemble in reverse order.
5. REASSEMBLE IN REVERSE ORDER

SERVICING OF MAIN GAS VALVE, FLAME FAILURE SAFETY DEVICE & PILOT GAS COCK

Follow procedure described under GAINING ACCESS TO GAS SYSTEM

1. Undo barrel union located at each end of the gas valve assembly and lift the assembly out.
2. Any of these components can then be stripped out and replaced.
3. The barrel of the pilot valve can be greased but the other valves are not serviceable and if faulty must

be replaced.

4. REASSEMBLE IN REVERSE ORDER

SERVICING/REPLACEMENT OF BURNER

Follow procedure described under GAINING ACCESS TO GAS SYSTEM

1. Undo barrel union located after galvanized elbow located after main gas control (ball valve).
2. Remove pilot assembly from front left burner lug, by undoing wing nut located underneath.
3. Undo wing nuts located on either side of the burner which hold the burner onto the main burner bar.
4. Gently lift burner from rear, and pull towards the rear of the appliance.

5. REASSEMBLE IN REVERSE ORDER

ADJUSTMENTS

PILOT

1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
2. To increase gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device anti-clockwise.
3. To decrease gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device clockwise.
4. REASSEMBLE IN REVERSE ORDER

TABLE 4: TROUBLESHOOTING

FAULT	POSSIBLE CAUSE	CHECKS
Pilot light not igniting	Blockage of pilot	Check pilot injector is not blocked as described in servicing instructions – pilot and flame safeguard
	Adjustment of pressure from flame failure control	Check gas pressure to pilot as described under servicing instructions – adjustments
Pilot light not establishing	Positioning of thermocouple	Check connection of the thermocouple to the control is not loose. Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty flame failure control valve	Contact manufacturer or authorised service agent
Pilot established, main burner not lighting	Faulty thermocouple	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer

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

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