

WARNING:

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

WARNING:

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

WARNING:

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

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

CAUTION:

This appliance is;

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

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062

Installation Requirements

NOTE:

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

Blue Seal Ovens are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

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

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

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

Location

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

Combustion Air Requirements:		
	G504	G528
Natural Gas	32 m ³ /hr	63 m ³ /hr
LPG / Butane	33 m ³ /hr	65 m ³ /hr
Town Gas	32 m ³ /hr	63 m ³ /hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.

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

Any questions? Contact us at www.eventservicesgroup.co.uk
Telephone: 03333 442062

Installation

Clearances

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

	Combustible Surface	Non Combustible Surface
Left/Right hand side	250 mm (*)	0 mm
Rear	100 mm	0 mm

* Side clearances can be 50 mm when the adjacent surface is at least 100 mm below the cooking

Gas Connection

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

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



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

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

Operation

Operation Guide

CAUTION:

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

1. Blue Seal appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

- Lighting the Open Burners (F - Flame Failure Option).
- Lighting the Open Burners (PF - Pilot and Flame Failure Option).
- Lighting the Griddle.
- Oven Pilot Ignition.
- Oven Main Burner / Thermostat.
- Turning Oven to 'Stand-By' (Pilot 'ON' Only).
- Oven 'Shut-Down'.

Description of Controls

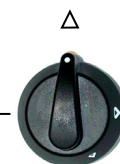


Gas Control Knobs (When Fitted with Griddle Option Only)

- OFF Position
- ☆ PILOT Burner
- △ HIGH Flame
- △ LOW Flame



Griddle Piezo Igniter (When Fitted with Griddle Option Only)



Gas Control Knobs (Open Burner Option)

- OFF Position
- △ HIGH Flame
- △ LOW Flame



Gas Control Knob (Oven)

- OFF Position
- ☆ PILOT Burner

Temperature Graduations 130°C to 270°C.



Oven Piezo Igniter (One per Oven)

Open Burners

NOTE: Only cooking pans from size Ø 150mm to Ø 420mm are suitable for use on these open burners.

Flame Failure Option (F-Models)

Lighting the Open Burners

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

- a. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'HIGH' position.
- b. With the gas control knob depressed, manually light the burner.
- c. Release the gas control knob after approximately 10-20 seconds after lighting the burner.
- d. The burner should stay alight - if not, repeat Steps (a to (c above.
- e. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

Turning 'OFF' the Open Burners

- a. When the main burner is not required, depress and turn the gas control knob clockwise back to the 'OFF' position. The 'MAIN' burner will extinguish.

Pilot and Flame Failure Option (PF-Models)

Lighting the Open Burners

These hobs are fitted with individual standing pilots for each open burner which allows the main burners to be turned 'ON' - 'OFF' without the need to manually re-light the burner each time that it is turned 'ON', as the burner will automatically light itself off the pilot burner.

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

- a. Select the burner required, depress and turn the corresponding gas control knob anti-clockwise to the 'PILOT' position.
- b. With the gas control knob depressed, manually light the pilot burner.
- c. Release the gas control knob after approximately 10-20 seconds after lighting the pilot burner.
- d. The pilot burner should stay alight - if not, repeat Steps (a to (c above.
- e. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop 'HIGH' flame position.
- f. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'LOW' flame position.
- g. To achieve simmer control, depress the gas control knob and rotate between the 'HIGH' and 'LOW' positions to achieve the temperature required.

Turning 'OFF' the Open Burners / Pilots

- a. To turn 'OFF' the main burner, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The main burner will extinguish and the pilot will remain alight.
- b. To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

Operation

Griddle

CAUTION:

The griddle plate temperature reaches over 300°C in hottest points during normal operation at 'Full Flame' setting.

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

Lighting the Griddle

- a. Depress the gas control knob and rotate anti-clockwise to the 'PILOT' position.
- b. With the gas control knob depressed, press the piezo ignition button to ignite the pilot burner.
Repeat Items 1 to 2 until the pilot is lit.
- c. Release the gas control knob approximately 10-20 seconds after lighting the pilot.
- d. The pilot should now remain alight - if not, repeat Steps (a to (c above.
- e. 'Full Flame' can now be achieved by depressing and rotating the gas control knob anti-clockwise to the first stop.
- f. Low flame can be achieved by depressing the gas control knob and rotating fully anti-clockwise to the 'Low Flame' position.
- g. When the main burner is not required, depress and turn the gas control knob clockwise back to the 'OFF' position.

Turning 'OFF' the Griddle Burner / Pilot

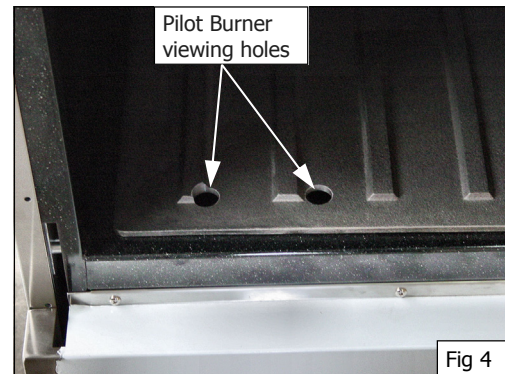
- a. To turn 'OFF' the griddle, but keep the pilot burner alight, rotate the gas control knob to the 'PILOT' position. The griddle burner will extinguish and the pilot will remain alight.
- b. To turn 'OFF' the 'PILOT', depress and turn the gas control knob clockwise back to the 'OFF' position. The 'PILOT' burner will extinguish.

Oven Pilot Ignition

! IMPORTANT

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

1. Open the oven door. Depress the thermostat control knob and rotate anti-clockwise to the 'PILOT' position.
2. With the gas control knob depressed, press the piezo ignition button to ignite the pilot burner. Repeat Items 1 to 2 until the pilot is lit.
3. Release the gas control knob approximately 10-20 seconds after lighting the pilot, until the pilot thermocouple is heated up by the pilot flame.
4. The pilot should now remain alight. If the pilot does not light, repeat Items 1 to 3 above.
5. View the pilot burner through the holes in the front of the burner box with the oven door open. See Fig 4.



Oven - Main Burner / Thermostat

1. With the pilot burner alight, rotate the thermostat control knob anti-clockwise to the desired oven temperature setting required, this will regulate the gas supply to the burner.
2. To turn the main burner 'OFF', simply turn the thermostat control knob clockwise to the 'OFF' position.

Turning the Oven to 'Standby' (Pilot 'ON' Only)

1. To turn off the oven burner / heating, set the oven thermostat to the 'PILOT' position, this will turn the oven 'OFF', but leave the oven pilot burner 'ON'.
2. In this position the pilot burner will remain alight, but the main burner will not operate until the thermostat control knob is set to a temperature.
3. If pre-heating of the oven is required, set the thermostat control knob to temperature 190°C and allow 20 minutes before cooking in the oven to allow the oven to warm up.

Oven 'Shut-Down'

1. To turn the oven off to the 'PILOT' position only, rotate the thermostat control knob clockwise until the pilot position is reached. In this position only the pilot burner will remain on.
2. To 'Shut Down' the oven, depress and turn the thermostat control knob to the 'OFF' position. This will turn 'OFF' the oven and extinguish the pilot burner. To re-light the pilot burner, refer to 'Oven Pilot Ignition' in this section.

IMPORTANT

Should any abnormal operation like;

- ignition problems,
- abnormal burner flame,
- burner control problems,
- partial or full loss of burner flame in normal operation,

be noticed, the appliance requires **IMMEDIATE** service by a qualified service person and shall not be used until such service is carried out.