



Installation and Operation Manual

Gas Target Top Range Static Oven

RN8110G

RNL8110G

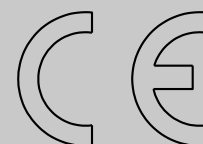


Date Purchased

Serial Number

Dealer

Service Provider



For use in GB & IE

MANUFACTURED BY

Moffat Limited

Christchurch
New Zealand

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited

Web: www.moffat.com.au
E.Mail: vsales@moffat.com.au
Main Office: (tel) +61 (03) 9518 3888
(fax) +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada

Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited

Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal

Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat

Web: www.moffat.com
Sales: (tel): 800 551 8795 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 9546
Service: (tel): 800 858 4477 (Toll Free)
(tel): +1 336 661 1556
(fax): +1 336 661 1660

REST OF WORLD

Moffat Limited

Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

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Waldorf Gas Target Top Range Static Oven

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Introduction

We are confident that you will be delighted with your WALDORF Gas Target Top Range Static Oven, and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Waldorf appliance, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.



Warning

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.



Warning

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.



Warning

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
 - **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
 - **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
 - **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
-



Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
 - **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**
 - **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
 - **DO NOT operate the appliance without the legs supplied fitted.**
-

Model Numbers Covered in this Specification

RN[1]8110G Gas Target Top Range Static Oven.

NOTE:

- [1]: - Back Options;
- - Standard Models.
- L - Low Back Models.

General

A commercial heavy duty, general purpose fully modular, gas fired Target Top Range Static Oven, having a high output, two stage double-ring iron cast burner offering accurate temperature control and infinitely variable heat with the heat radiating out from the centre of the Target Top. The Main Burner is located underneath removable cast target top plates.

The Target Top is uses a 45 MJ/hr burner and as standard is fitted with full pilot, flame failure protection.

The Oven utilizes a 30 MJ/hr oven main burner with pilot and flame failure protection and is fitted with piezo ignition to the oven pilot burner. The oven is controlled with a 80 to 300°C thermostat. Access to the oven main and pilot burner is via a drop down door and a removable front lintel on the lower part of the oven.

The appliance is built to facilitate easy cleaning and maintenance with all parts being front accessible once the appliance is installed.

Gas Supply Requirements

- Non CE Only (Australia / New Zealand):

	Natural Gas		LP Gas (Propane)	
	Target Top	Oven	Target Top	Oven
Input Rate (N.H.G.C.)	45 MJ/hr (42,650 Btu/hr)	30 MJ/hr (28,435 Btu/hr)	45 MJ/hr (42,650 Btu/hr)	30 MJ/hr (28,435 Btu/hr)
Gas Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)		2.75 - 4.50 kPa (11" - 18" w.c.)	
Burner Operating Pressure	1.0 kPa (*) (4.0" w.c.)		2.60 kPa (*) (10.0" w.c.)	
Gas Connection	3/4" B.S.P. Male			

- CE Only:

Appliance Classification

Category: II_{2H3P}.
Flue Type: A₁.

		Natural Gas (G20)		Propane (G31)	
		Target Top	Oven	Target Top	Oven
Heat Input (nett)	Nominal	11.5 kW	8.0 kW	11.5 kW	8.0 kW
	Reduced	4.7 kW	2.4 kW	7.9 kW	2.4 kW
Gas Rate (nett)	Nominal	1.22 m ³ /hr	0.85 m ³ /hr	0.89 kg/hr	0.62 m ³ /hr
	Reduced	0.50 m ³ /hr	0.25 m ³ /hr	0.61 kg/hr	0.19 m ³ /hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure		9.9 mbar (*)		26.8 mbar (*)	
Gas Connection		3/4" B.S.P. Male			

* Measure burner operating pressure at target top hob manifold test point with target top burner (Inner and outer ring) operating at full setting. Operating pressure is ex-factory set through appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to 'Gas Conversion' section for details).

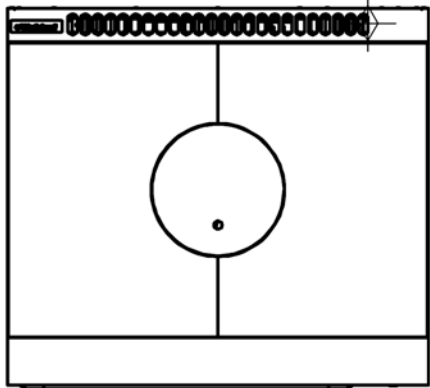
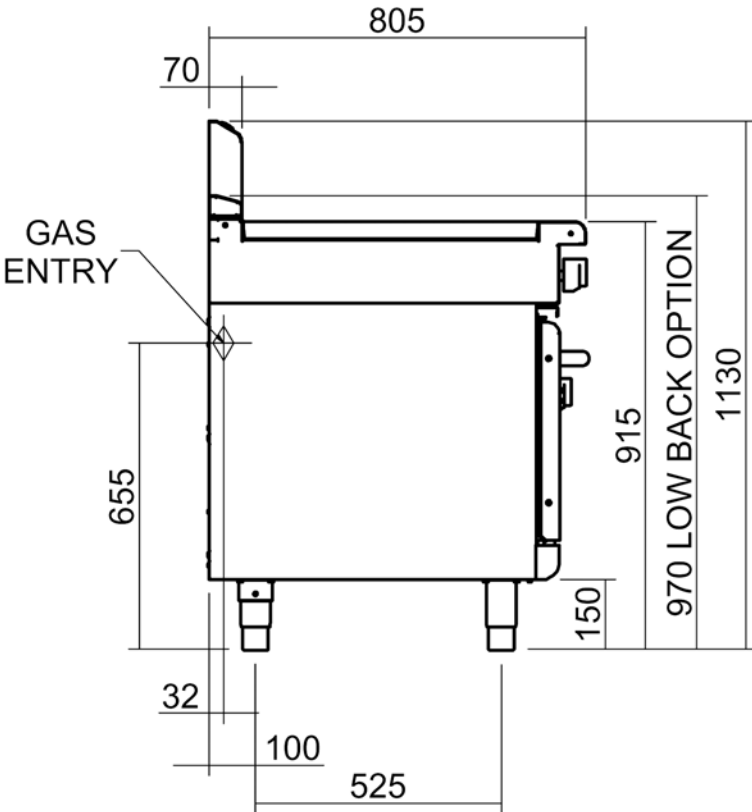
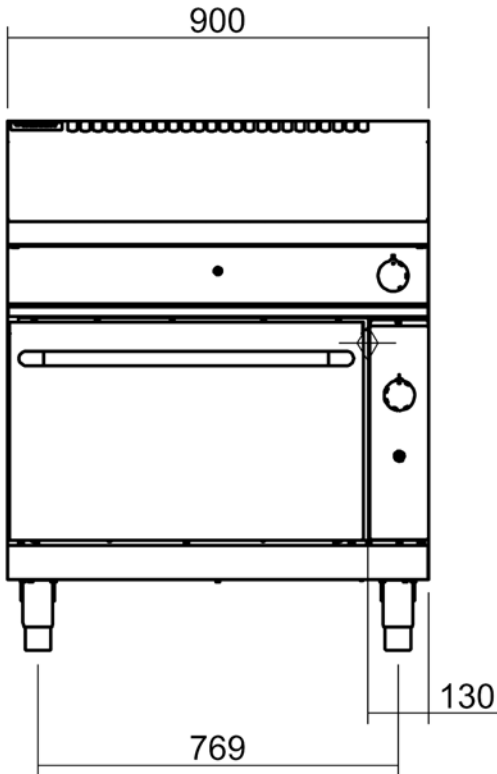
Specifications

Gas Connection

Gas supply connection point is located 130mm from right hand side, 32mm from rear and 655mm from floor and is reached from beneath appliance. (Refer to 'Dimensions' section).

Connection is ¾" BSP male thread.

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Installation

Installation Requirements

NOTE:

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas and health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.

Waldorf Gas Target Top Range Static Oven are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National Installation Codes and in addition, in accordance with relevant National / Local Codes covering gas and fire safety.

Australia:	- AS 5601	- Gas Installations.
New Zealand:	- NZS 5261	- Gas Installation.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS 6173	- Installation of Catering Appliances.
	- BS 5440 1 & 2	- Installation Flueing & Ventilation.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to distributor who supplied the appliance.
- Check that available gas and electrical supply is correct to that shown on rating plate located behind control panel, close to gas control valve.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:	
Natural Gas	12 m ³ /hr
LPG	12 m ³ /hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to appliance flue outlet.
4. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. Minimum installation clearances shown below are to be adhered to.
5. Position appliance in its approximate working position.
6. All air for burner combustion is supplied from beneath appliance. Legs must always be fitted to appliance and no obstructions placed under or around base of appliance, as obstructions will cause incorrect operation and / or failure of appliance.

NOTE: Do not obstruct or block appliance flue. Never directly connect a ventilation system to appliance flue outlet.

Clearances

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	50 mm	0 mm
Rear	50 mm	0 mm

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

Assembly



Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.

NOTE:

- All Models are delivered completely assembled. No further assembly is required. Refer to information below for installation instructions.
- This appliance is fitted with adjustable feet to enable appliance to be positioned securely and level. This should be carried out on completion of gas connection. Refer to 'Gas Connection' section.

Optional Accessories (Refer to Replacement Parts List)

- Rear Roller Kit. For installation details, refer to instructions supplied with each kit.
- Plinth Kit. For installation details, refer to instructions supplied with each kit.

1. Check all feet are securely fitted.
2. Adjust four feet to make Range steady and level.

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

1. Waldorf Target Top Ranges Static Ovens do not require an electrical connection, as they function totally on gas supply only.
2. It is essential that gas supply is correct for appliance to be installed and that adequate supply pressure and volume are available. The following checks should be made before installation:-
 - a. **Gas Type** the appliance has been supplied for is shown on coloured stickers located above gas connection and on rating plate. Check that this is correct for gas supply the appliance is being installed for. Gas conversion procedure is detailed in this manual.
 - b. **Supply Pressure** required for this appliance is shown in 'Specifications' section of this manual. Check gas supply to ensure that adequate supply pressure exists.
 - c. **Input Rate** of this appliance is shown on Rating Plate and in 'Specifications' section of this manual. Input rate should be checked against available gas supply line capacity. **Particular note should be taken if appliance is being added to an existing installation.**



NOTE: It is important that adequately sized piping runs directly to connection joint on appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit gas regulator supplied, into gas supply line as close to appliance as possible.

Installation

NOTE: Gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as shown in 'Gas Conversion Section' in this manual. Ensure regulator is converted to correct gas type that appliance will operate on. Regulator outlet pressure is fixed ex-factory for gas type that regulator is converted to and it is NOT to be adjusted.

Regulator connections are $\frac{3}{4}$ " BSP female.

Connection to the appliance is $\frac{3}{4}$ " BSP male.

(Refer to 'Specifications' section for gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to individual appliance supply line.

4. Correctly locate appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
5. Connect gas supply to appliance. A suitable joining compound which resists breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.



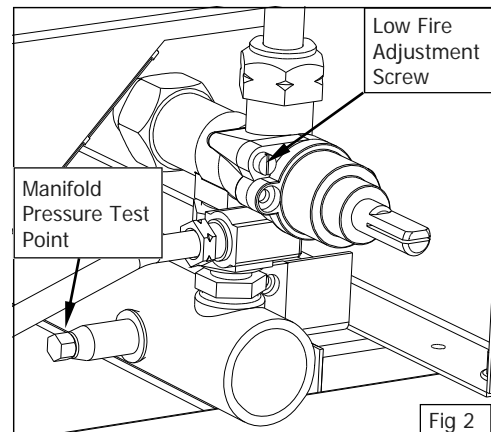
Warning

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

7. Check gas operating pressure is as shown in 'Specifications' section.

NOTE: Measure burner operating pressure at target top hob manifold test point with target top burner (Inner and outer ring) operating at full setting.

8. Turn 'Off' mains gas supply and bleed gas out of appliance gas lines.
9. Turn 'ON' gas supply and appliance.
10. Verify operating pressure remains correct.



Commissioning

Before leaving the new installation;

Check the following functions in accordance with operating instructions specified in 'Operation' section of this manual.

- Light the Target Top Pilot Burners.
- Light the Target Top Main Burners.
- Light the Oven Pilot and Main Burners.
- Check the Oven Main Burner Thermostat operation.
- Check the Low Fire Burner operation for Target Top and Oven.
- Check the High Fire Burner operation for Target Top and Oven.

Ensure operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.

This manual must be kept by the owner for future reference, and a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Appliance*** recorded and kept with this manual. (These details can be found on Rating Plate attached to lower right hand side of sill panel. Refer to 'Gas Connection' section).

NOTE: If it is not possible to get the appliance to operate correctly, shut off gas supply and contact supplier of this appliance.

Operation Guide

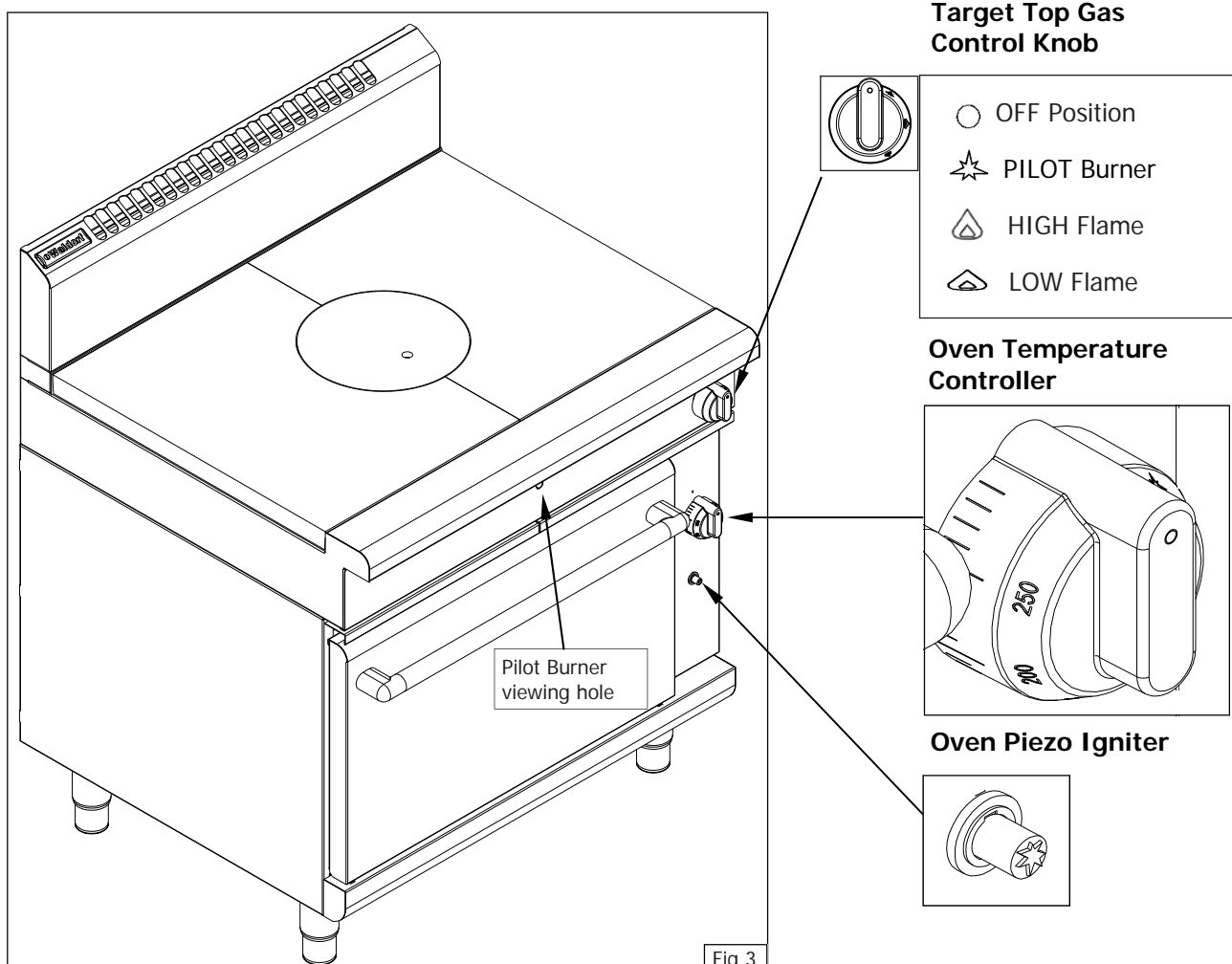


Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.

1. Waldorf appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-
 - Lighting the Pilot Burner.
 - Lighting the Main Burner.
 - Oven Pilot Ignition.
 - Oven Main Burner / Thermostat.
 - Turning Oven to 'Stand-By' Mode.
 - Oven 'Shut-Down'.

Description of Controls



Operation

Lighting the Pilot Burner - (Target Top)

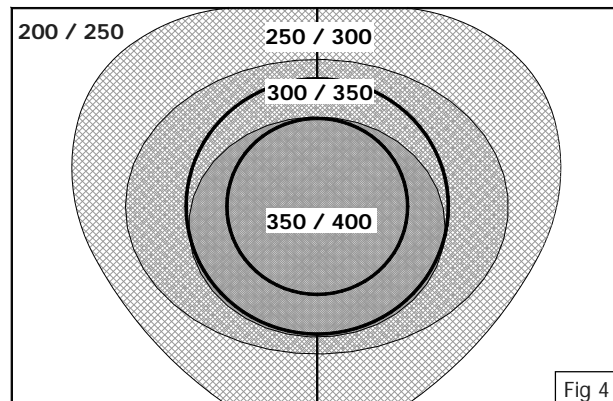
1. Remove centre casting with casting removal tool.
2. Depress control knob and rotate anti-clockwise to 'PILOT' position.
3. With control knob depressed, manually light pilot burner located in front of main burner.
4. Hold in control knob for approximately 10 to 15 seconds, then release.
5. Pilot burner should remain alight. If not repeat **Items 2 to 4** above until pilot burner lights.

Lighting the Main Burner - (Target Top)

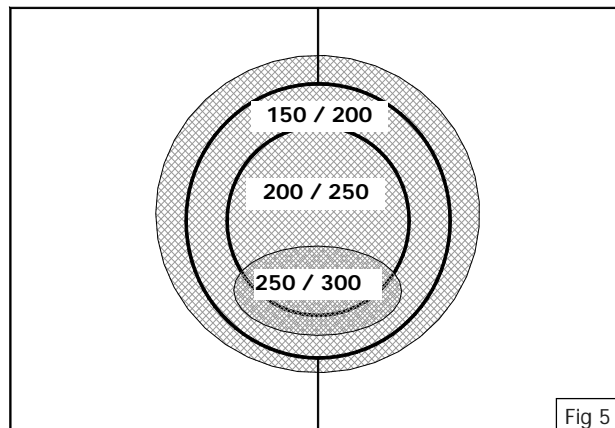
1. Ensure pilot burner is alight by checking through hole in centre of front control panel or by removing centre casting with casting removal tool.
2. Rotate gas control knob anti-clockwise to 'HIGH' position.
3. Main burner will ignite automatically from pilot burner.
4. Once lit, main burner will be burning at full rate. For a lower heat turn gas control knob fully anti-clockwise to 'LOW' position.
5. Also for intermediate heat, position gas control knob between 'HIGH' and 'LOW' positions.

NOTE: Always set gas control knob to 'HIGH' position when lighting main burner. If pilot burner goes out during normal operation wait 5 minutes before relighting.

6. The cast iron work surface has a heat pattern that can be used effectively by positioning cooking pans etc. appropriately according to heat requirement.



Heat Pattern for target top on full heat (°C)



Heat Pattern for target top on Low Heat (°C)

Lighting Oven Pilot Burner

! IMPORTANT

DO NOT USE aluminium foil or trays directly on cast iron sole plate(s). **NEVER** block or cover openings on each side of sole plate(s).

This oven is fitted with a pilot as a standard option and flame failure protection, which is incorporated by way of a thermo-electric system for the main burner. Flame failure protection will shut off gas supply to burner in event that pilot burner goes out, so that un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world.***

1. Open oven door. Partially depress thermostat control knob whilst turning anti-clockwise to 'Pilot' position. **DO NOT fully depress Control Knob whilst trying to rotate anti-clockwise as Knob and Gas Valve will be damaged.**
2. With thermostat control knob in 'Pilot' position, keep knob depressed whilst pressing piezo igniter button. (Each press of piezo igniter button will generate a single spark).
3. Hold in thermostat control knob for approx. 10-20 seconds, then release. Pilot burner should remain alight. (If pilot does not light, repeat Items 1 to 3 above).
4. View oven pilot burner through holes in front of sole plate with oven door open.

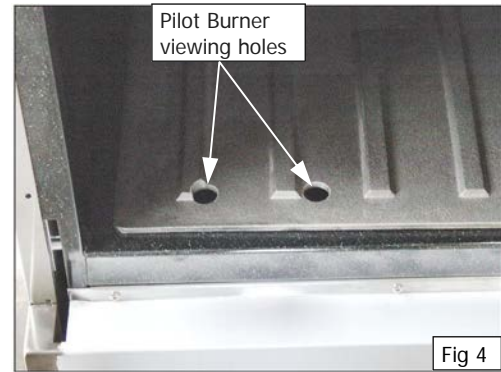
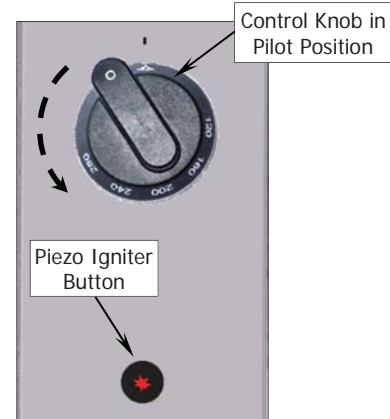
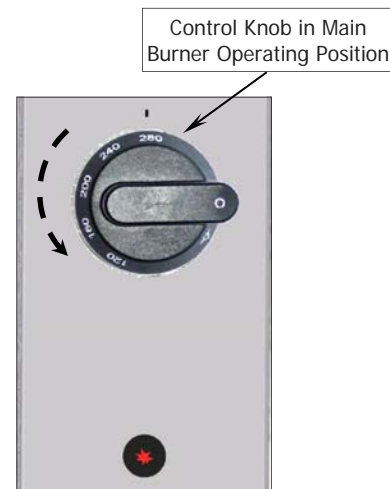


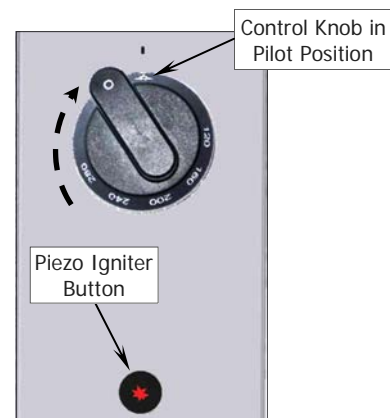
Fig 4



Depress and Rotate Knob Anti-Clockwise to Pilot Position



Rotate Knob Anti-Clockwise to Operating Temperature



Rotate Knob Clockwise to Pilot Position

Lighting Oven Main Burner

1. Ensure pilot burner is alight.
2. Rotate thermostat control knob anti-clockwise to desired temperature marked on knob.
3. Main burner will ignite automatically, from pilot burner.

Turning Oven to 'Stand-by' (Pilot 'ON' Only)

NOTE: **DO NOT** attempt to rotate Thermostat Control Knob anti-clockwise back to 'Pilot' position as Knob and Gas Valve will be damaged.

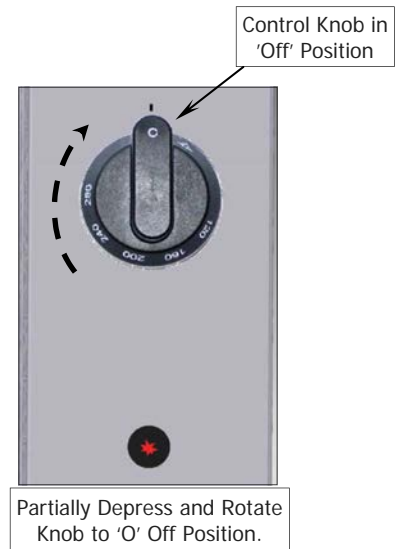
1. Rotate thermostat control knob clockwise to 'Pilot' position. Main burner will extinguish and pilot burner will remain alight.

Operation

Oven 'Shut-Down'

NOTE: DO NOT attempt to rotate Thermostat Control Knob anti-clockwise back to 'O' Off position as Knob and Gas Valve will be damaged.

1. To turn oven 'Off' completely, *partially depress* thermostat control knob whilst turning clockwise to 'O' Off position, pilot burner will extinguish. **DO NOT fully depress Thermostat Control Knob whilst trying to rotate clockwise to 'O' Off position as Knob and Gas Valve will be damaged.**



! IMPORTANT

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame in normal operation, be noticed, appliance requires **IMMEDIATE** service by a qualified service person and should not be used until such service is carried out.

Cleaning and Maintenance

General



Caution

Always turn off the gas supply before cleaning.

This appliance is not water proof.

Do not use water jet spray to clean interior or exterior of this appliance.

Clean the Target Top Range Static Oven regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on cooking surface will hinder transfer of heat from cooking surface to food. This will result in loss of cooking efficiency.

DO NOT use water on Target Top while this item is still hot as warping and cracking may occur. Allow Target Top to cool down before cleaning.

NOTE:

- **DO NOT use abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they could corrode or damage the Target Top / Range.**
- **In order to prevent rust forming on Target Top, ensure that any detergent or cleaning material has been completely removed after each cleaning. Appliance should be switched on briefly to ensure Target Top becomes dry.**

To keep your Target Top clean and operating at peak efficiency, follow procedures shown below:-

After Each Use

Clean Target Top with a stiff nylon brush or a flexible spatula to remove any build up of carbon.

Daily Cleaning

1. Thoroughly clean splash back, interior and exterior surfaces of Target Top Range with hot water, a mild detergent solution and a soft scrubbing brush.
2. Brush Target Top (cast iron) with a soft bristled brush followed by wiping with a cloth to prevent accumulation of carbon.
3. Remove drip tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry drip tray thoroughly with a dry cloth.
4. Dry Target Top Range thoroughly with a dry cloth and polish with a soft dry cloth.

Weekly Cleaning

NOTE:

- **If Target Top Range usage is very high, we recommend that weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure protective gloves are worn during cleaning process.**
- **DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage Target Top Range.**
- **DO NOT use water on Target Top Range while it is still hot as warping may occur. Allow castings to cool down before cleaning.**

Target Top

- a. This should be kept clean of any build up of spillage's of food. Provided cast iron work surface is regularly used it will maintain itself in good condition with no special cleaning requirements required.
- b. Clean any food residue and spillage from channels around centre casting and main plates before use.

- c. **DO NOT use water on castings while they are still hot as cracking may occur.** Should it be necessary to clean castings, allow castings to cool and then remove for cleaning. Clean using a soft cloth moistened with a mild detergent and hot water solution and a scrubbing brush. Dry thoroughly with a dry cloth.
- d. Remove drip tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry drip tray thoroughly with a dry cloth.

Oven Interior

- a. Do not use wire brushes, steel wool or other abrasive materials to clean oven interior.
- b. Clean oven regularly with a good quality domestic oven cleaner.
- c. Once a week, remove and clean any built up of grease etc. from oven racks and the bottom spill over cover.

Stainless Steel Surfaces

- a. Clean exterior surfaces of target top / range with hot water, a mild detergent solution and a soft scrubbing brush. Note that gas control knobs are a push fit onto gas control valve spindles and can be removed to clean front control panel.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when appliance is cold and rub in direction of grain.
- c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in direction of grain.
- d. Remove drip trays and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry drip trays thoroughly with a dry cloth before re-fitting.
- e. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

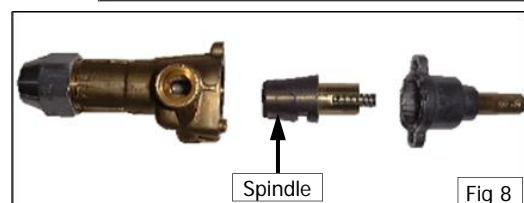
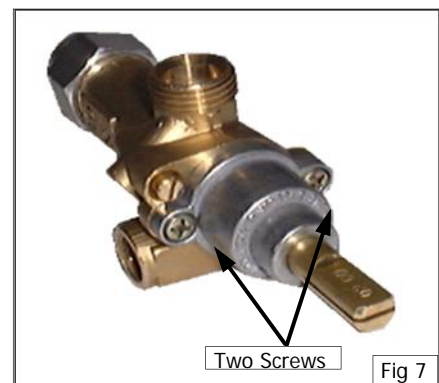
To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

Gas Control Valve Re-Greasing

The gas control valve should be dismantled and greased every 6 months to ensure the correct operation of the gas control valve.

To carry out this operation;-

- a. Remove gas control knobs from gas tap spindles by pulling knobs away from control panel.
- b. Remove drip tray from appliance.
- c. Remove two screws on underside of control panel, securing control panel to hob.
- d. Remove control panel from front of appliance.
- e. Remove 2 screws holding shaft plate to gas control body and remove control shaft and plate. (See Fig 7). Note orientation of shaft for correct re-assembly.
- f. Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.
- g. Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste)/ Dry Moly Paste to outside of spindle. (See Fig 8).
- h. Replace spindle and re-assemble gas control in reverse order.
- i. Refit control panel to appliance and secure with 2 screws.
- j. Refit knobs to gas control valve spindles.



This section provides an easy reference guide to the more common problems that may occur during operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your appliance.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Trade Name and Serial Number of Appliance. (Both can be found on Technical Data Plate located on appliance).**

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty.
	Blocked pilot injector.	Call the service provider.
Pilot goes out when gas control knob released.	Releasing knob before the thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of the pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Clean or replace the pilot injector.
	Thermocouple connection to the gas control is loose or faulty.	Tighten the thermocouple connection.
	Thermocouple faulty.	Check that the thermocouple is producing between 20-30mV.
	Electromagnet in the rear of the gas control unit is faulty.	Inspect and replace if not in good working order. Call the service provider.
Main burner will not light.	Incorrect supply pressure.	Call the service provider.
	Faulty gas control.	Call the service provider.
Piezo Ignition spark is being generated but not sparking from the ignition electrode to the pilot burner hood.	HT lead damaged or broken.	Repair or replace the HT lead.
	Check that the ignition electrode is not cracked and is correctly positioned.	Re-position or replace the ignition electrode.
	Piezo igniter faulty.	Replace the piezo igniter. Call the service provider.

NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.

Gas Conversion and Specifications

Conversion Procedure



Caution

Ensure Appliance is isolated from gas and electrical supplies before commencing servicing.

NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For all relevant gas specifications refer to the 'Gas Specification Tables' at the rear of this section.

Remove the following:-

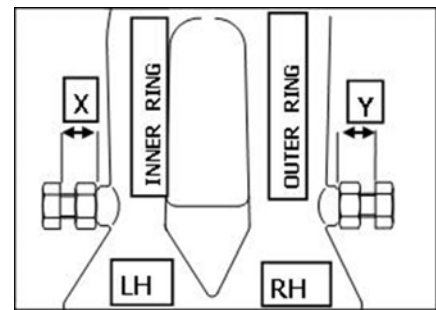
- Control knob from the target top control panel.
- Centre casting.
- Two half plate castings.
- Two front fire bricks.
- R/H main fire brick.

Main Burner Injectors

1. Remove main burner to reveal inner and outer ring injectors.
2. Remove injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.
3. Refit main burner to target top.

NOTE: Ensure main burner is pulled fully towards front of unit before tightening 2 main burner securing screws.

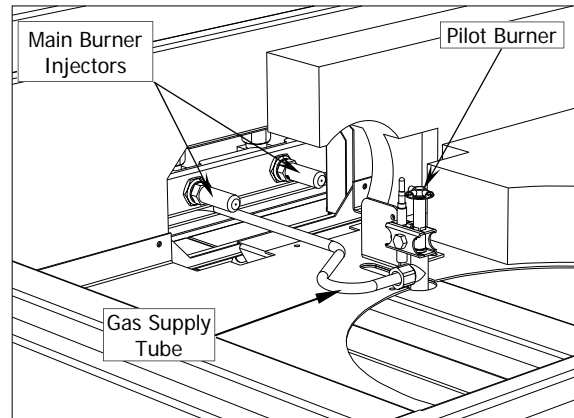
4. Set burner aeration screws 'X' and 'Y' for correct gas type aeration, as shown in 'Gas Specifications Tables' at rear of this section.



Gas Conversion and Specifications

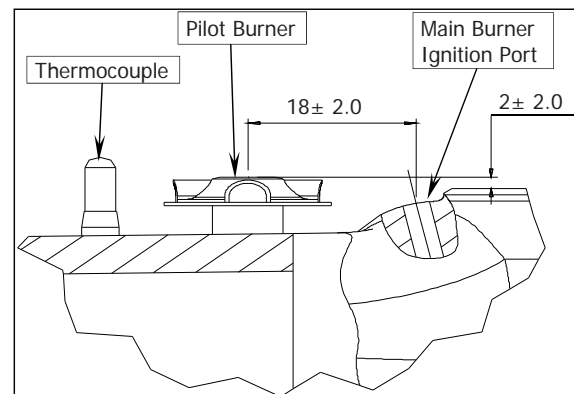
Pilot Burner

1. Disconnect gas supply tube from base of pilot burner.
2. Remove pilot burner and thermo couple retaining plate.
3. Remove pilot burner from mounting bracket.
4. Remove injector and spring from pilot burner and replace with correct size injector as shown in 'Gas Specifications Tables' at rear of this section.
5. Refit the pilot burner to retaining bracket - ensuring pilot burner ports are at same height as thermo-couple.



NOTE: Ensure pilot burner and thermocouple are correctly located and pilot burner aligns with main burner ignition port. (Refer to figure opposite for correct fitting and alignment dimensions).

- Re-connect gas supply tube to pilot burner.
- Refit RH main fire brick.
- Refit 2 front fire bricks.
- Refit 2 half plate castings - ensure they are correctly interlocked.
- Refit centre casting.
- Refit front control panel and control knob.



Low Fire Adjustment

NOTE: Adjust low fire adjustment screw on gas control valve to as shown in 'Gas Specifications Tables' at rear of this section.

1. Light main burner and check flame size on simmer (LOW) position.

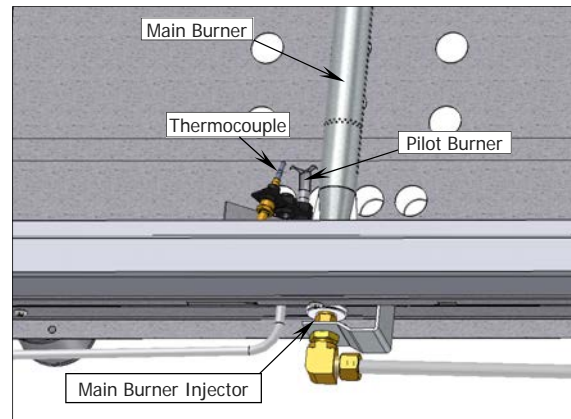


NOTE: 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

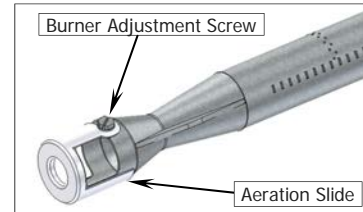
Gas Conversion and Specifications

Static Oven

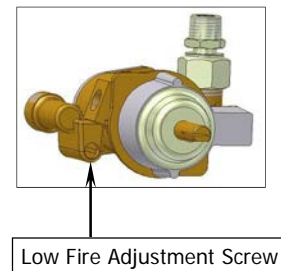
1. Carry out the following:-
 - Remove lower lintel at front of oven.
 - Open oven door and remove sole plate(s).
 - Remove main burner.
 - Disconnect pilot supply tube from pilot burner to access pilot injector.



2. With Main Burner removed, ensure aeration gap is adjusted for type of gas being used as shown in 'Gas Specifications Tables' at end of this section.
3. Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at end of this section.
4. Refit the following:-
 - Re-connect pilot supply tube to pilot burner.
 - Refit main burner and sole plate(s).
 - Refit lower lintel.



5. To replace low fire screw in static oven gas valve:-
 - Remove oven control panel.
 - Remove low fire screw from gas valve and replace with correct size low fire screw as shown in 'Gas Specifications Tables' at end of this section.

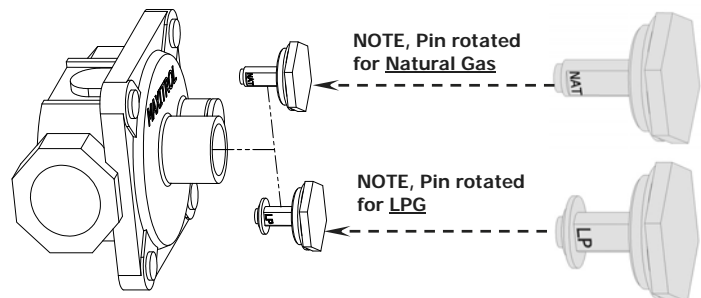


NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

- Refit oven control panel.

Gas Regulator

NOTE: The gas regulator supplied is convertible between Natural Gas and LP Gas, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



Gas Type Identification Label

On completion of gas conversion, replace gas type identification label located at:-

- Rear of appliance, above gas connection.
- Beside the rating plate.

Commissioning

Before leaving the installation;

1. Check all gas connections for leakage using soapy water or other gas detecting equipment.





Warning

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Carry out a 'Commissioning' check of appliance as shown in Installation Section of this manual.
3. Ensure any paint sealed components are re-sealed on completion of adjustments.

Gas Specifications

- Non CE Only (Australia / New Zealand):



		Nat. Gas	LP Gas (Propane)
Target Top	Main Burner Injector (Inner Ring)	Ø 1.70 mm	Ø 1.10 mm
	Main Burner Injector (Outer Ring)	Ø 2.60 mm	Ø 1.55 mm
	Pilot Burner Injector	0.35	0.25
	Burner Aeration Screw X (Inner)	25 mm	25 mm
	Burner Aeration Screw Y (Outer)	28 mm	28 mm
	Low Fire Adjustment	2½ turns out (ccw)	1 turn out (ccw)
Oven	Main Burner	Ø 2.60 mm	Ø 1.60 mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
	Low Fire Screw	Ø 1.5 mm	Ø 0.95 mm
Burner Operating Pressure		1.00 kPa (*)	2.60 kPa (*)
Gas Regulator Cap Screw			

- CE Only:

Appliance Classification

Category: I₂H₃P.

Flue Type: A₁.

		Natural Gas (G20)	Propane (G31)
Target Top	Main Burner Injector (Inner Ring)	Ø 1.70 mm	Ø 1.10 mm
	Main Burner Injector (Outer Ring)	Ø 2.60 mm	Ø 1.55 mm
	Pilot Burner Injector	0.35	0.25
	Burner Aeration Screw X (Inner)	25 mm	20 mm
	Burner Aeration Screw Y (Outer)	28 mm	25 mm
	Low Fire Adjustment	2½ turns out (ccw)	1¼ turn out (ccw)
Oven	Main Burner	Ø 2.60 mm	Ø 1.60 mm
	Pilot Burner	0.35	0.23
	Burner Aeration Setting	Fully Open	Fully Open
	Low Fire Screw	Ø 1.5 mm	Ø 0.95 mm
Operating Pressure		9.9 mbar (*)	26.8 mbar (*)
Gas Regulator Cap Screw			

* Measure burner operating pressure at target top hob manifold test point with target top burner (Inner and outer ring) operating at full setting. Operating pressure is ex-factory set through appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to details in this section for information).

Replacement Parts List

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for servicing and repair of this appliance. Instructions supplied with parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on reverse of front cover of this manual).

When ordering replacement parts, please quote part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

Target Top

Controls

228102	Burner.		
230511	Pilot Burner Kit.		
235347	Thermocouple Kit.		
017800	Gas Control Valve.		
227384	Gas Control Knob.		
031170	Injector Inner Ring	(Nat Gas)	Ø.1.70 mm.
031260	Injector Outer Ring	(Nat Gas)	Ø.2.60 mm.
031110	Injector Inner Ring	(LPG)	Ø.1.10 mm.
031155	Injector Outer Ring	(LPG)	Ø.1.55 mm.
227985	Pilot Injector	(Nat Gas)	0.35.
227984	Pilot Injector	(LPG)	0.25.

Regulator

228531	Regulator (RV48CLM) - (Nat Gas / LPG - convertible) - ¾" BSP F/F.		
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Oven

228767	Oven Burner.		
018691K	Oven Pilot.		
020253	Oven Thermocouple.		
018743	Thermocouple Spacer.		
032260	Oven Burner Injector	(Nat Gas)	2.60 mm.
032160	Oven Burner Injector	(LPG)	1.60 mm.
026488	Pilot Injector	(Nat. Gas)	0.35 mm.
019217	Pilot Injector	(LPG)	0.23 mm.
228703	Thermostat / Gas Control Kit.		
022408	Low Fire Screw	(Nat. Gas)	1.50 mm.
022407	Low Fire Screw	(LPG)	0.95 mm.
227508	Piezo Ignitor.		
019407	H.T Lead.		

General

227012	Centre Casting.
227013	Half Plate Casting.
014997	Casting Removal Tool.
227892	Oven Side Rack LH.
227893	Oven Side Rack RH.
227896	Oven Rack.

Gas Conversion Kits

Model	Gas Type to Convert to:	
	Nat. Gas (G20)	LPG (Propane) (G31)
RN8110G	231976	231975

Accessories

228921	Rear Roller Kit.
228800	Ranges 900 mm Plinth Kit.

