

GAS CHIEFTAIN HEAVY DUTY APPLIANCES

INSTALLATION and SERVICING INSTRUCTIONS



These appliances must be installed and serviced by a competent person as stipulated by the Gas Safety (Installation & Use) Regulations.

IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to -

**Gas Safety (Installation & Use) Regulations
Health And Safety At Work etc. Act
Local and National Building Regulations
Fire Precautions Act**

**Detailed recommendations are contained in
Institute of Gas Engineers published
documents :
IGE/ UP/ 1, IGE/ UP/ 2, BS6173 and BS5440**

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the data plate.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, the Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

PREVENTATIVE MAINTENANCE CONTRACT

In order to obtain maximum performance from this unit we would recommend that a maintenance contract be arranged with GFE SERVICE. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the GFE SERVICE contact numbers below.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

PO Box 37, Foundry Loan, Larbert.
Stirlingshire. Scotland. FK5 4PL

AFE SERVICE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

RZZ 293 Ref. 2



AGA FOODSERVICE EQUIPMENT

SECTION 1 - INSTALLATION

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

MODEL	WIDTH mm	DEPTH mm	HEIGHT mm	WEIGHT kg	WEIGHT lbs
G1006X OPEN TOP	900	940	890	240	530
G1006X SOLID TOP	900	940	890	245	540
G1006X TWIN BULLSEYE	900	940	890	253	558
G1016/1 SINGLE TIER	900	940	890	176.5	389
G1016/2 DOUBLE TIER	900	940	1740	353	778
G1026X O/T BOILING TABLE	900	940	890	141	311
G1026X S/T BOILING TABLE	900	940	890	159	350
G1060X BOILING TABLE	900	940	890	159	350
G1066X OPEN TOP	900	940	890	255	560
G1029X SPREADER	450	940	890	75	165

1.2 SITING

The unit must be installed on a firm level, non-combustible floor in a well lit position.

All models should have a 150mm minimum clearance all round from any combustible wall and 150mm from any non-combustible side wall to allow removal of the side panels. There should be a minimum vertical clearance of 1220mm above the top edge of range and boiling table flues.

Important

If the appliance is to be installed in suite formation with other matching appliances the instructions for all units must be consulted to determine the necessary clearance to any combustible rear wall or overlying surface. Some units require greater clearances than others. The largest figure quoted in the individual instructions will therefore determine the clearance for the complete suite of adjoining appliances.

1.3 VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and for removal of combustion products, which may be harmful to health.

Recommendations for ventilation for catering appliances are given in BS 5440:2.

Furthermore, to ensure sufficient room ventilation guidance on the volume of ventilation air required for different types of catering equipment is provided in the following table.

For multiple installations, requirements for individual units should be added together.

EQUIPMENT	Ventilation Rate Required	
	m ³ / min	ft ³ /min
Range, Unit Type	17	600
Pastry Oven	17	600
Fryer	26	900
Grill	17	600
Steak Grill	26	900
Boiling Pan	17	600
Steamer	17	600
Sterilizing Sink	14	500
Bains Marie	11	400
Tea/ Coffee Machine	8.5 - 14	300 - 500

Installation should be made in accordance with local and/or national regulations applying at the time. A competent installer must be employed.

A direct connection MUST NOT be made to an extract fan system or to the open air. Flues are best discharged under a canopy connecting with a ventilating system.

1.4 GAS SUPPLY

The incoming service must be of sufficient size to supply full rate without excessive pressure drop. A gas meter is connected to the service pipe by the Gas Supplier. An existing meter should be checked, preferably by the Gas Supplier to ensure it is of adequate capacity to supply the unit and other associated equipment.

Installation pipework should be fitted in accordance with IGE/UP/2. The size of the pipework from the meter system to the appliance must be not less than that of the inlet connection. R³/₄ (3/4" BSP female) with regulator for Natural Gas and R¹/₂ (1/2" BSP female) without regulator for Propane Models.

Important

Check for gas soundness.

An isolating cock must be located close to the appliance and accessible to the user to allow shutdown during an emergency or servicing. The installation must be purged and tested for gas soundness, details are given in IGE/UP/1. The adjustable governor supplied must be fitted to natural gas appliances in an accessible and spillage free position and downstream of the isolating cock.

1.5 ELECTRICAL SUPPLY

Not applicable to this appliance.

1.6 WATER SUPPLY

Not applicable to this appliance.

1.7 TOTAL RATED HEAT INPUTS - NATURAL GAS

Model	kW	Btu/hr
G1006X O/T	40	136,400
G1006X S/T	20	68,200
G1006X T/B	24	81,800
G1016/1	10	34,100
G1016/2	20	68,200
G1026X O/T	30	102,300
G1026X S/T	10	34,100
G1060X O/T	45	153,500
G1066X O/T	55	187,600
G1029X O/T	15	51,200

INDIVIDUAL BURNER HEAT INPUTS - NATURAL GAS

Configuration	kW	Btu/hr
Open Top	7.5	25,600
Solid Top	10	34,100
Twin Bullseye	7	23,900
Oven	10	34,100

1.8 TOTAL RATED HEAT INPUTS - PROPANE GAS

Model	kW	Btu/hr
G1006X O/T	28.8	98,300
G1006X S/T	17.5	59,700
G1006X T/B	22	75,100
G1016/1	10	34,100
G1016/2	20	68,200
G1026X O/T	18.8	64,100
G1026X S/T	7.5	25,600
G1060X O/T	28.2	96,200
G1066X O/T	38.8	130,300
G1029X O/T	9.4	32,100

INDIVIDUAL BURNER HEAT INPUTS - PROPANE GAS

Configuration	kW	Btu/hr
Open Top	4.7	16,000
Solid Top	7.5	25,600
Twin Bullseye	6	20,500
Oven	10	34,000

1.9 INJECTOR SIZES - Natural and Propane Gas

Configuration	Natural Gas	Propane Gas
Open Top	Amal 230	Amal 128
Solid Top	20 x L69	20 x L80
Twin Bullseye	20 x L69	20 x L76
Oven	Ø 2.6mm	Amal 360

P I L O T B U R N E R S		
Oven	SIT No. 36	SIT No. 19
Twin Bullseye	30	31

1.10 GAS PRESSURE

	mbar	inches w.g.
Natural	15	6
Propane	37	14.8

A test point is located upon the manifold, behind the control panel. Solid top, single and double tier oven model access is gained by removing the panel as described in Section 3. Access on open top models is gained by removing the gas tap protection panels inside the hob aperture.

An adjustable governor is supplied for natural gas units. Propane unit pressure is controlled by the incoming supply regulator.

For multiple burner natural gas units, set the pressure at 15 mbar with approximately half the total heat input of the appliance in operation.

1.11 BURNER ADJUSTMENT

Fixed injectors are fitted and no means of adjusting the gas rate is provided. After setting the working pressure as above, carry out the following adjustments to the oven burner.

Note

An aeration shroud is located close to the injector at the end of the oven burner. The aperture dimensions shown in Figure 1 will achieve the desired cone length. Do not over-aerate or the flame may extinguish at low rates. Lock the aeration screw after adjustment. The correct full rate cone lengths for natural gas is 25mm. Slightly yellow flame tips are acceptable on propane units.

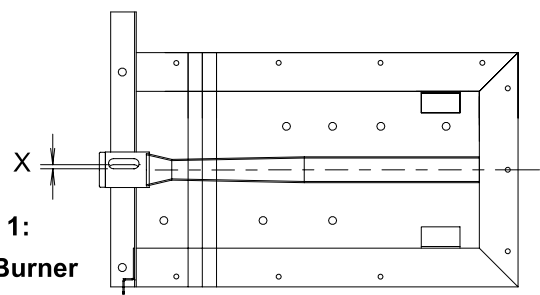


Figure 1:
Oven Burner

'X' gap on Natural Gas models - 5mm
'X' gap on Propane Gas models - Fully Open

BY-PASS RATES

These are pre-set. To check, proceed as follows:-

NATURAL GAS

Oven Burner

Remove the vertical control panel and open the lower front panel as detailed in Section 3. Light the burner and heat the oven for 45 minutes at a setting of 275°C before reducing this to 125°C.

Check the burner flames are approx. 5mm long.

Check setting by turning the knob to 275°C and back to 125°C. The flame should reduce but not extinguish.

PROPANE GAS

Oven Burner

Follow the procedure detailed in Section 1.10 to achieve flame lengths of approx. 5mm. This is achieved with the bypass screw withdrawn two turns from the closed position. See Figure 2.

Open and Solid Top Burners

Remove control panel as detailed in Section 3.2.4. Follow procedure outlined in Section 1.10 to achieve flame lengths of approx. 5mm. This is achieved with the bypass screw withdrawn two turns from the closed position. See Figure 2.

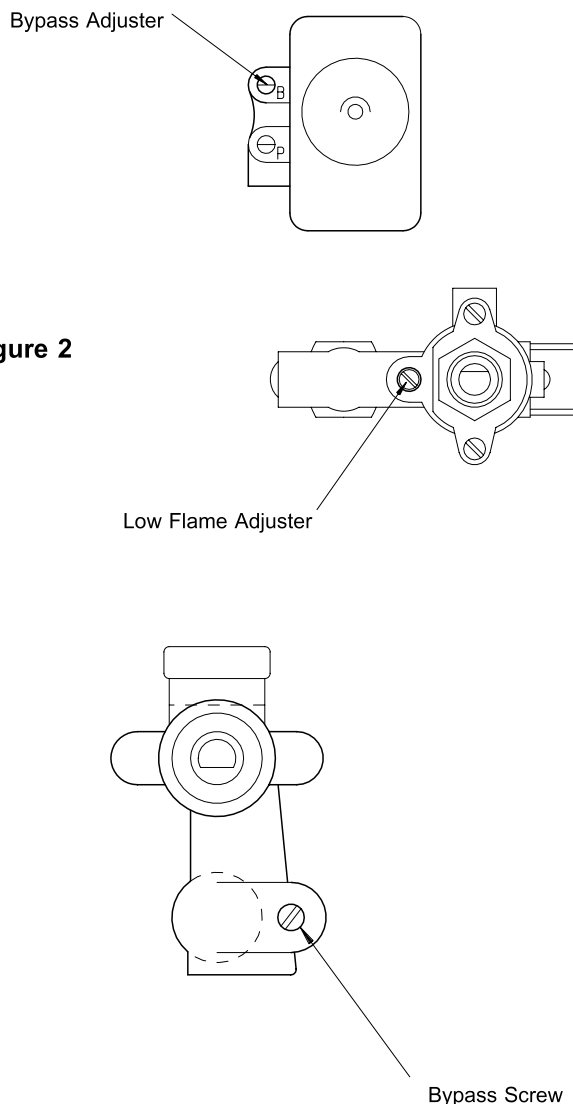


Figure 2

SECTION 2 - ASSEMBLY and COMMISSIONING

2.1 SINGLE UNITS

1. Position the unit and level using the feet adjusters. Each foot contains a hole to enable floor fixing if required.
2. Open oven door, pull out shelves and remove shelf runner. Lift up from bottom, ease bottom outward and lower to free the top fixing. Lift out the stainless steel base plates. Remove the sheet metal base baffle, lift and slide to one side. Rest this on the support angle top edge. Raise the other end to clear the side baffle and remove from the oven.

Check the cast iron baffle plates are correctly located over the burner, resting on the front and rear sloping angles.

The two plates should touch at the centre.

Note

The top surface of each plate has one lifting lug directed toward the oven centre. Replace all parts in reverse sequence.

3. **G1006X Solid Top:** Check by removing bullseye, ring, filling plates. Remove any loose packing and replace fillings etc.
4. **G1006X Twin Bullseye:** Check by removing bullseyes, rings and filling plates. Remove any loose packing before replacement of fillings, etc.
5. **G1006X/G1066X Open Top Models:** Check the open top section, remove pan supports, all packing and the tape securing the burner components. Check that burner caps and spillage trays are correctly positioned before replacing pan supports.
6. Make gas connection ensuring governor (natural gas models only) and isolating cock are fitted close to the range in an accessible and spillage free position. The inlet connection terminates at the RH rear in Rp³/₄ (3/4" BSP female thread).

Important: Check installation for gas soundness.

7. The stainless steel outer panels are fitted between the hob and the base of the unit approx. 25mm to the rear of their final position. Both panels are then slid forward into position, the RH one to engage its locating pins into the slots in the rear of the vertical control panels and the LH one to align flush with the front frame. The fixings (2 off) engage the bottom flange of the side panels up through holes in the edge of the base panel (see Figure 3).
8. A pot rack may be supplied as an optional extra. To assemble, proceed as follows: Bolt the standards loosely to the unit flue. Fixings are normally left in the hob. Lay the potrack across the standards and bolt together Tighten hob bolts
9. Refer to Section 1 and proceed with burner adjustment.

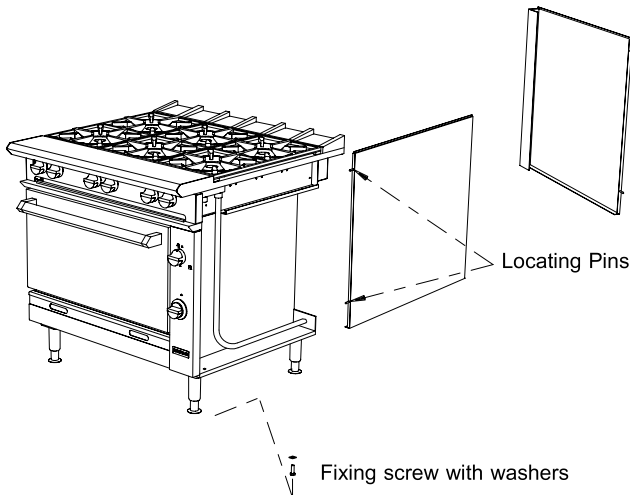
General Purpose Ovens

Free-standing oven, proceed as 1, 2, 7.

Two Tier

The lower tier oven has adjustable feet. Lift the top tier on to the lower unit and locate the two front feet over the raised bosses on the lower unit top plate. Attach the flue upstand to outer back of both ovens.

Figure 3



2.1.1 Multiple Units

The basic method of joining multiple units consists of tie plates, bolts and flue collars. Specific procedures are detailed under ASSEMBLY PROCEDURES.

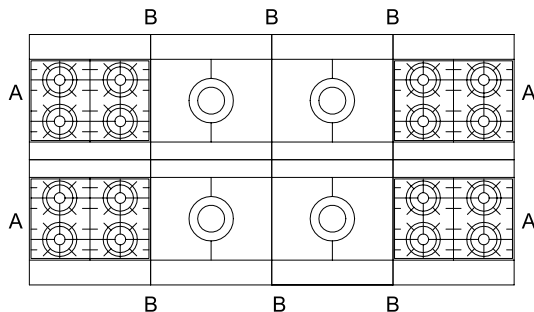


Figure 4

Outer Panels

When units are suited together, the adjoining outer side panels should be removed,

e.g. in the eight model suite shown in Figure 4, there would only be outer panels at A.

Infill strips must be located at B on joined units to create a finished line in the absence of outer panels.

Components Supplied

Each appliance is supplied complete with a tie plate secured to the rear underside of the hob.

An additional tie plate is also required at the front.

Service Void End Panels

Service void end panels may be supplied. These clip below the hobs and are fixed at the bottom. One service void end panel normally contains two holes which accommodate the header pipes.

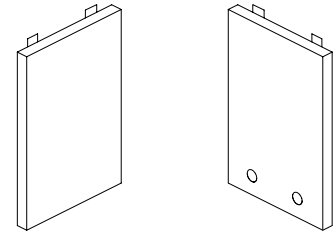


Figure 5

See Figure 5.

Gas Governors

An adjustable gas governor is supplied with each natural gas model.

Service Cocks

A service cock must be provided on the installation. Arrangement should be such as to allow one such device for each half of a central suite to allow servicing without closing down the whole suite.

Floor Fixing

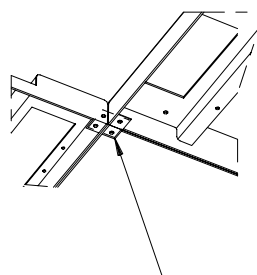
Each foot has a drilled hole for floor fixing if required.

Assembly Procedure (Central Suites)

Unpack units and refer to the suite installation plan.

- Position and level the first unit, commencing at one corner of the suite.
- Move the second unit into position at the side of the first and level off.
- Remove the cast flues by undoing 4 fixings.
- Remove the adjoining unit corner post by removing the knobs and the fixings which project up through each base into the corner post. Remove the post by pulling out the bottom end to clear the base and lower.
- Ensure hobs are flush. Adjust legs as necessary.
- Remove a tie plate from the rear hob underside. Loosen the other tieplate and rotate through 180°. Secure to the adjacent hob using the screw from the first plate -see Figure 6.

N.B.- Half the plate will now project from the hob joint rear.



Tie plate at rear corner

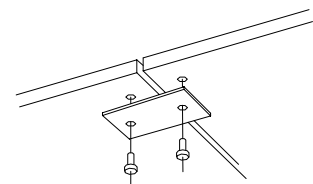


Figure 7

Figure 6

This is required eventually for tying to the appliances on the other side of the suite.

- g) The plate from the hob underside is now used to tie the bases of the joined units together at the front behind the corner posts. See Figure 7.
- h) Repeat above procedure until all models along one side of the suite are assembled. Replace corner posts, control knobs, flue, etc.
- j) Assemble the gas header pipe along the rear of the appliances from the main isolating cock. Connect to the inlet pipe of each appliance.
- k) Complete the other side of the suite, following the same procedure. Ensure a flush, tight joint line between the hobs.

CONNECT THE GAS HEADER TO EACH UNIT AS BUILDING PROCEEDS

- m) Secure a tie plate across the hob joint at each end of the suite. Fit the service void end panels.
- n) Check out each appliance in the suite as detailed in Section 2.1.1.

Assembly Procedures (Wall Suites)

Procedure is generally as central suites. Depending on proximity of rear wall or other units, the header pipe may have to be fitted as building proceeds.

2.2 CONNECTION TO A GAS SUPPLY

The gas supply piping and connection to the appliance must be installed in accordance with the various regulations listed on the cover of this document. On natural gas appliances, the adjustable governor **MUST** be fitted to the supply, securely fixed in a position which will enable adjustments to be made during commissioning. On propane appliances, a governor must not be fitted.

2.3 CONNECTION TO AN ELECTRICITY SUPPLY

Not applicable to these models.

2.4 CONNECTION TO A WATER SUPPLY

Not applicable to these models.

2.5 PRE-COMMISSIONING CHECK

After installation, the engineer should check that all gas connections are sound and do not leak, and that the unit is operating satisfactorily before leaving the kitchen.

2.6 INSTRUCTION TO USER

After installing and commissioning the appliance, please hand the User's Instructions to the user or purchaser and ensure that the person(s) responsible understands the instructions for lighting, turning off, and correct use and care of the appliance.

It is important to ensure that the location of the gas isolating cock is made known to the user, and that the procedure for its operation in an emergency is demonstrated.

SECTION 3 - SERVICING AND CONVERSION

Important

BEFORE ATTEMPTING ANY SERVICING, ENSURE THAT THE ISOLATING COCK IS TURNED OFF AND CANNOT BE INADVERTANTLY TURNED ON.

AFTER ANY MAINTENANCE TASK, CHECK THE APPLIANCE TO ENSURE THAT IT PERFORMS CORRECTLY AND CARRY OUT ANY NECESSARY ADJUSTMENTS AS DETAILED IN SECTION 1.

After carrying out any servicing or exchange of gas carrying components -

ALWAYS CHECK FOR GAS SOUNDNESS!

3.1 CONVERSION

For conversion to NATURAL GAS, fit the correct governor and set the burner pressure.

For conversion to PROPANE GAS, remove the governor from the gas circuit.

Other considerations -

CHANGE INJECTORS

OVEN ONLY - ADJUST BYPASS SCREW AND SET LOW RATES

CHANGE DATA PLATE

3.2 REMOVAL OF PANELS

3.2.1 RH Outer Panel

Remove the fixings which secure the panel bottom flange to the underside of the base. Slide panel back to withdraw the two pins which locate the rear of the vertical control panel. Pull the panel out slightly at the bottom then draw it down to clear the top flange which engages under the lip on the hob edge. Replace in reverse order.

3.2.2 Bottom Front Panel

Lift to unhook and lower. Undo the lower RH hinge pin and remove the panel. Replace in reverse order.

3.2.3 Vertical Control Panel

Pull off the control knobs. Remove the fixings which secure the panel bottom flange to the base plate. Withdraw the panel outward slightly at the bottom to clear the control spindles and pull it down to free the top locating flange. Replace in reverse order.

3.2.4 Top Facia Panel

Open Tops

Remove pan supports. Undo the fixings which secure the control panel to the hob support from inside the unit. Replace in reverse order.

Solid Tops

Remove all plates, bullseyes and cups. Undo the control panel fixings from inside the unit. Undo the fixings which secure the control panel to the hob support. Replace in reverse order.

General Purpose Ovens

Remove the control panel as detailed in Section 3.2.3 and open oven door. Undo the fixings which are located inside the access holes situated above the door opening on the heat shield underside. Pull off the tap knobs and remove the spillage trays. Withdraw the facia by easing it out slightly at the bottom and down to clear the hob front. Replace in reverse order.

3.2.5 Oven Door

- Remove control panel as detailed in Section 3.2.3.
- Unhook the bottom front panel and lower down.
- Close the oven.
- Using a screwdriver for leverage, unhook the door quadrant springs. Support the door to prevent accidental opening whilst removing the springs. Open the door approx. three quarters of its travel and lift slightly to clear the hinge pins.

Pull forward to allow the quadrants to slide through the front frame apertures.

- Replace in reverse order.

3.3 BURNER and INJECTORS

Note

Burners and injectors should be cleaned periodically to maintain maximum performance. Burners are best cleaned with a wire brush and washed, drilled ports freed from blockage with a metal broach, and loose material being shaken out via the burner shank. Injectors are best cleaned with a wooden splinter or soft fuse wire, metal reamers may distort or increase the orifice size and must not be used.

Ensure that burners are dry and free from any cleaning material before replacing. Check adjustment as in Section 1.

Open Top

Remove the pan supports. Lift off the brass rings.

Solid Tops (Single & Twin)

Remove the bullseyes, rings and hob fillings. Clean the burners using a wooden splinter or fuse wire as detailed above. Burners should only be removed by authorised service personnel.

Oven

Open the bottom front panel and the oven door. Lift out oven shelves and shelf supports. Remove the base plates and baffle tray (lift up one end and rest on edge on the support angle, slide sideways, then lift other end to clear side angle supports). Remove the cast iron heat shields.

Disconnect the thermocouple, electrode and pilot gas supply from the pilot burner.

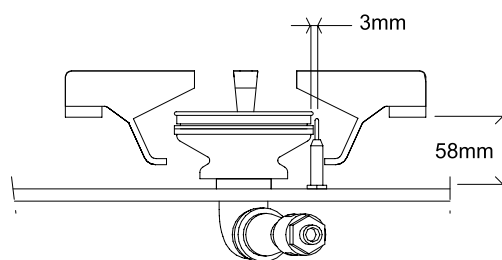
Undo the fixings which secure the front end of the burner to the base and slide the burner rearward from the injector and retaining bracket on the base.

3.4 REMOVAL OF THERMOCOUPLE/FLAME FAILURE DEVICE

3.4.1 Open Top Thermocouple

- Remove the pan support
- Disconnect the thermocouple nut at the FFD.
- Undo the nut which secures the thermocouple head to the mounting bracket and withdraw.
- Replace in reverse order. Position thermocouple head as indicated in Figure 8 and ensure that the FFD nut is not overtightened. A quarter-turn past hand tight is sufficient to prevent fracture of the electrical joint.
- Replace all parts in reverse order.

Figure 8



3.4.2 Oven Flame Failure Device/Gas Cock

- Remove the vertical control panel and right hand outer panel as described in Sections 3.2.3 & 3.2.1.
- Undo the pilot supply pipe compression nut. Ease the pipe forward and clear.
- Undo the two compression nuts on the control inlet and outlet pipes.
- Remove the fixings which secures the Z bracket support. Partly withdraw the control.
- Undo the thermocouple nut.
- Remove the Z bracket and fit it on the new control.
- Replace all parts in reverse order. Check the gas joints for soundness.

3.4.3 Oven Thermocouple

- Remove the vertical control panel and RH outer panel as described in Sections 3.2.3 and 3.2.1.
- Undo the thermocouple nut at the rear of the FFD after partially removing control.
- Open the bottom front panel and disconnect the nut which secures the thermocouple head to the pilot assembly and withdraw.
- Fit the new thermocouple. Ensure that the head is pushed firmly into position before tightening the nut and that the nut at the FFD is not overtightened. A quarter turn past hand tight must only be employed to prevent fracture of this electrical joint.
- Replace the panels in reverse order.

3.4.4 Solid Top Flame Failure Device/Gas Cock

- Remove the control panel. See Section 3.2.4.
- Remove the solid top hob fillings.
- Undo both large compression nuts on the inlet and outlet pipes.

- d) Disconnect the thermocouple nut.
- e) Undo the pilot supply pipe on the ignition flame supply pipe.
- f) Undo the fixings which secure the control fixing plate to the bracket.
- g) Remove the fixing plate from the old control and secure it to the replacement.
- h) Replace all parts in reverse order.

3.4.5 Solid Top Thermocouple (G1006X)

- a) Remove bullseye rings and hob fillings.
- b) Undo the thermocouple to FFD nut.
- c) Undo the locknuts which secure the thermocouple head to the angle bracket. Withdraw the thermocouple.
- d) Replace in reverse order. Position the thermocouple head as shown in Figure 9.

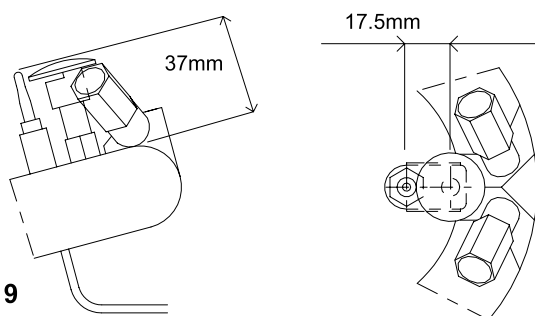


Figure 9

3.5 OVEN PIEZO UNIT REMOVAL

- a) Open the bottom front panel.
- b) Remove the fixings which secure the piezo unit bracket to the base plate. Partly withdraw the piezo unit and pull off the igniter lead.
- c) Remove the old piezo unit from the fixing bracket and fit the replacement.
- d) Attach the igniter lead on to replacement piezo before positioning.
- e) Replace the panel in reverse order.

3.6 REMOVAL OF OVEN SPARK ELECTRODE

- a) Open the bottom front panel.
- b) Remove the thermocouple. See Section 3.4.3.
- c) Undo the nut which secures the electrode lead.
- d) Undo the gland nut which secures the electrode to the pilot assembly. Withdraw the electrode.
- e) Replace in reverse order and ensure that the thermocouple head is correctly positioned as Section 3.4.3. The electrode conductor terminal is clear of any adjacent metal parts.

3.7 THERMOSTAT

3.7.1 Oven Control Thermostat

- a) Remove the vertical control panel and RH outer panel. (see Sections 3.2.3 and 3.2.1.)
- b) Undo the inlet and outlet pipes compression nuts.

- c) Remove the fixings which secure the right angled bracket to the Z bracket.
- d) Open the oven door and release the phial by removing the clips which secure it to the roof baffle.
- e) Gently pull the phial and capillary tube through the oven side hole and withdraw the thermostat.
- f) Remove the right angled bracket from the existing thermostat and replace it on the new one.
- g) Replace all parts in reverse order and check the gas joints for soundness.

3.7.2 To Check and Adjust the Thermostat

- a) Remove control panel as detailed in Section 3.2.3.
- b) Replace the knob and turn to the 200°C position. This should be the temperature at this setting.
- c) Place a temperature measuring device at the geometric oven centre and light the oven.
- d) Allow the oven to heat up for 30 minutes. Observe that the temperature is steady. Compare the value obtained with the required value of 200°C. Example - Oven at 190° C.

Action

Turn the knob to a higher setting until a temperature of 200°C + /-5°C is obtained in the oven. Pull the knob off without rotating the spindle. Slacken the fixings on the adjusting flange at the spindle base. Replace the knob and rotate it back to the 200°C setting. Remove the knob and tighten the adjusting flange fixings. Finally, check that the temperature remains steady at the new setting for 200°C.

Reverse the action if the oven temperature is found to be above or below 200°C.

- e) Replace all parts in reverse order.

3.8 SOLID TOP GAS TAPS and FFD

3.8.1 Replacement Taps for Solid Top Burners

- a) Remove control panel as detailed in Section 3.2.4.
- b) Remove the solid top fillings.
- c) Undo the inlet/outlet pipe compression nuts.
- d) Disconnect the thermocouple nut.
- e) Undo the pilot supply pipe.
- f) Undo the fixings which secure the control location plate to the bracket.

- g) Remove the fixing plate from the previous control and secure to the replacement.
- h) Replace all parts in reverse order.

3.8.2 Gas Taps (Cleaning and Greasing)

Solid Top Burner Taps

- a) Remove the top facia panel (see Section 3.2.4).
- b) Remove the fixings from the front of the tap body. Withdraw the spindle and nutting arrangement, thus allowing the plug to be eased out.

- c) Clean the plug and body with a soft rag and re-grease with an approved high temperature lubricant. Apply the grease sparingly, DO NOT block the gas passageways of the plug and body.
- d) Ensure that the plug is inserted into the body in the correct position for operation.
- e) Secure the end cap to the body. Note that the fixing holes line up in one way only.

Note

Plugs and bodies are machined as matching pairs and are thus non-interchangeable. To avoid mix-up, clean one tap at a time.

3.9 GOVERNOR (Natural Gas Appliances Only)

This component requires little attention however, the air breather hole should be cleaned regularly during routine maintenance. Access to this area is achieved by removing the top cover. The hole is located 15mm off-centre and may be cleaned by blowing or with the aid of a piece of soft fuse wire.

3.10 FILTER UNITS

- a) Undo the two compression nuts and remove filter.
- b) Replace in reverse order. Ensure that the end marked OUTLET is fitted on the filter to pilot pipe.

3.11 PLINTH

When an appliance is required to be mounted on a plinth, the areas indicated in Figure 10 MUST be kept clear for aeration purposes.

SECTION 4 - SPARE PARTS

When ordering spares, always quote the unit type and serial number. This information is on the data plate attached to the appliance. Details of parts available accompany this document pack.

