



## INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



### UFWWD, VUFWW & UFWWK Series Commercial Wok Boiling Table Model No's.: (V)UFW-W(K)-D-1/2/3/4-CB/DB-SB1/2/3/4/5/6-LS

Approval No: AGA 8749 G

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

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

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# Product Specifications & Introduction

## Appliance

UFWW Series Commercial Wok Table

## Name:

Also marketed under the brand name B&S Black, Verro & K plus

## Manufactured By: Certificate Holder:

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Reservoir Victoria 3073  
Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504  
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## Model Number/s:

Supplied in various configurations.

### How to read model numbers;

(V)UFW - W - D(K) - 3 - CB1DB1 - SB6 - LS - RSC4 - SSC3  
① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

- ① **UFW** - Unflued Wok Table (all models)
- ② **W** - Waterless model - where applicable
- ③ **D** - Deluxe model (stainless steel chassis) - where applicable  
(if K it is K plus (mild steel chassis))  
(if V at the beginning it is Verro model)
- ④ **Number of wok holes**  
1 - single hole  
2 - two hole  
3 - three hole  
4 - four hole
- ⑤ **Burner type/s & Number of burner**  
DB - duck bill burner  
CB - chimney burner
- ⑥ **Number of Side (Pot) Burner/s** - where applicable  
1 - 6 pot burners
- ⑦ **LS** - Low splashback - where applicable
- ⑧ **RSC** - Number of Round Soup containers - where applicable
- ⑨ **SSC** - Number of square Soup containers- where applicable
- 10 **LR 1-4** - Large wok rings 1 -4
- 11 **P** - Plinth mount
- 12 **OM** - Other models eg noodle cooker, steamer etc
- 13 **CBM**-cabinet base mounted

**E.G.** UFW-W-D-2-DB1CB1-SB2-LS-RSC4

Is a waterless model, constructed with a stainless steel chassis, with two holes (one duck bill burner and one chimney burner), with two pot burners, it has low height splashback and three square soup containers.

## Approval

## Number:

AGA 8749 G

## Date:

## Specification

## Number:

01

## Gas

## Type/s:

Natural Gas & Propane Gas

## AGA Code:

AS4563-2004 Commercial Catering Gas Equipment

We are confident that you will be delighted with your B&S equipment, and that it will become the backbone of your kitchen. To ensure you receive the utmost benefit from your new B&S appliance, there are two important things you can do.

1. Ensure you read this booklet carefully and follow the instruction given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be unsure of any aspect of the operation/performance, servicing and installation of the appliance, please contact your B&S dealer immediately. In most instances a phone call could answer your question

**Table 1: Nominal Terminal Input Rates & Injector Sizes**

Burner Type	Gas Type	Injector Size (mm)	MJ/h per Burner	Test Point Pressure
<b>Duck Bill Burner (DB)</b>	Natural Gas	1.25 (x18)	120	1.00 kPa
	Propane Gas	0.70 (x18)	90	2.60 kPa
<b>Chimney Burner (CB)</b>	Natural Gas	0.95 (x24)	105	1.00 kPa
	Propane Gas	0.55 (x24)	75	2.60 kPa
<b>Side Burner (SB)</b>	Natural Gas	2.10	20	1.00 kPa
	Propane Gas	1.25	20	2.60 kPa

**Table 2: Standard Model**

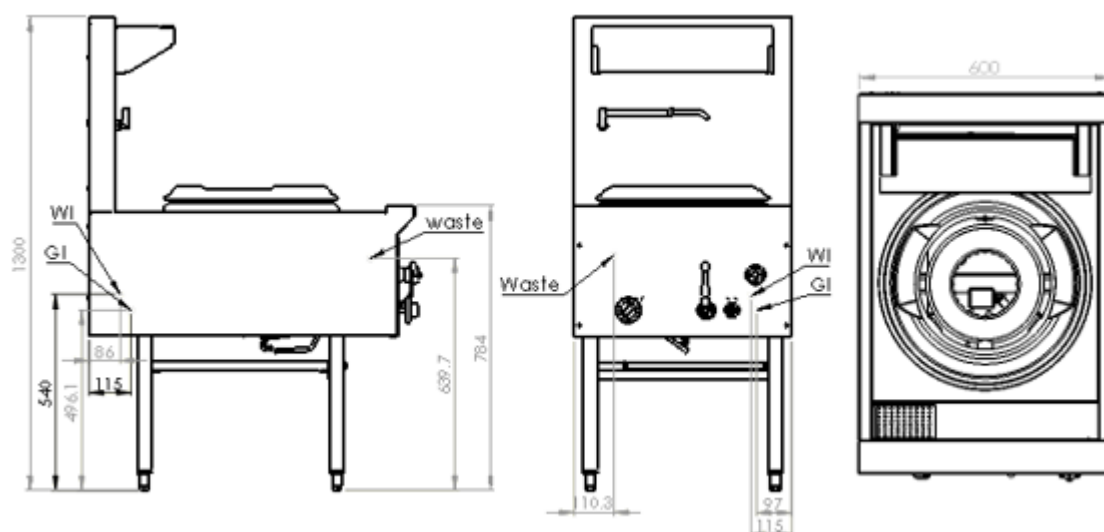
	Weight (kg)	Overall Height (mm)	Overall Depth* (mm)	Overall Width* (mm)
<b>UFW/W-1</b>	100	1,300	800	600
<b>UFW/W-1SB2</b>	150	1,300	800	900
<b>UFW/W-2</b>	200	1,300	800	1,200
<b>UFW/W-2SB2</b>	250	1,300	800	1,500
<b>UFW/W-3</b>	300	1,300	800	1,800
<b>UFW/W-3SB2</b>	350	1,300	800	2,100

\*Denotes minimum

#### Overall Dimensions – Custom made appliances

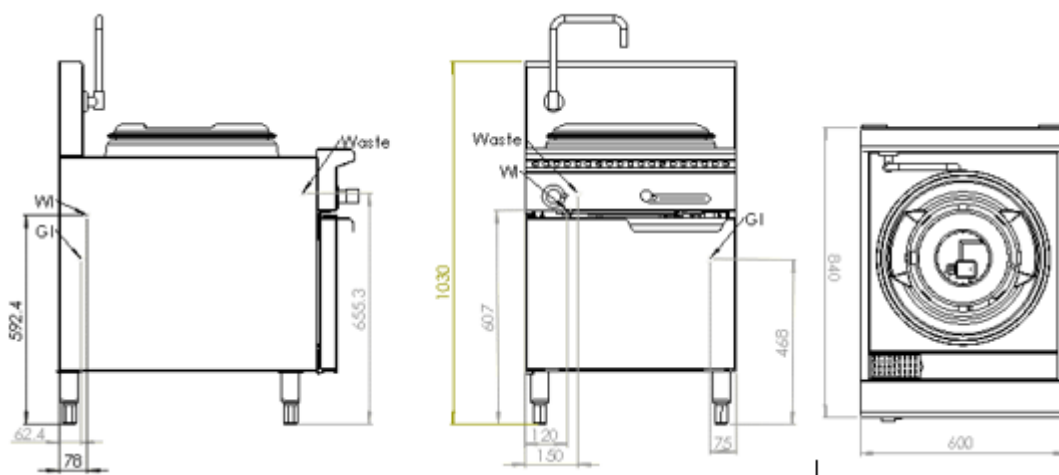
Height Over Splashback : 850mm - 1,300mm + adjustable legs.  
 Width : 3,500mm minimum with 4 woks and 6 Pot burners.  
 Depth : 800mm minimum.

**Figure 1: Plumbing Connections- UFWWK-1**

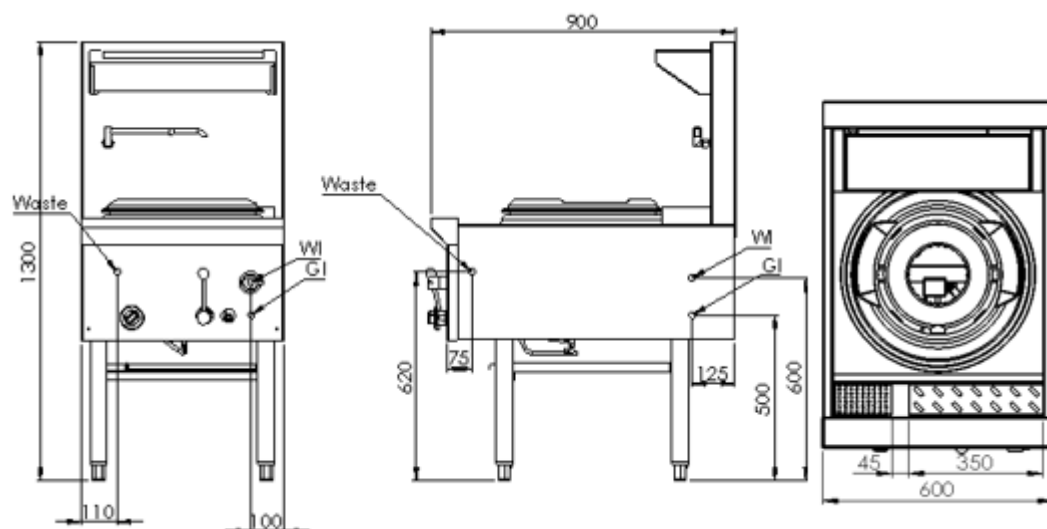


**TABLE 3: Plumbing Connections**

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (W)	1/2" Copper	540(+/-5)	85 (+/-5)	120(+/-5) RHS
Gas Inlet (G)	3/4" male BSP	495(+/-5)	115 (+/-5)	115 (+/-5) RHS
Water Outlet/Waste (D)	2" BSP	640 (+/-5)	775 (+/-5)	110 (+/-5) LHS

**Figure 2: Plumbing Connections- VUFWW-1****TABLE 4: Plumbing Connections**

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (W)	1/2" Copper	590(+/-5)	60 (+/-5)	120(+/-5) RHS
Gas Inlet (G)	3/4" male BSP	470(+/-5)	80 (+/-5)	75 (+/-5) RHS
Water Outlet/Waste (D)	2" BSP	650 (+/-5)	770 (+/-5)	150 (+/-5) LHS

**Figure 3: Plumbing Connections- UFWWD-1**

**TABLE 5: Plumbing Connections**

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (W)	1/2" Copper	600(+/-5)	125 (+/-5)	100(+/-5) RHS
Gas Inlet (G)	3/4" male BSP	500(+/-5)	125 (+/-5)	100 (+/-5) RHS
Water Outlet/Waste (D)	2" BSP	620 (+/-5)	825 (+/-5)	110 (+/-5) LHS

## IMPORTANT WARNINGS



THIS APPLIANCE SHALL ONLY BE INSTALLED/SERVICED BY AN AUTHORISED INSTALLER.

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE SPECIFIED INSTRUCTIONS AND SPECIFICATIONS.

IMPROPER INSTALLATION OR OPERATION OF THIS APPLIANCE MAY RESULT IN PRODUCT FAILURE WHICH MAY LEAD TO PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

CAUTION MUST BE TAKEN WHEN OPERATING THIS APPLIANCE TO MINIMISE RISK OF FIRE. THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.

REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER AND SAFE FUNCTIONING OF THIS APPLIANCE.

AFTER ANY SERVICING OR ADJUSTING OF GAS CONNECTED COMPONENTRY, GAS LEAK TEST MUST BE CARRIED OUT TO ENSURE THERE ARE NO GAS LEAKING HAZARDS.

NEVER STORE ANY FLAMEABLE LIQUIDS/VAPOURS IN VICINITY OF THIS APPLIANCE. NEVER SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

ENSURE ANY TRANSIENT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE ENSURING ANY POSSIBLE DAMAGE TO THE APPLIANCE OR COMPONENTS/ PARTS THAT MAY HAVE BEEN SUSTAINED DURING TRANSPORTATION IS REPORTED TO THE MANUFACTURER.

THIS APPLIANCE IS NOT INTENDED TO BE USED IN A MARINE ENVIRONMENT. ENSURE APPLIANCE IS INSTALLED IN A STABLE POSITION.

**FAILURE TO FOLLOW THE INFORMATION PROVIDED IN THIS BOOKLET WILL VOID THE B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.**

Please note that checking and adjusting of burner pressures on commercial catering appliances is an obligation of gasfitters.

The relevant legislation is as follows from the **Plumbing Regulations 2008** administered by the **Victorian Building Authority**:

**Gas fitting work defined**

- (1) Gas fitting work is the construction, installation, replacement, repair, alteration, maintenance, testing or **commissioning** of any pipe, **appliance**, flue, fitting, apparatus, control or other item that is involved with the supply or use of gas and that is fitted downstream of the outlet of a customer billing meter or a consumer's gas storage container

As per **AS/NZS5601.1**, clause 6.11.1, this gas appliance must be **commissioned** by a suitably authorized person who;

- (a) Installed the appliance when gas is available at the time of installation; or
- (b) Makes gas available to the appliance if gas was not available at the time of installation

As per **AS/NZS5601.1**, clause 6.11.3, the commissioning of this appliance shall take **full account of special design features, the manufacturer's instructions and the appliance safety requirements**.

As per **AS/NZS5601.1**, clause 6.11.4, the commission of this appliance shall include all of the following;

- (a) **Testing and purging** of the appliance and installation as appropriate.
- (b) Checks to ensure the appliance is in **safe working order**.
- (c) Ignition of each **burner** of the appliance and where necessary adjustment, in accordance with the **manufacturer's instructions**.
- (d) Testing of **flue** performance.
- (e) Testing of all **safety devices** for correct operation.
- (f) **Instruction** of the consumer, where available, on the safe and correct operation of the appliance and any auxiliary equipment.
- (g) Handing of the appliance **operating instructions** to the consumer, or if the consumer is not present, leaving the instructions in a suitable location on the premises.

## Installation Instructions

### Regulations

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

### Data Label

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

### Ventilation

It is strongly recommended that the appliance is installed under an extraction hood. Ventilation must be in accordance with AS5601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper exhaust and to maintain temperature of immediate surroundings within safe limits. It is **strongly** recommended that this appliance is installed under an extraction hood.

The appliance shall be installed with an exhaust system comprising a hood and duct system. The hood shall be made of a material which is impervious to fat, grease and vapour. It shall be constructed so it can be readily and efficiently cleaned. Its inside faces shall be smooth and free of obstructions and all joints shall be grease tight.

The hood shall be located so as to effectively ventilate the steamer and shall extend at least 150 mm beyond the perimeter of the wok. The exhaust duct system shall be adequately sized and shall not get connected to any other ventilating or exhaust system.

As suitable grease trap shall be provided to prevent grease vapour entering the exhaust system and shall be located to avoid constituting a fire hazard and be readily accessible for regular cleaning.

Unless adequately protected a hood and a duct shall be fitted at least 450 mm from any combustible material and so that the lower edge of the grease filter is no less than 1.1 meters above the cooking surface.

### Combustible Surfaces

Clearances to combustible surfaces must be in accordance with AS/NZS 5601.1 - *Gas Installations, clause 5.12.4.5*. Install on a flat/level floor. Where the floor is not fire resistant, a fire resistant material shall be put under the appliance which shall have a fire resistance rating at least equal to that of 10mm millboard. The material shall extend at least 50mm beyond the edge of the appliance.

Leave a clearance of at least 200mm between the appliance and any combustible surface.

No combustible materials shall be located within 500mm of the wok table.

### **Gas Connection**

The gas connection is male 3/4" BSP and is situated at the rear of the appliance below the main body frame. The number of gas inlets corresponds to the number of wok support rings the appliance is fitted with. The inlet is to the 3/4" elbow located at the rear of the appliance.

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

The appliance can be connected with rigid pipe as specified in AS/NZS5601. For fixed installation models we recommend connection with 20mm copper tube and an Australian certified isolating valve.

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

**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 – LPG with the burners operating at maximum.

### **Water Connection**

The water connection is 15mm copper and is situated at the rear of the appliance below the main body frame. The number of water inlets varies to client's particular needs. Water isolation valves are fitted to all water inlets. Ensure water is flushed through before final connection.

Appliances installed with lockable wheels or castors should have appropriate flexi hose (according to the Australian standards) for water connection.

Water waste outlet is located on the left hand side of the waste gutter of the appliance (50mm connection). The water inlets and water drains should be connected with rigid copper pipes. **We strongly advise against the usage of plastic/PVC piping for connection of waste outlet.**

### **Before Leaving - Commissioning**

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

Ignite the pilot and main burners as prescribed below to ensure correct operation of gas valves, burners and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method of operation.

**Ensure that this instruction manual is left with owner of the appliance.**

### **POT BURNER – WHERE FITTED**

**If pot burner fitted with pilot and/or flame failure**

- A. Ensure gas control is in the 'OFF' position.
- B. Depress operating knob of relevant burner and turn anti-clockwise 'PILOT' position and light pilot.
- C. Observe the pilot light is established. Pilot flame should be between 10-20mm in size and be in direct contact with thermocouple (where fitted). Should the thermocouple require adjustment, lift of trivet and undo the nut holding thermocouple on pilot assembly. After adjusting reassemble in reverse order.



- D.** If pilot light does not light, turn control knob to 'OFF' position, wait five minutes and repeat steps **A** to **C**.

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

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

**If pot burner is not fitted with pilot and/or flame failure**

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

**Adjusting aeration of pot burner (if required)**

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

If necessary to adjust aeration to burners;

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

**CHIMNEY/DUCK BILL – WHERE FITTED**

- A.** Light the appliance by pressing in the flame safe guard (blue) button and while holding it in turn the pilot burner knob anti-clockwise to 'ON'. **B.** Light pilot manually.  
**C.** Continue to hold in the flame sage guard button for about 25 to 30 seconds.  
**D.** Observe whether the pilot is alight.  
**E.** If not repeat steps **A** to **D**.  
**F.** If it is alight turn main burner valve anti-clockwise to the 'ON' positions  
**G.** Check that burner is properly alight.

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

1. Data plate to ensure correct gas type and pressure (adjust if necessary).
2. Adjust aeration by adjusting air shutter located at the front of the venture of the main burner.
3. Injector sizes – check against data plate and installation manual.
4. View pilot size and adjust if required.

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

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# Operating Instructions

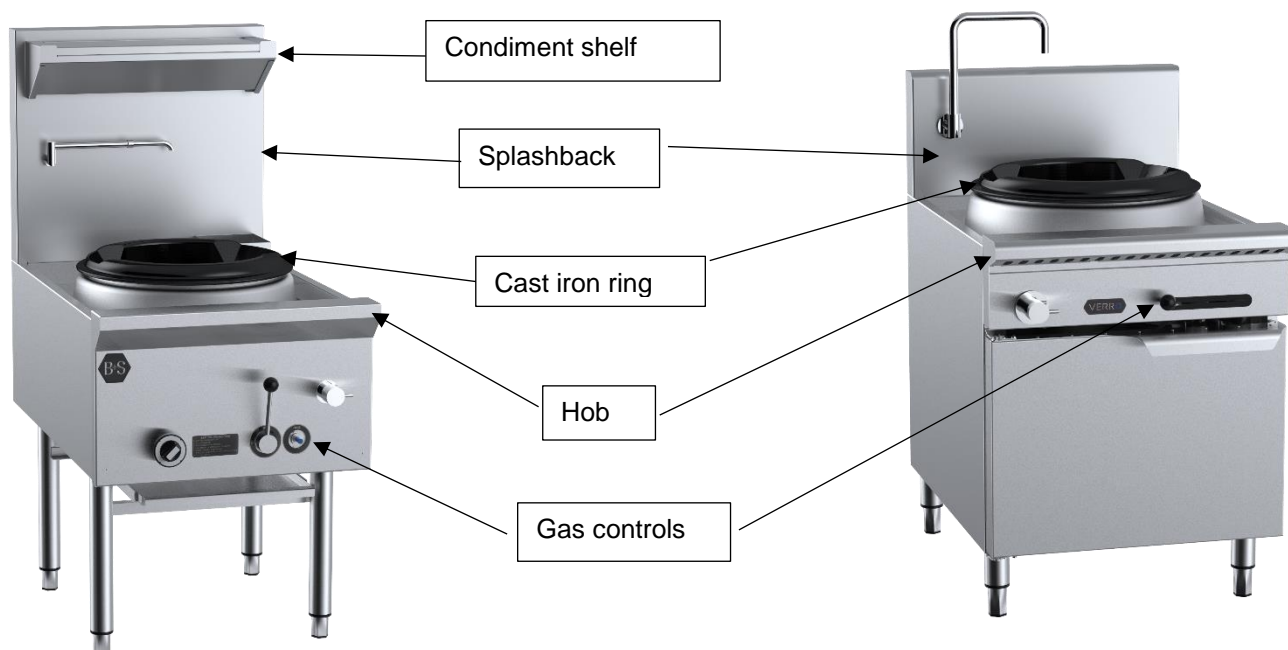
## WARNING



- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance.
- Prior to lighting, smell area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommended 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 local gas supplier **immediately** and follow their instructions.

## IMPORTANT WARNING!

**ALWAYS** ENSURE DECK COOLING IS ACTIVATED WHILST MAIN BURNER IS OPERATING (WHERE FITTED). WHEN MAIN BURNERS NOT IN USE ALWAYS ENSURE WATER DECK COOLING IS TURNED OFF TO MINIMISE WATER CONSUMPTION/WASTAGE – REFER OPERATION INSTRUCTIONS.



## IMPORTANT WARNING!

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

### **Lighting Instructions (models fitted with separate flame failure and pilot valve)**

#### **Duck Bill Burner and Chimney Burner**

1. Turn main gas valve to 'OFF'.
2. Turn pilot valve anti-clockwise to 'ON' position.
3. Depress blue button on flame failure control and manually ignite light pilot.
4. When pilot is alight, keep holding down the blue flame failure button for approximately 15 seconds.
5. Observe the pilot flame is established. **If pilot flame goes out wait five minutes and repeat steps 1 to 4.**
6. Turn main gas valve to 'HIGH' position.

## **Lighting Instructions (models fitted with combination control)**

### **Duck Bill Burner and Chimney Burner**

1. Turn combination valve handle to the pilot position
2. Press the combination control valve handle firmly in from the centre of the valve and hold in while manually lighting the pilot.
3. When pilot is alight continue to press handle for at least 15 seconds.
4. Observe the pilot flame is established. **If pilot flame goes out wait 5 minutes and repeat steps 1 to 3.**
5. Turn combination valve handle to the on position.

### **Pot Burner – Pilot/Flame Failure**

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

### **Pot Burner – No Pilot/Flame Failure**

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

## **Shutdown Procedure**

### **Duck Bill Burner and Chimney Burner**

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

### **Pot Burner – Pilot/Flame Failure**

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

### **Pot Burner – No Pilot/Flame Failure**

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

## **Telescopic Laundry Arm – Manual Control (Water Cooled Models)**

The telescopic laundry arm serves the purpose for cleaning the appliance and for filling the stock pot cooking vessel with water flowing from laundry arm, turn 'Spout' spindle clockwise.

## **IMPORTANT WARNING!**

**NEVER** LEAVE WATER RUNNING FROM TELESCOPIC LAUNDRY ARM WHILST POSITIONED OVER THE STOCK POT SUPPORT RING WITH NO POT/PAN POSITIONED ON IT. ALWAYS MOVE TELESCOPIC LAUNDRY ARM PARALLEL TO THE SPLASHBACK OF THE APPLIANCE WHEN NOT IN USE. DIRECT FLAME CONTACT WITH LAUNDRY ARM MAY DAMAGE OPERATION OF LAUNDRY ARM SPOUT.

## **Short/Long Laundry Arm Operation with Knee Valve - Where Fitted**

The short laundry arm also serves the purpose of enabling the cleaning the wok pan in between meals being cooked and/or for filling a water reservoir with water to be used for cooking purposes.

Flow cycle is actuated by deflection and release of the flow lever in any direction from the rest position. The

adjustable flow rate automatically turns off with a non-concussive action after approximately 15 seconds. Closing time is not adjustable.

### **IMPORTANT WARNING!**

IN THE EVENT OF FAILURE OF THE WOKSPOUT, WATER FLOW CAN BE CONTROLLED MANUALLY BY USING THE SPINDLE LOCATED ON FRONT PANEL (WHERE FITTED). WHERE NO SPINDLE FITTED, WATER SHOULD BE SWITCHED OFF FROM THE ISOLATION VALVE (WHICH IS RECOMMENDED TO BE FITTED WHEN INSTALLED) AND CONTACT AUTHORISED/ LICENSED SERVICE PERSONNEL.

### **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/cleaners/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 stock pot 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 2040mm in length. If fitted with thermocouple ensure pilot flame is in contact with it. Call the manufacturer if you see any problems. Always ensure that area surrounding pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Clean the exterior surfaces of the stock pot with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
- Ensure the primary water drain (located in gutter) is cleared of any food stuffs during operation of the appliance and on completion of use of the appliance.
- The spillage trays located under the main body of the appliance should be removed (by pulling out) and any carbonized 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 an 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 Kitchens Pty Ltd or their authorized service agent.**



## Servicing Instructions

### WARNING!

- Servicing shall be carried out by authorised personnel **only**. Failure to do so will void the B&S warranty and may result in damage to equipment or injury to personnel.
- Before commencing any disassembly/assembly of gas controls, please ensure the gas supply is turned off (isolated).

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

### Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing;

Incomplete ignition of burner/burner failing to keep alight.

- Check burner is not blocked.
- Check aeration of burner.
- Yellow tipping of the burner flame.
- Gas valves which are difficult to turn.
- Burner failing to keep alight.

### Gaining Access to Gas and/or Water System

To gain access to gas system/components;

1. Undo nut (by turning anti-clockwise) located on the front of the flame failure valve (blue button).
2. Remove knob off pilot valve by gently pulling forward.
3. Remove nut located centrally on the main gas valve (black handle).
4. Remove knee valve wand by unscrewing from main body of knee valve (where fitted).
5. Where deck cooling is fitted remove water spindle control by;
  - a. Unscrewing cold button on spindle.
  - b. Gently remove dome handle by gently pulling forward.
  - c. Unscrew flange by turning anti-clockwise.
  - d. Unscrew water spindle by turning anti-clockwise (ensure spindle washer is removed).
6. Remove screws located on bottom corners of front panel. Ensure any screws located on the inside of the gutter panel are also removed.
7. Gently pull front panel outwards from the bottom and lift front panel upwards.
8. REASSEMBLE IN REVERSE ORDER.

### Removal of Burner for Service - Duck Bill, Chimney Burner and Ring Burner

Follow procedure described under GAINING ACCESS TO GAS AND/OR WATER SYSTEM;

1. Undo barrel union located at in the centre of the gas manifold.
2. Remove burner support screw by undoing wing-nut located on the bottom front of the appliance frame.
3. Gently lift burner upwards slightly and pull burner outwards.
4. REASSEMBLE IN REVERSE ORDER.

### Pilot and Flame Safeguard

Access to pilot assembly is gained by removing the wing-nut located to the left of the pilot assembly which secures it to the burner support bar, and gently pull forward to gain greater access (refer picture).

1. 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.
2. To service/remove pilot burner;
  - a. Undo nut located underneath the pilot burner on the pilot assembly.
  - b. Gently pull down pilot flexible gas tube.
  - c. Remove injector from pilot and clean (if required).
  - d. Reassemble in reverse order.

### 3. REASSEMBLE IN REVERSE ORDER.

## **Adjustments**

### **Pilot**

1. Remove front panel as described under **GAINING ACCESS TO GAS CONTROL**.
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 ENSURING POSITION OF PILOT IS AS FOLLOWS;  
Ensure pilot light head is light head is located no further than 45mm from the injector located opposite the burner inlet.

## **Servicing Knee Valve – Where Fitted**

The knee valve incorporates a cartridge design for ease of service.

1. Follow procedure described under **GAINING ACCESS TO GAS AND/OR WATER SYSTEM**
2. To gain access to knee valve cartridge undo knee valve where the deflector meets the cartridge area.
3. REASSEMBLE IN REVERSE ORDER

## **Gas Type Conversion**

The following parts componentry require changing the appliance from NG to LPG (vice-versa);

1. Regulator.
2. Burner.
3. Pilot.

**In case of any failure in the functioning of the knee valve, unscrew the head assembly and clean the mechanism under running water. Only use liquid cleaning products. All cleaning products containing dry powder or powder in suspension are not to be used!**

A specific device is integrated in the cartridge unit to adjust the flow rate. To adjust the flow rate;

1. Undo head assembly
2. Pull off flow adjustor
3. On the exposed end of the housing there are 4 cut-outs for alternative flow rates.
4. Select one for increased/reduced flow.
5. Replace flow adjustor with window over selected cut-out.
6. Screw head assembly into the tap body and tighten fully.

**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
Pilot light not establishing	Adjustment of pressure from flame failure control	Check gas pressure to pilot as described under servicing instructions – adjustments
	Positioning of thermocouple	Check connection of the thermocouple to the control is not loose.
	Faulty thermocouple	Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
		Contact manufacturer or authorised service agent
	Faulty flame failure control valve	Contact manufacturer or authorised service agent

Pilot established, main burner not lighting

Faulty thermocouple

Contact manufacturer

Telescopic laundry arm constantly running (on water/deck cooled stock pot tables) .

Faulty flame failure control valve

Contact manufacturer

Warn tap washer

Change washers in tap assembly.

Contact manufacturer or authorized service agent

Short/Long Laundry Arm Constantly running (when fitted with timer operated knee valve).

Faulty knee valve  
Faulty knee valve cartridge

Changing of knee valve cartridge.

Contact manufacturer or authorized service agent

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

**B&S Commercial Kitchens Pty Ltd**

57 Plateau Road

Reservoir VIC 3073

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E-mail: [info@bscommercialkitchens.com](mailto:info@bscommercialkitchens.com)



## STANDARD WARRANTY CONDITIONS

B+S Commercial Kitchens Pty Ltd of 57 Plateau Road, Reservoir, Victoria (hereinafter called 'B+S') undertakes by this warranty, that B+S or its agent will pay for the cost of labour and parts which B+S or its agent find defective for:

K+ Range - fifteen (15) months from date of installation.

B+S Black Range - eighteen (18) months from date of installation.

Verro Range - twenty four (24) months from date of installation.

The liability of B+S under this warranty is limited to the repair or replacement of defective goods or components. All other costs including, without limitation, cartage, carriage and installation shall be borne by the purchaser.

**Warranty labour is supplied free of charge during business hours (8 a.m. to 4 p.m. AEDST) Monday to Friday. Should warranty work be requested outside of our normal working hours, a labour charge will be applied equivalent to a normal hour rate, with out of hours penalty rates. Penalty rates amount must be borne by the purchaser. Claims for non-covered parts, no faults found, travel over 100km or other items outside our standard terms and conditions will be chargeable.**

1. This warranty applies only for mainland Australia and Tasmania, and does not cover any service consequent upon accident, alterations, misuse, fire, flood or act of God.
2. This warranty is valid only if the appliance has been installed in accordance with local regulations by a duly authorised person, and the B+S installation instructions provided with the appliance. If in doubt, please contact B+S or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by B+S or for the operation outside the technical specifications of the appliance.
3. This warranty is conditional upon the appliance being used in normal commercial catering operations.
4. This warranty is the only express warranty given by the Company. No person has authority to change or to add to these obligations and liabilities.
5. The Company has the right to determine whether or not a fault is caused by faulty workmanship or material or that any part is defective.
6. This warranty does not apply to any loss suffered through or resulting from the non-operation or the ineffective operation of the cooking appliance or any part of the cooking appliance.
7. This warranty does not extend to goods and components thereof manufactured either entirely or substantially of glass or similar substances, light globes, infrared or quartz tubes and electrical controls or elements.
8. While the goods are in custody of the seller for investigation or repair, they shall be at the risk of the purchaser and no liability shall attach to the Company, its servants or agents for any damage occasioned to, or loss of, the goods whatsoever.

**The Purchaser must give notice to the Company immediately upon it becoming aware of the alleged defect and in any event before the expiration of the appropriate warranty period.**

**B+S will endeavor to have a service technician on site for all warranty service requests within a 24 hour period or by end of next business day at the latest. All warranty requests must be in writing by either lodging a warranty request through B+S website or by emailing [clientservices@bscommercialkitchens.com](mailto:clientservices@bscommercialkitchens.com). Details of installer such as contact name, business name, telephone number and license number must be provided to avoid any delays.**

9. Nothing in this warranty, however, shall be construed as affecting any rights you may have under the Trades Practices Act or any other Commonwealth or State Legislation which gives you rights which cannot be modified or excluded by agreement.

### 10. SPECIAL PROVISIONS

- Cleaning of spark and ignition sensors is not covered by warranty. Damage caused by oils, water and foodstuffs falling into burner area will not be covered under warranty.
- Cleaning of burners due to blockage of burner orifices caused by foodstuffs and/or oils is not covered by warranty.
- Breakage of pilot knobs, knee valve handles and knee wands are not covered under warranty.
- Thermocouples, piezo leads and ignitors are only covered by twelve (12) months parts and labour across K+, B+S Black and Verro ranges.

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