



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



UFW & UFWW Series Commercial Wok Boiling Table

Model No's.: UFW-W-D-1/2/3/4-RB/CB/DB-SB1/2/3/4/5/6-LS-RSC-SSC

Approval No.; GMK10344

Manufactured By;

B&S Commercial Kitchens Pty Ltd

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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 Name: UFW & UFWW Series Commercial Wok and Stock Pot Boiling Table
This appliance may be branded as B&S, Kirana and Verro

Manufactured By: Certificate Holder:	B&S Commercial Kitchen s Pty Ltd 57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
Model Number/s:	Supplied in various configurations. How to read model numbers; <u>UFW</u> – <u>W</u> – <u>D</u> – <u>3</u> – <u>RB1CB1DB1</u> – <u>SB6</u> – <u>LS</u> – <u>RSC4</u> – <u>SSC3</u> 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 ④ Number of Wok Holes 1 – Single Hole 2 – Two Holes 3 – Three Holes 4 – Four Holes ⑤ Burner type/s & Number of Particular Burner RB – Ring 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 LR 1-4 – Large Wok Rings 1-4 P – Plinth mount OM – Other models eg. Noodle cooker, steamer, etc. CL – Cantilever E.G. UFW – W – D – 2 – DB1CB1 – SB2 – LS – RSC3 – P 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 and is Plinth mounted.
Approval Number:	GMK10344
Date:	14 th June 2011
Specification Number:	03
Gas Type/s:	Natural Gas & Propane Gas
Standard Code:	AS4563-2004 Commercial Catering Gas Equipment

We are confident that you will be delighted with your B&S wok table, 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 carefully follow the instruction given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be ensure 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.

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.

Table 1: Nominal Terminal Input Rates & Injector Sizes

Burner Type	Gas Type	Injector Size (mm)	MJ/h per Burner	Test Point Pressure
Duck Bill Burner (DB)	Natural Gas	1.40 (x18)	126	1.00 kPa
	Propane Gas	0.70 (x18)	90	2.60 kPa
Chimney Burner (CB)	Natural Gas	1.00 (x24)	105	1.00 kPa
	Propane Gas	0.55 (x24)	75	2.60 kPa
Side Burner (SB)	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)
UFW/W-1	100	1,300	800	600
UFW/W-1SB2	150	1,300	800	900
UFW/W-2	200	1,300	800	1,200
UFW/W-2SB2	250	1,300	800	1,500
UFW/W-3	300	1,300	800	1,800
UFW/W-3SB2	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

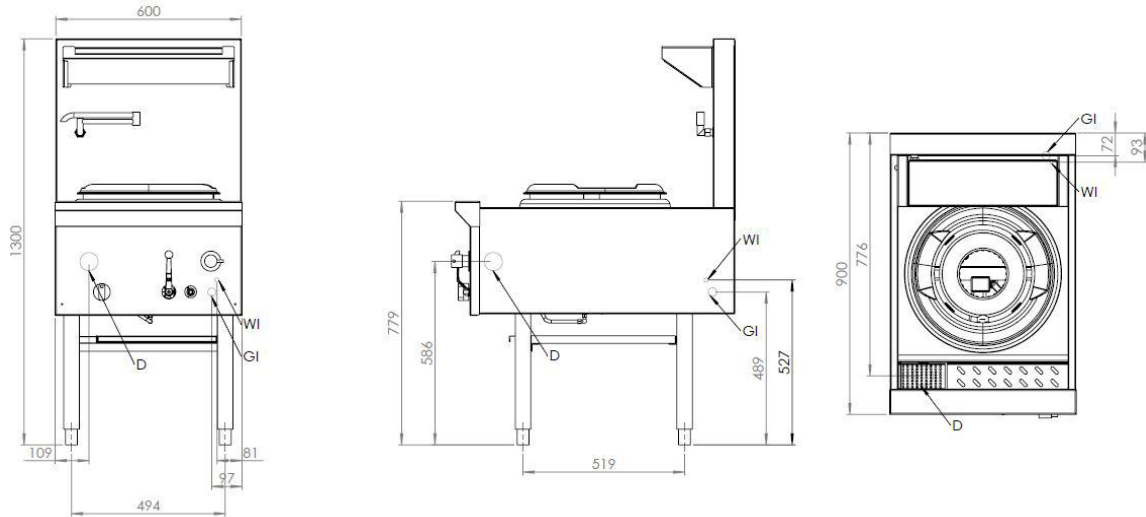


Table 3: Plumbing Connections

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	530 (+/-5)	95 (+/-5)	80 (+/-5) RHS
Gas Inlet (GI)	3/4" male BSP	490 (+/-5)	70 (+/-5)	95 (+/-5) RHS
Water Outlet/Waste (D)	2" BSP	585 (+/-5)	775 (+/-5)	110 (+/-5) LHS

Installation Instructions

Regulations

The appliance **must** be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS 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/hr 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 flueing and to maintain temperature of immediate surroundings within safe limits. It is **strongly** recommended that this appliance is installed under an extraction hood.

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 stock pot 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 AS5601. For fixed installation models we recommend connection with 20mm copper tube and an AGA approved isolating ball valve. For models fitted with lockable wheels/castors an AGA approved 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 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 AGA approved isolating ball valve must also be fitted.

BEFORE CONNECTING NEW PIPE TO THIS APPLIANCE, THE PIPE MUST B 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.

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 do not recommend 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/crimpings. 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 splashback (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, CHIMNEY AND RING 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, Chimney and Ring 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.

Deck Cooking (Water Spray) – Where Fitted (Water Cooled Models)

Deck cooling must be activated whenever the main stock pot burners are in use to prevent the deck of the appliance from buckling and distorting. To activate;

1. Locate spindle on front panel with 'Deck' sticker located above it.
2. Turn spindle anti-clockwise to activate water spray deck cooling. Ensure water pressure is regulated (by turning spindle clockwise/anti-clockwise) so that only a thin layer of water remains on the deck and trickles into the waste gutter.
3. When main burner/s is not in use ensure water is turned off by turning spindle clockwise.

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!

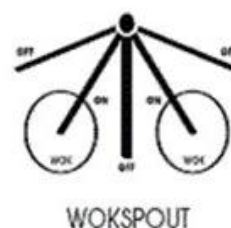
NEVER LEAVE WATER RUNNING FROM TELESCOPIC LAUNDRY ARM WHILST POSITIONED OVER THE STOCK POT SUPPORT RING WITH NO POT/PAN POSITIONED ON IT. ALWAYS MOVE TELESCOPIC LAUNDRY ARM PARALLEL TO THE SPLASHBACK OF THE APPLIANCE WHEN NOT IN USE. DIRECT FLAME CONTACT WITH LAUNDRY ARM MAY DAMAGE OPERATION OF LAUNDRY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

Waterset Automatic Laundry Arm (WokSpout) – Where Fitted

The WokSpout automatically shuts off the water flow when it is moved away from the stock pot itself (as illustrated to below). It is recommended that the WokSpout is kept parallel to the splashback of the appliance when not in use. The WokSpout arm serves the purpose for filling the stock pot cooking pan with water to be used for cooking purposes.

- To activate, move the spout over the stock pot as required.
- To stop water flow, move spout back to a position that is either parallel or 90° to the splashback of the appliance.

NEVER LEAVE WOKSPOUT IN OFF POSITION LOCATED BETWEEN THE TWO WOK RINGS WHILST



THE MAIN BURNERS ARE IN OPERATION.

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 20-40mm 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 carbonised foodstuffs and oils should be removed using a clean, damp cloth soaked in a mild detergent.

Fortnightly Checks & Service

Clean Stock Pot Table Burners

- TO BE CARRIED OUT IN THE MORNING OR WHEN THE APPLIANCE HAS NOT BEEN IN USE FOR A PERIOD OF ONE (1) HOUR – ALWAYS USE CAUTION AS BURNER AREA MAY BE HOT.

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 a authorised 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 authorised 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.
- Yellow tipping of the burner flame.
 - Check aeration of burner.
- 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 (red 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 devise anti-clockwise.
3. To decrease gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure devise 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 WokSpout – Where Fitted

The WokSpout TM has a few wearing parts and these comprise a single flow control O-ring in the tap body and two sealing O-rings on the swivel spout. Whilst it is expected that servicing would only be required at approximately 200,000 cycles, it recommended that a preventative service be carried out every two years. Please contact manufacturer for service kit.

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. REASSAMBLE 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 devise 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 ful

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
	Adjustment of pressure from flame failure control	Check gas pressure to pilot as described under servicing instructions – adjustments
Pilot light not establishing	Positioning of thermocouple	Check connection of the thermocouple to the control is not loose. Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty 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
Faulty flame failure control valve		Contact manufacturer
Telescopic laundry arm constantly running (on water/deck cooled stock pot tables)	Worn tap washer	Change washers in tap assembly.
		Contact manufacturer or authorised service agent
WokSpout constantly running water when in 'OFF' position.	Faulty 'O' ring in WokSpout	Changing of 'O' ring as per service kit and instructions provided with appliance. Contact manufacturer or authorised service agent
Short/Long Laundry Arm Constantly running (when fitted with timer operated knee valve).	Faulty knee valve	Changing of knee valve cartridge.
	Faulty knee valve cartridge	Contact manufacturer or authorised service agent

Table 5: Spare Parts List

Part Number	Description
031	32 Jet Mongolian Burner
005	¾" M&F Ball Valve
005A	Red Handle for Ball Valve
006	¾" D3 Control
007	Pilot Gas Cock
008	Pilot Gas Cock Knob
010A	Cold Water Button
010B	Dome Handle
010C	Screw/Spring Type Flange
010D	Spindle
011	Round Pilot
012	Screw Thermocouple
033	Laundry Arm
010	Front Stop tap
034	Delta Pilot
014	Target Thermocouple
016	Steamer pot
036A	Piezo Lead
036	Piezo
034NG	Delta Pilot (Natural Gas)
034LPG	Delta Pilot (Propane Gas)
034ANG	Delta Pilot Injector Spud (Natural Gas)
034ALP	Delta Pilot Injector Spud (Propane Gas)
665NG	¾" Oara Regulator (Natural Gas)
021	Chimney Burner
003	Duck Bill Burner
000B	Ring Burner
021	13" Unflued Ring
023	Pot Burner Ring and Trivet
503	Pilot Cover Shield
W001	Knee Valve Complete
W002	Waterset Wok Spout
W003	Knee Valve Wand
129	Gas Cock Control – With flame failure device
129A	Gas Cock Control – With no flame failure device

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

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