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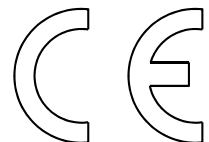
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G50 / G50-8 GAS RANGE



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BLUE SEAL GAS RANGE

- G50 6 OPEN BURNER GAS RANGE
- G50-8 8 OPEN BURNER GAS RANGE

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Date Purchased Serial No.....
Dealer
Service Agent.....

SPECIFICATION

GENERAL

A heavy duty, general purpose gas range created for compact modular kitchens. It has a high option hob/griddle arrangement.

The oven is provided with a piezo ignition lighted constant burning pilot, flame failure device and temperature control thermostat.

The hob has Flame Failure Protection for each open burner.

MODEL NUMBERS OF RANGES INCLUDED IN THIS SPECIFICATION:

G50-D	6 open burners plus oven
G50-C	4 open burners plus 300mm griddle plus oven
G50-B	2 open burners plus 600mm griddle plus oven
G50-A	900mm griddle plus oven
G50-8D	8 open burners plus oven
G50-8C	6 open burners plus 300mm griddle plus oven
G50-8B	4 open burners plus 600mm griddle plus oven
G50-8A	2 open burners plus 900mm griddle plus oven

CATEGORY

Type: I_{2H}, I_{3P}
Flue Type:A

HEAT INPUT (Based on GROSS Calorific Value)

	Natural Gas (G20)	Propane Gas (G31)
Pressure	10 mbar	37 mbar
Open Burners	5.0 kW	5.0 kW
-Gas Rate	0.48 m ³ /hr	0.36 Kg/hr
Each 300 mm Griddle	5.5 kW	5.5 kW
-Gas Rate	0.53 m ³ /hr	0.40 Kg/hr
Oven	6.0 kW	5.5 kW
-Gas Rate	0.57 m ³ /hr	0.40 Kg/hr
Pilot	115 W	115 W
-Gas Rate	0.011 m ³ /hr	0.008 Kg/hr

SPECIFICATION

Model	Input (G20)	Gas Rate (G20)	Input (G31)	Gas Rate (G31)
G50-8D	46.0 kW	4.41 m ³ /h	45.5 kW	3.25 kg/h
G50-8C	41.5 kW	3.98 m ³ /h	41.0 kW	2.93 kg/h
G50-8B	37.0 kW	3.55 m ³ /h	36.5 kW	2.60 kg/h
G50-8A	32.5 kW	3.12 m ³ /h	32.0 kW	2.29 kg/h
G50D	36.0 kW	3.45 m ³ /h	35.5 kW	2.54 kg/h
G50C	31.5 kW	3.02 m ³ /h	31.0 kW	2.22 kg/h
G50B	27.0 kW	2.59 m ³ /h	26.5 kW	1.89 kg/h
G50A	22.5 kW	2.16 m ³ /h	22.0 kW	1.57 kg/h

GAS PRESSURE

	Supply Pressure	Burner Pressure
Natural (G20)	20 mbar (8.0" WG)	10 mbar (4.0" WG)
Propane (G31)	37 mbar (14.8: WG)	37 mbar (14.8" WG)

INJECTOR SIZES (mm)

	<u>Oven</u>	<u>Oven Pilot</u>	<u>Open Burners</u>	<u>Griddle Burners</u>	<u>Griddle Pilot</u>
Nat Gas (G20)	2.80	0.32	1.90	2.10	0.32
Prop Gas (G31)	1.50	0.23	1.10	1.20	0.20

OVERALL DIMENSIONS

	G50	G50-8
Height to Hob	915mm	915 mm
Height to Splashback	1065mm	1065 mm
Width	900mm	1200 mm
Depth	812mm	812 mm

OVEN INTERNAL DIMENSIONS

	G50	G50-8
Height	430mm	430 mm
Width	665mm	665 mm
Depth	660mm	660 mm

SPECIFICATION

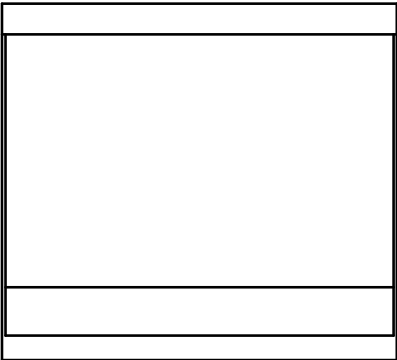
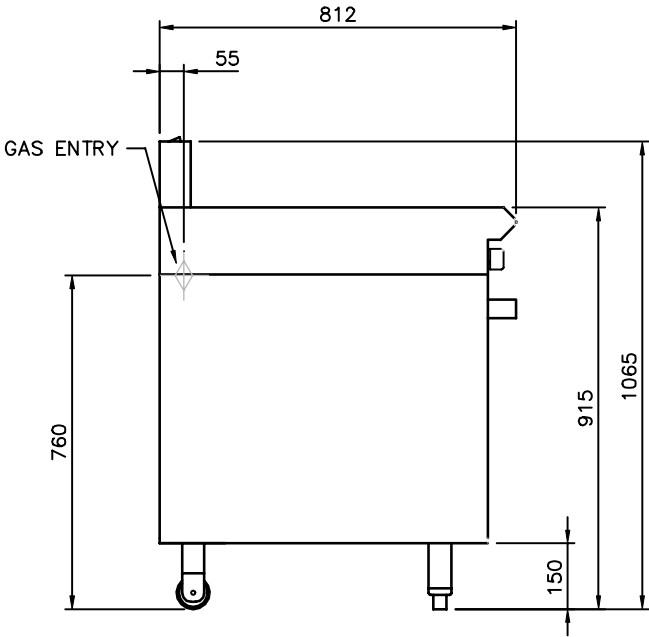
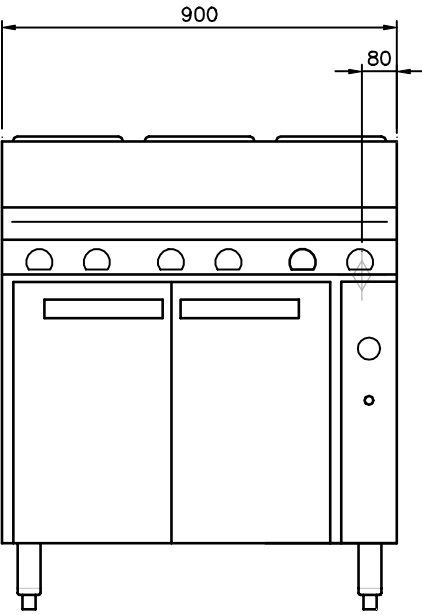
WEIGHT (NETT)

Model G50D	220kg
Model G50-8D	295kg

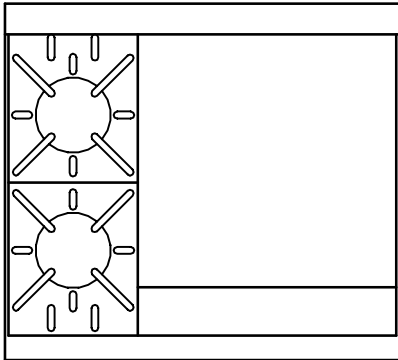
GAS CONNECTION

Gas connection point 3/4" BSP male thread located 75mm from RH side, 55mm from rear and 610mm from floor.

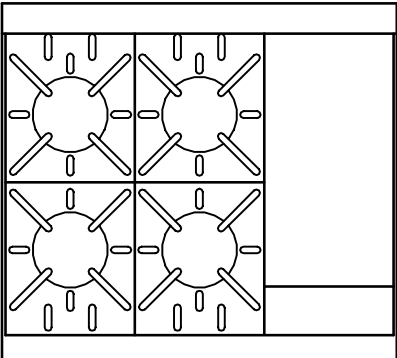
SPECIFICATION



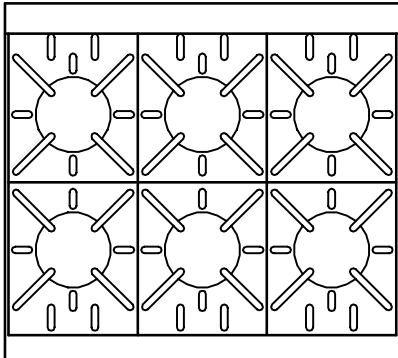
G50A



G50B

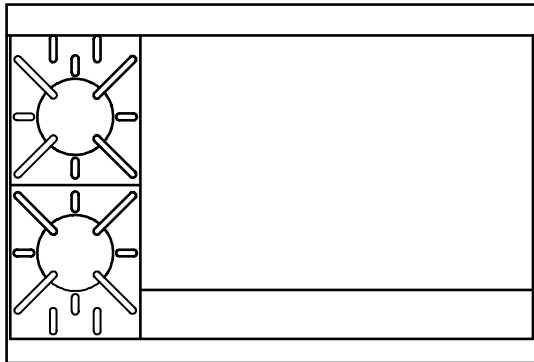
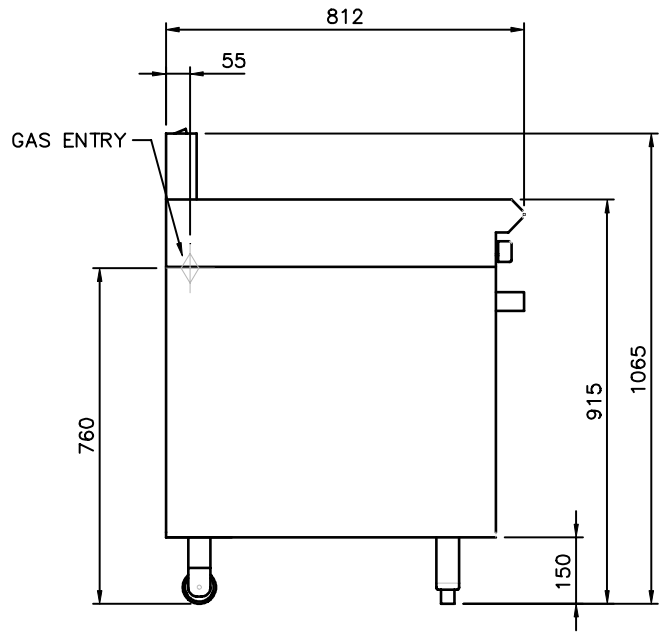
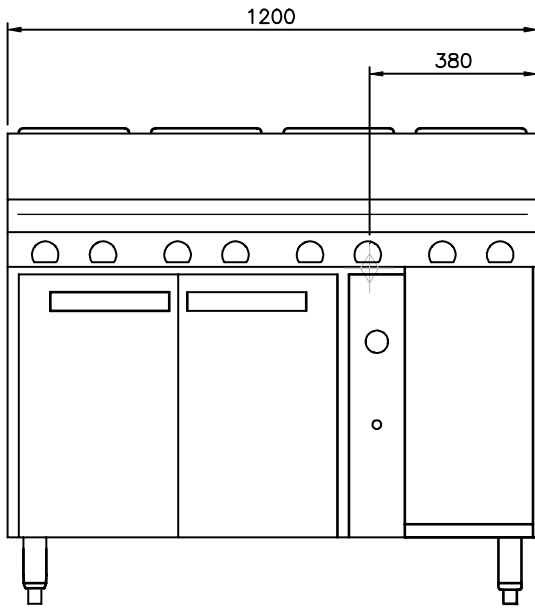


G50C

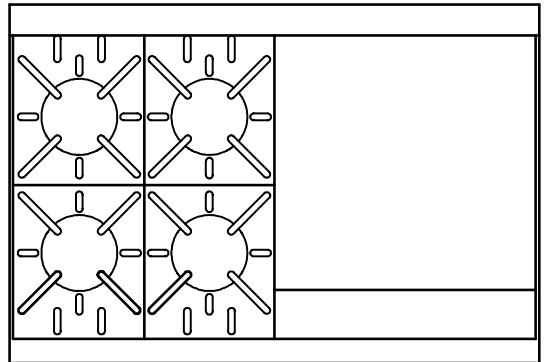


G50D

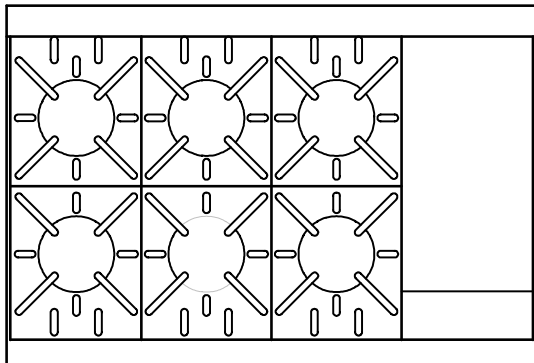
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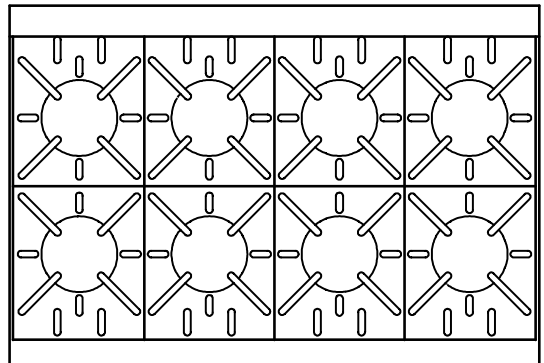
G50-8A



G50-8B



G50-8C



G50-8D

INSTALLATION

It is important that this Range is installed correctly, and that the operation is correct before handing over to the user.

THIS APPLIANCE MUST BE INSTALLED TO THE REQUIREMENTS OF THE APPROVED LOCAL INSTALLATION CODE AND LOCAL AUTHORITY REQUIREMENTS, COVERING GAS, FIRE AND HEALTH, AND IN ACCORDANCE WITH THE NATIONAL INSTALLATION CODES:

THIS UNIT MUST BE INSTALLED BY A QUALIFIED INSTALLER.

- UNITED KINGDOM (GAS SAFETY/INSTALLATION & USE) REGULATIONS 1984 & 1990 AMENDMENT BS5440 PARTS 1 & 2 INSTALLATION FLUING & VENTING

- i) DO NOT OBSTRUCT OR BLOCK THE APPLIANCES FLUE.
- ii) NEVER DIRECTLY CONNECT A VENTILATION SYSTEM TO THE APPLIANCE FLUE OUTLET.
- iii) INSTALLATION MUST ALLOW FOR A SUFFICIENT FLOW OF FRESH AIR FOR THE COMBUSTION AIR SUPPLY.
- iv) INSTALLATION MUST INCLUDE ADEQUATE VENTILATION MEANS, TO PREVENT DANGEROUS BUILD UP OF COMBUSTION PRODUCTS.

A. BEFORE ASSEMBLY AND CONNECTION

1. Check the type of gas, the specified operating pressure and the oven's hourly consumption. This information is clearly stated on the data plate which is located next to oven control panel. (See Page 1).
2. Check the gas supply and characteristics for the type of gas supply line pressure and capacity.
3. Installation must allow for a sufficient flow of fresh air for the combustion air supply. Combustion air requirements:

	G50	G50-8
Natural Gas (G20)	35m ³ /hr minimum	45m ³ /hr minimum
Propane Gas (G31)	33m ³ /hr minimum	42m ³ /hr minimum

4. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.
5. The operating pressures for the respective gases are:

Propane Gas (G31)	37 mbar (14.8" WG)
Natural Gas (G20)	10 mbar (4.0" WG)

INSTALLATION

There are two pressure test points available for measurement of correct appliance operating pressure. Either can be used and they are located;

- i) On the left hand end of the hob manifold, behind the hob control panel.
- ii) On the oven thermostatic gas control, behind the oven control panel.
Note that the two pressure test points are found on the oven thermostatic gas control, of which the rear test point should be used in this case.

One hob burner or griddle burner and the oven burner should be operating at full rate when measuring the appliances operating pressure.

On PROPANE GAS the pressure is controlled by the supply pressure.

On NATURAL GAS the pressure is controlled by the appliances regulator, which can be adjusted to obtain correct operating pressure.

6. A regulator is supplied with appliances for use on NATURAL GAS. (These should be fitted only by a Authorised person).
7. After uncrating the range check all the dismantled parts (legs, etc.) and "concealed" parts for transit damage. Report any damage to the carrier and dealer as soon as possible.

B. ASSEMBLY

1. Tilt the oven onto its LH side and fit both the front leg and rear roller in the corresponding leg rings.
2. Secure each one in place with the screw attached.
3. Lift up the LH side of the oven, then fit and secure the front leg and rear roller as described in (1) and (2).
4. Check that all are in place and tightened firmly.
5. Adjust the two front feet to make the oven steady and level.

C. GAS CONNECTION

1. Gas supply connection is 3/4" BSP male. Refer to page 3 for connection location details.
2. The 3/4" gas regulator supplied only with ovens for use on NATURAL GAS must be installed on the supply line for connection at the rear of the oven. (See Page 3).
3. Ovens for use on PROPANE do not have a regulator supplied, as the pressure is controlled by a supply regulator at the PROPANE supply tank.

INSTALLATION

4. It is important that adequately sized piping runs directly to the connection joint on the oven, with as few tees and elbows as possible to give maximum supply volume.
5. An accessible shut-off valve must be fitted on the supply line before the connection joint and pressure regulator.
6. A suitable joining compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
7. Check all connections for leakage. **DO NOT USE A FLAME.**

(**NOTE:** All connections to the gas supply must be by a Licensed Gas Fitter.)

D. LOCATION

1. It is important to have a minimum of 25mm (1") of air space at the rear and sides of the oven from combustibles surfaces.
2. It is important to have a minimum of 1100 mm top clearance above the cooking surface to a non-combustible ceiling or shelf and a minimum of 1500mm top clearance above the cooking surface to a combustible ceiling of shelf.

E. COMMISSIONING

Before leaving the new installation, check Correct connections have been made, and that the unit operates in accordance with the OPERATING INSTRUCTIONS (Page 9).

NOTE: If for some reason it is not possible to get the appliance to function correctly, then contact the supplier.

NOTE: Shut off the gas supply before any maintenance work is done on the appliance. It is important to relight all pilot jets after changing gas cylinders or reconnecting gas supply.

OPERATING INSTRUCTIONS






THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND TO BE USED BY QUALIFIED PEOPLE.

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




If using aluminium foil in the base of the oven, ensure that it does not extend past the oven base tray to ensure correct operation of the oven.

A. HOB-OPEN TOP BURNERS


Flame Failure Protection is incorporated by way of a thermo-electric system for each burner which will shut off the gas supply to that burner in the event that the burner goes out, so that raw gas is not expelled.

1. Select the burner, depress and turn the corresponding knob anti-clockwise to  position.
2. With control knob depressed, light burner.
3. Release knob after approximately 10-20 seconds after lighting burner.
4. Burner should stay alight - if not, repeat Steps 2-3.
5. The burner can now be operated. At this position it is FULL. 
6. To achieve simmer control, depress knob and rotate fully anti-clockwise. Or operate between FULL  and LOW  positions.
7. When main burner is not required, turn knob clockwise back to OFF  position.

B. GRIDDLES

1. Depressed control knob and rotate anti-clockwise to PILOT  position.
2. With the control knob depressed press Piezo button to ignite pilot burner. Repeat until lit.
3. Release knob approximately 10 seconds after lighting pilot.
4. Pilot should now remain alight - if not, repeat Steps 2 to 4.
5. Full flame can now be achieved by rotating control anti-clockwise to first stop. 
6. Low flame can be achieved by depressing the control and rotating fully anti-clockwise. 

C. OVEN

1. Open oven doors. Push in thermostat knob and rotate anti-clockwise to PILOT  position.

OPERATING INSTRUCTIONS

2. Hold in thermostat knob.
3. With the thermostat knob held in press Piezo button to ignite pilot burner. Repeat until lit. View the lit burner through the inspection hole.
4. Release knob approximately 10 seconds after lighting pilot.
5. Pilot should now remain alight - if not, repeat Steps 2 to 4.
6. The oven temperature can now be set by rotating the control knob anticlockwise to any position from the 1 - 7 markings. The control knob requires to be slightly depressed when starting from the pilot ★ position, however once out of the pilot position it can be freely turned up or down.
See the temperature conversion chart below for oven centre temperatures obtained at the gas mark settings 1 - 7.
7. If preheating the oven is required, set thermostat knob to position 4 (approx. oven centre temperature 200 °C) and allow 20 minutes before cooking in the oven.
8. To turn the oven off to pilot only, rotate the knob clockwise until the pilot ★ position is reached. In this position only the pilot burner will remain on.
9. To turn the oven completely OFF, slightly depress the control knob from the pilot position and rotate clockwise until OFF ● position is reached. The pilot burner will be shutdown and the gas valve closed.
To relight oven refer to step 1.

GAS MARK TEMPERATURE CONVERSIONS

The oven thermostat control knob is marked 1 to 7.

The thermostat can be set anywhere within this range and will thermostatically maintain oven temperature.

The following chart indicates approximate oven centre temperatures that will be maintained at the knob markings.

GAS MARK

1	2	3	4	5	6	7
100	130	160	190	225	260	290

TEMPERATURE °C

Temperatures required between the above should be obtained by setting the control between the markings.

CLEANING & MAINTENANCE

CLEANING

THE GAS SUPPLY MUST BE OFF DURING CLEANING OR MAINTENANCE.

EXTERIOR

Clean with detergent. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the range is cool and rub in the direction of the "grain".

INTERIOR

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

MAINTENANCE

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

SERVICING INSTRUCTIONS

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

OVEN

A. BURNER AIR ADJUSTMENT

All gas adjustments should be done by a Qualified Person. The hob open top, griddle and oven burners can all be adjusted to give the most efficient flame.

This is done by adjusting the aeration slides through which air is drawn in with the injected gas.

The most efficient flame is clear blue/green in colour.

If the flame is yellow and wavy, then the burner needs adjusting.

B. OVEN CONTROL

The thermostat valve used in this oven to control the oven burner and maintain set temperature, also controls the oven pilot burner and flame failure protection.

The control has a combination modulating/snap action thermostat, allowing the burner flame size to increase/decrease according to heat demand and to avoid overshoot, and be shut off the burner when responding to rapid temperature change requirements.

The thermostat is factory set and cannot be calibrated. However should the oven temperature need checking, the following steps should be taken.

1. Place an accurate thermometer or thermocouple in the centre of the oven.
2. Ignite oven pilot as per operating instructions.
3. Turn the thermostat knob to setting 4.
4. Wait for the oven temperature to stabilise (approximately 20 minutes).
5. Oven centre temperature should be $200\text{ }^{\circ}\text{C} \pm 10\text{ }^{\circ}\text{C}$.

Should a problem exist, the following checks should be made before assuming the thermostatic control is faulty.

- a. Check burner pressure.
- b. Check MAXIMUM flow adjustment setting on control valve.
- c. Check MINIMUM flow adjustment setting on control valve.
- d. Pilot burner rate adjustment

Refer to page 13 for a, b, c & d procedures.

SERVICING INSTRUCTIONS

OVEN BURNER PRESSURE

To check oven burner pressure, fit a pressure gauge to the front pressure test point on the oven thermostatic gas control located behind the oven control panel.

The oven burner pressures should be measured with the oven burner operating:

- a) At maximum flow setting (refer oven maximum flow setting).
- b) At minimum flow setting (refer oven minimum flow setting).

To check correct appliance operating pressure and/or supply pressures refer to installation section.

OVEN MAXIMUM FLOW SETTING

The maximum flow setting on the oven control is factory set on the oven control is factory set and sealed.

It should not be necessary to adjust at any stage. However, if a control is being replaced and correct operation is required to be verified, the following check should be made;

With the pilot burner lit, the oven burner pressure should be as listed below when measured with the burner operating at maximum rate.(Set control knob to position 7).

NATURAL (G20) -8.7 mbar \pm 1.0 (3.5" WG \pm 0.2")
PROPANE (G31) -35 mbar \pm 1.0 (14" WG \pm 0.4")

The maximum flow rate adjuster screw is located on the underside of the control and should always be two (2) turns out and sealed.

DO NOT unscrew more than two turns.

OVEN MINIMUM FLOW SETTING

The minimum flow setting is important to ensure good temperature control of the oven.

The minimum flow setting on the oven control is factory set and sealed.

It should not be necessary to adjust at any stage. However, if a control is being replaced and correct operation is required to be verified, the following check should be made;

With the pilot burner lit set oven control knob to position 7.

Measure the oven burner pressure as described above, then turn the control knob back until just before the thermostat control snap-action turns the burner off. The burner should now be operating at the minimum flow rate. The burner pressure at this rate should be as follows.

NATURAL (G20) -3.7 mbar \pm 0.5 (1.5" WG \pm 0.2")
PROPANE (G31) -7.5 mbar \pm 1.0 (3.0" WG \pm 0.2")

SERVICING INSTRUCTIONS

The minimum flow rate adjuster screw is located at the left hand bottom corner on the front of the control. This screw should always be paint sealed.

PILOT FLAME SETTING

The pilot flame adjusting screw should always be fully open and is factory set and sealed in this state.

Field adjustment should not be necessary unless replacing the control.

Correct setting is achieved by fully screwing in the adjustment screw, located at the top right of the gas control front face, then unscrewing anticlockwise 3 full turns.

Check the pilot flame operation and paint seal adjusting screw.

PIEZO IGNITION

To repair or replace, firstly check as described in "C" for Griddle, below.

C. PILOT BURNERS AND PIEZO IGNITION FOR GRIDDLE AND OVEN

PIEZO IGNITION

Should there be a fault with the piezo ignition system employed to ignite the pilot burner, carry out the following:

1. If spark is being generated but not sparking from ignition electrode to pilot burner hood;
 - a. Check H.T. lead and connections. Replace or repair.
 - b. Check ignition electrode is not cracked and is positively positioned. Replace or repair.
2. If piezo igniter is faulty, remove from control panel and replace.

PILOT BURNER/THERMOCOUPLE

If pilot burner is not burning correctly check pilot orifice is not blocked and pilot is clear. Clear and replace pilot orifice if necessary.

If pilot burner goes out check the following:

1. Pilot burner is not blocked. Clean or replace pilot orifice.
2. Thermocouple connection to gas control is firm. Tighten if necessary.
3. Thermocouple is in working order. Should generate between 20-30mV. Replace if faulty or suspect.
4. Electromagnet in rear of gas control is in good working order. Inspect and replace if necessary.

SERVICING INSTRUCTIONS

D. GRIDDLE

MAIN BURNER

To replace unscrew 3/16" screw at rear of burner and remove. Refit new burner.

GAS CONTROL - Servicing

To regrease gas control, remove control knobs and control panel. Remove 2 screws holding shaft plate to gas control body and remove control shaft and plate. Note orientation of shaft for correct re-assembly.

Using needle nose pliers or similar, pull out gas control spool, again noting orientation.

Using suitable compound rated for use with Natural and LP gases and high temperature rating, re-grease spool.

Re-assemble by reversing procedure.

GAS CONTROL - Replacement

1. Remove fat collection trays.
2. Remove griddle plate.
3. Remove knobs and control panel. Disconnect piezo H.T. lead from piezo igniter.
4. Remove securing nuts and washers from rear of each burner. Remove burner(s).
5. Unclip and remove front reflector plate from main griddle reflector panel.
6. Slide reflector panel forward and lift away from rear.
7. Undo pilot supply and disconnect pilot thermocouple from gas control.
8. Using 19 mm spanner, undo compression nut securing gas control to manifold assembly.

Re-assemble in reverse order and check for gas leaks with soapy water.

SERVICING INSTRUCTIONS

E. OPEN BURNERS

GAS CONTROL - Servicing

To regrease gas control follow same procedure as in C for griddle gas controls.

GAS CONTROL - Replacement

To replace gas control follow same procedure as in C for griddle gas controls.

THERMOCOUPLE

Should the open burner not remain alight when the control knob is released after ignition, it is likely that the thermo-electric flame failure system has a fault. However, always remember to check burner operation and ignition procedures as found in OPERATING SECTION are being correctly followed before servicing. If a fault does exist, the following should be checked and rectified where necessary.

1. Inspect thermocouple for foreign build up on tip. This could be in the form of carbon or food deposits.
Clean off any deposits taking care not to scratch off aluminium coating on thermocouple tip.
2. Remove enamelled pot-stand/trivet and check thermocouple connection to gas control.
Connection nut should be hand tight, then a quarter turn with 10 mm spanner.
3. Check thermocouple tip is in the flame zone of the burner; ie when the burner is lit, the flame should impinge on the top 5 mm of the thermocouple tip.
The thermocouple should not touch the burner.
If the thermocouple is not correctly positioned, check the thermocouple nut is secure in mounting bracket.
If the thermocouple is too low, loosen securing nut, push thermocouple fully up into bush on mounting bracket and retighten securing nut.
4. If 1-3 are correct, but burner will still not remain alight, disconnect thermocouple and using a DC millivolts multimeter. Test thermocouple for millivolts output with burner alight. Thermocouple should produce 20-30 millivolts.
Replace thermocouple if faulty.
5. If thermocouple produces the correct voltage, remove the aluminium nut off the rear of the gas control and remove electro-magnet. Inspect and test operation on thermocouple. Replace if necessary.

SPARE PARTS

RANGE G50, G50-8

Part No	Description
<u>HOB</u>	
<u>Open Burners</u>	
004573	Burner Front
004574	Burner Rear
004618	Burner Cap
037190	Injector (NATURAL) Ø 1.90 mm
037110	Injector (PROPANE) Ø 1.10 mm
019430	Gas Control
019428	Thermocouple - Front M9 x 320 mm UNIFIED
019429	Thermocouple - Rear M9 x 850 mm UNIFIED
019371	Pressure Test Point
<u>Griddle</u>	
014105	Burner
034210	Injector (NATURAL) Ø 2.10mm
034130	Injector (PROPANE) Ø 1.20mm
017800	Gas Control
019215K	Pilot Burner
018692	Pilot Orifice (PROPANE) Ø 0.20 mm
018693	Pilot Orifice (NATURAL) Ø 0.32 mm
019428	Thermocouple
016320	Piezo Igniter
018095	Piezo H.T Lead
016385	Griddle 300mm
016386	Griddle 600mm
016387	Griddle 900mm

SPARE PARTS

RANGE G50, G50-8

Part No	Description
<u>Oven</u>	
012248	Oven Burner
018691K	Oven Pilot
020253	Oven Thermocouple
032280	Oven Burner Injector (NATURAL) Ø 2.80 mm
032150	Oven Burner Injector (PROPANE) Ø 1.50 mm
019217	Pilot Orifice (PROPANE) Ø 0.23 mm
018693	Pilot Orifice (NATURAL) Ø 0.32 mm
019406K	Gas Control Thermostat Kit
016320	Piezo Ignitor
018695	Piezo H.T Lead
022407	Low fire screw - (PROPANE) 0.95 mm
022408	Low fire screw - (NATURAL) 1.5 mm
<u>General</u>	
004125	Pot Stand/Trivet
016659	Pot Stand Spider
013634	Hot Top (Cast Iron)
004158	Hob Spillage Tray
019435	Knob - Open Burner (FRONT & GRIDDLE)
019436	Knob - Open Burner (REAR)
011853	Regulator 3/4" - (Natural Gas only)
004333	Door Inner Panel - Enamelled LH
004334	Door Inner Panel - Enamelled RH
013243	Door Outer Panel - RH
013244	Door Outer Panel - LH
011005	Ball Catch
010254	Striker Plate
018031	Handle Tube
018081K	Handle End Cap

