

# **Waldorf**<sup>®</sup> 800 SERIES

Installation and Operation Manual

## Gas Range Static Oven

RN8410G  
RNL8410G

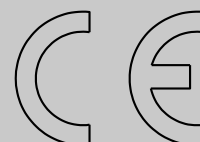
RNB8410G  
RNLB8410G

RN8820G  
RNL8820G

RNB8820G  
RNLB8820G



_____
Date Purchased
_____
Serial Number
_____
Dealer
_____
_____
Service Provider
_____
_____



For use in GB, IE & DK

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**Waldorf Gas Range Static Oven**

<b>RN(L)(B)8410G</b>	<b>Gas Range Static Oven</b>	<b>- 600mm.</b>
<b>RN(L)(B)8820G</b>	<b>Gas Range Double Static Oven</b>	<b>- 1200mm.</b>

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## Introduction

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We are confident that you will be delighted with your WALDORF GAS RANGE STATIC OVEN and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Waldorf appliance, there are two important things you can do.

### Firstly:

Please read the instruction book carefully and follow directions given. The time taken will be well spent.

### Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

### CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.



#### 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.

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#### 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.

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#### 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 SERVICE PERSON 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 only to be used by qualified persons.
  - Only authorised service persons are 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.
  - **DO NOT** operate the appliance without the legs supplied fitted.
-

## Model Numbers Covered in this Specification

- RN[1]8410G [2] Gas Range Static Oven + 4 Open Burners.**
- RN[1]8413G [2] Gas Range Static Oven + 2 Open Burners + 300mm Griddle.**
- RN[1]8416G [2] Gas Range Static Oven + 600mm Griddle.**
  
- RN[1]8820G [2] Gas Range Double Static Oven + 8 Open Burners.**
- RN[1]8823G [2] Gas Range Double Static Oven + 6 Open Burners + 300mm Griddle.**
- RN[1]8826G [2] Gas Range Double Static Oven + 4 Open Burners + 600mm Griddle.**
- RN[1]8829G [2] Gas Range Double Static Oven + 2 Open Burners + 900mm Griddle.**

## NOTE:

### [1]: - Model Options;

- - Standard.
- L - Low Back.
- B - Bold Front.
- LB - Low Back and Bold Front.

### [2] - Open Burner Options;

- F - With Flame Failure Protection.
- PF - With Pilot and Flame Failure Protection.

**NOTE: The RN8820G consists of two ovens with a 1200mm wide Cook Top.**

## General

A heavy duty, general purpose gas range created for compact modular kitchens. It has a high option Cook Top / Griddle arrangement and is available on industrial adjustable feet or on robust rollers.

Open Burners are available in either 'PF' (Pilot and Flame Failure) or 'F' (Flame Failure Only) options. Open Burner and Griddle options are fitted with individual flame failure for each open burner.

Griddles are fitted with pilot, flame failure and piezo ignition as standard. Easy clean stainless steel external finish.

The oven has pilot and flame failure with piezo ignition.

# Specifications

## Gas Supply Requirements

- Australia

	Natural Gas	LP Gas (Propane)
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300 mm Griddle Section	21 MJ/hr	21 MJ/hr
- Oven	24 MJ/hr	24 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa (*)	2.6 kPa (*)
<b>Gas Connection</b>	<sup>3</sup> / <sub>4</sub> " B.S.P. Male	

- New Zealand:

	Natural Gas	LP Gas
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300 mm Griddle Section	21 MJ/hr	21 MJ/hr
- Oven	24 MJ/hr	24 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa (*)	2.6 kPa (*)
<b>Gas Connection</b>	<sup>3</sup> / <sub>4</sub> " B.S.P. Male	

- United Kingdom:

Category: I<sub>2H3P</sub> (20, 37).

Flue Type: A<sub>1</sub>.

		Natural Gas (G20)			Propane (G31)		
		Open Burner (each)	Griddle (each 300mm section)	Oven	Open Burner (each)	Griddle (each 300mm section)	Oven
<b>Heat Input (nett)</b>	Nominal	6.5 kW	5.5 kW	6.5 kW	6.5 kW	5.5 kW	6.0 kW
	Reduced	1.75 kW	1.85 kW	1.1 kW	1.75 kW	1.95 kW	1.05 kW
	Pilot	200W	170W	170W	200W	150W	150W
<b>Gas Rate (nett)</b>	Nominal	0.69 m <sup>3</sup> /hr	0.58 m <sup>3</sup> /hr	0.69 m <sup>3</sup> /hr	0.51 kg/hr	0.43 kg/hr	0.47 kg/hr
	Reduced	0.19 m <sup>3</sup> /hr	0.20 m <sup>3</sup> /hr	0.12 m <sup>3</sup> /hr	0.14 kg/hr	0.15 kg/hr	0.09 kg/hr
	Pilot	0.02 m <sup>3</sup> /hr	0.02 m <sup>3</sup> /hr	0.02 m <sup>3</sup> /hr	0.02 kg/hr	0.01 kg/hr	0.01 kg/hr
<b>Supply Pressure</b>		20 mbar			30 / 37 mbar		
<b>Burner Operating Pressure (*)</b>		9.5 mbar (*)			26 mbar (*)		
<b>Gas Connection</b>		<sup>3</sup> / <sub>4</sub> " B.S.P. Male					

\* Measure burner operating pressure at manifold test point with two burners operating at full setting. Operating pressure is ex-factory set, through appliance regulator and is not to be adjusted, apart from when converting between gases, if required. (Refer to 'Gas Conversion' section for details).

## - All Other Markets

	Natural Gas	Town Gas (**)
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
- Oven	24 MJ/hr	24 MJ/hr
<b>Supply Pressure</b>	1.13 - 3.40 kPa	0.75 - 1.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	0.63 kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf.	

	LP Gas (Propane)	Butane
<b>Input Rate (N.H.G.C.)</b>		
- each Open Burner	28 MJ/hr	28 MJ/hr
- each 300mm Griddle Section	21 MJ/hr	21 MJ/hr
- Oven	24 MJ/hr	24 MJ/hr
<b>Supply Pressure</b>	2.75 - 4.50 kPa	2.75 - 4.50 kPa
<b>Burner Operating Pressure (*)</b>	0.95 kPa	2.6 kPa
<b>Gas Connection</b>	See 'Gas Connection' information overleaf.	

### NOTE:

- (\*) Measure Burner operating pressure at manifold test point with two burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (\*\*) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to 'Gas Conversion and Specifications' section in this manual for further details.

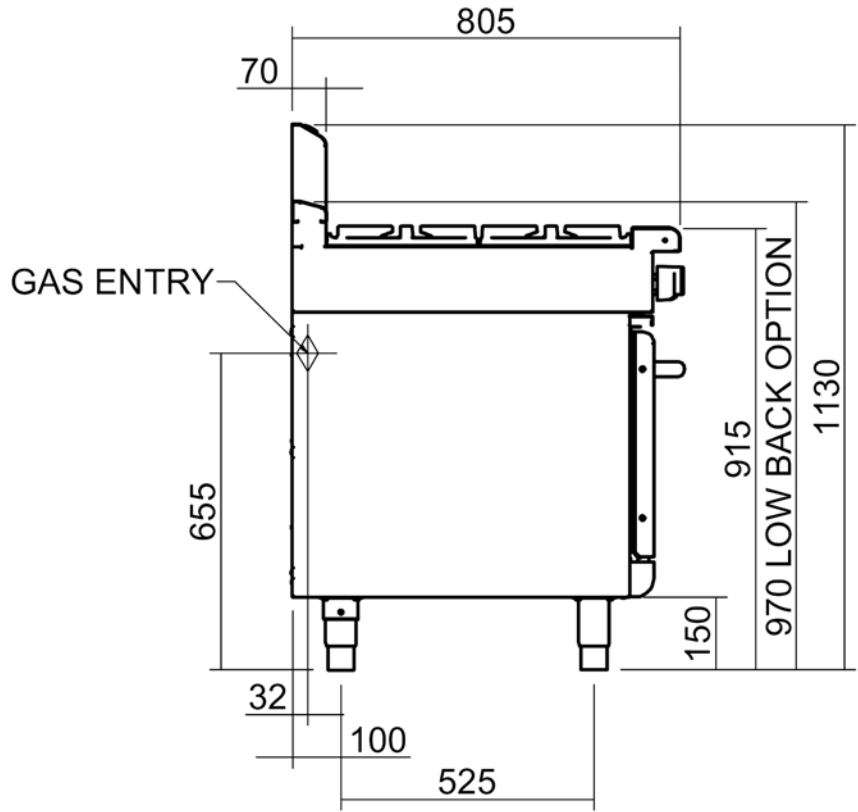
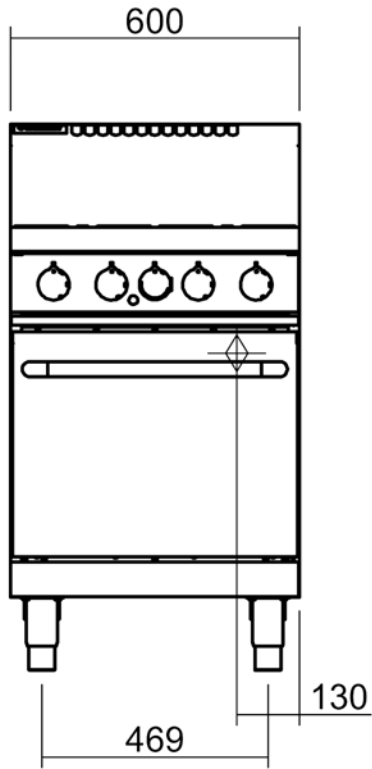
### Gas Connection

Gas supply connection point is located at rear of appliance, approximately 130mm from right hand side, 32mm from rear and 655mm from floor and is reached from beneath appliance. (Refer to 'Dimensions' section).

Connection is ¾" BSP male thread.

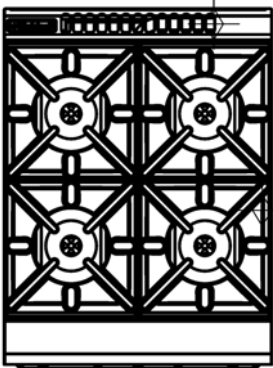
# Dimensions

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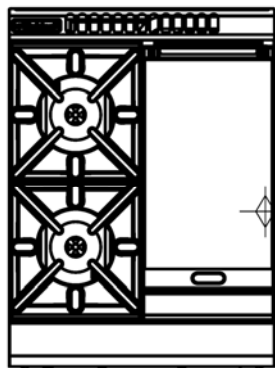


## Gas Cooktop Options

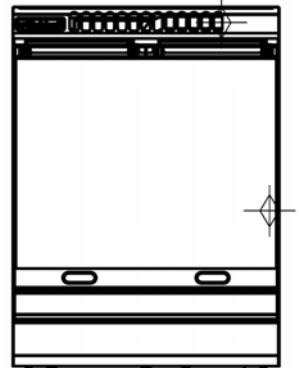
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RN(L)8413G

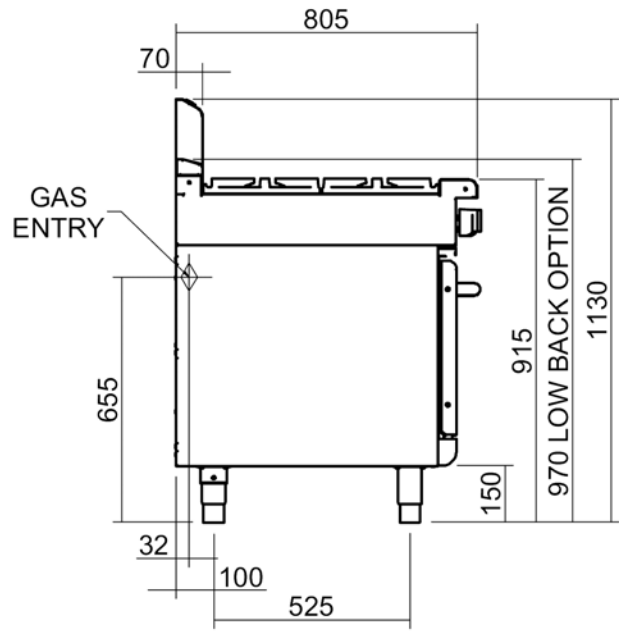
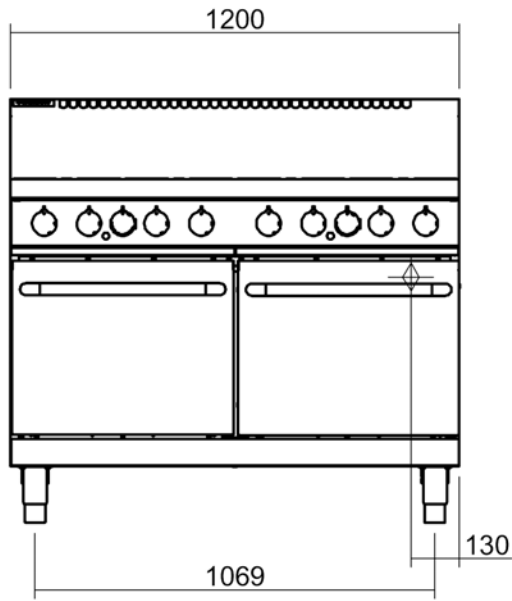


RN(L)8416G



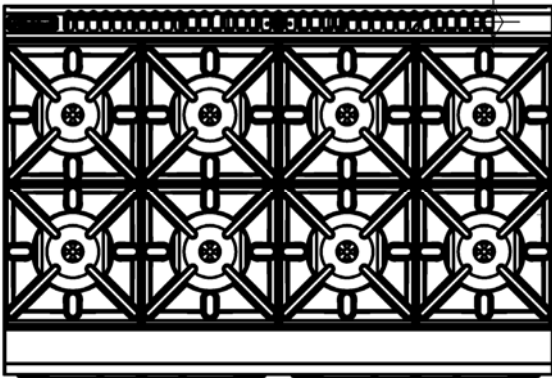


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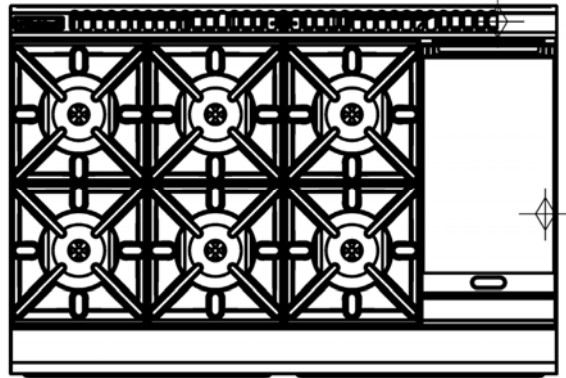


Gas Cooktop Options

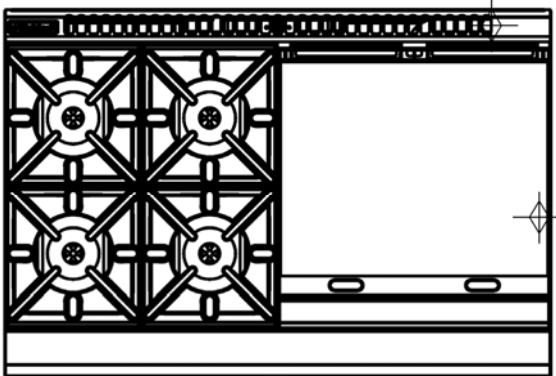
RN(L)8820G



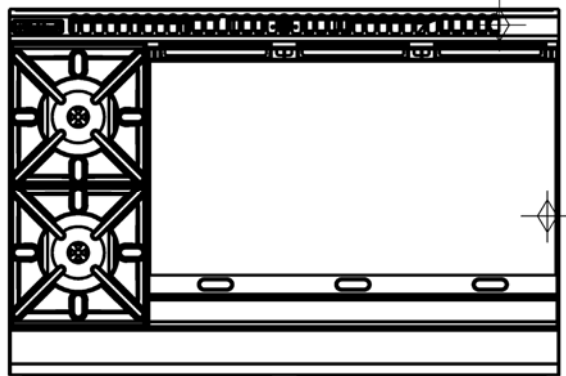
RN(L)8823G



RN(L)8826G



RN(L)8829G



# Installation

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## 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.

Waldorf 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.

<b>Australia / New Zealand:</b>	- AS/NZS5601	- Gas Installations.
<b>United Kingdom:</b>	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
<b>Ireland:</b>	- IS 820	- Non - Domestic Gas Installations.

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

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

## Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to distributor who supplied the appliance.
- Check that available gas and electrical supply is correct to that shown on rating plate located on front right hand corner of bottom sill.

## Location

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

Installation must include adequate ventilation means, to prevent dangerous build up of combustion

<b>Combustion Air Requirements:</b>		
	<b>RN8410G</b>	<b>RN8820G</b>
<b>Natural Gas (G20)</b>	32 m <sup>3</sup> /hr	63 m <sup>3</sup> /hr
<b>LPG / Propane (G31)</b>	33 m <sup>3</sup> /hr	65 m <sup>3</sup> /hr
<b>Town Gas</b>	32 m <sup>3</sup> /hr	63 m <sup>3</sup> /hr

products.

2. Never directly connect a ventilation system to appliance flue outlet.
4. Position appliance in its approximate working position.
5. All air for burner combustion is supplied from beneath appliance. Legs must always be fitted and no obstructions placed under or around base of appliance, as obstructions will cause incorrect operation and / or failure of appliance.

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

## Clearances

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

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm (*)	0mm
Rear	50mm	0mm

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

## Assembly



### Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**

### NOTE:

- **All Models are delivered completely assembled. No further assembly is required.**
- **This appliance is fitted with adjustable feet to enable appliance to be positioned securely and level. This should be carried out on completion of gas connection. Refer to 'Gas Connection' section.**

### Optional Accessories (Refer to Replacement Parts List)

- **Rear Roller Kit.** For installation details, refer to instructions supplied with each kit.
- **Plinth Kit.** For installation details, refer to instructions supplied with each kit.

1. Check all feet (or castors) are securely fitted.
2. Adjust feet to make oven range steady and level.

## Gas Connection

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

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



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

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

## Installation

**NOTE:** Gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as shown in 'Gas Conversion Section' in this manual.  
Ensure regulator is converted to correct gas type that appliance will operate on.  
Regulator outlet pressure is fixed ex-factory for gas type that regulator is converted to and it is **NOT to be adjusted.**

Regulator connections are  $\frac{3}{4}$ " BSP female.

Connection to the appliance is  $\frac{3}{4}$ " BSP male.

(Refer to 'Specifications' section for gas supply location dimensions).

**NOTE:** A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate appliance into its final operating position and using a spirit level, adjust legs so that appliance is level and at correct height.
5. Connect gas supply to appliance. A suitable joining compound which resists breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.



### Warning

**DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.**

7. Check gas operating pressure is as shown in 'Specifications' section.

**NOTE:** Measure burner operating pressure at manifold test point with two burners operating at 'Full' setting.

8. Verify operating pressure remains correct.

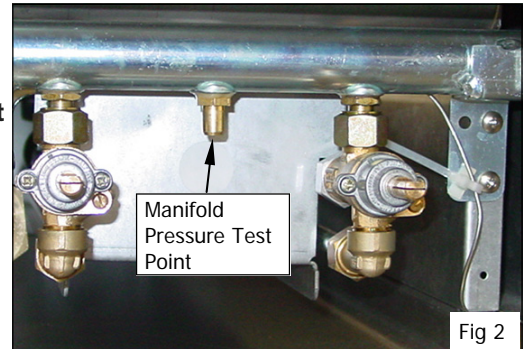


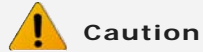
Fig 2

## Commissioning

1. Before leaving a new installation;
  - a. Check the following functions in accordance with operating instructions specified in 'Operation' section of this manual.
    - Lighting the Griddle.
    - Light the Open Burners. (F - Flame Failure Option).
    - Light the Open Burners. (PF - Pilot and Flame Failure Option).
    - Check the Low Fire burner operation.
    - Oven Pilot Ignition.
    - Oven Main Burner / Thermostat.
    - Turning the Oven to 'Stand-By' Mode.
    - Oven 'Shut Down'.
  - b. Ensure operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.
2. This manual must be kept by owner for future reference, and a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Unit*** recorded and kept with this manual. (These details can be found on Rating Plate attached to bottom right hand corner of bottom sill. Refer to 'Gas Connection' section).

**NOTE:** If it is not possible to get appliance to operate correctly, shut off gas supply and contact supplier of this appliance.

## Operation Guide



**Caution**

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are 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. Waldorf appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is 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



Fig 3

#### 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)

## Operation

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### Open Burners ('F' - Flame Failure Option)

#### Lighting the Open Burners

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

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

#### Turning 'OFF' the Open Burners

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

### Open Burners ('PF' - Pilot and Flame Failure Option)

#### Lighting the Open Burners

These hobs are fitted with individual standing pilots for each open burner which allows main burners to be turned 'ON' - 'OFF' without having to manually re-light burner each time that it is turned 'ON', as 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 gas supply to that burner in the event that burner goes out, so that un-burnt gas is not expelled.

- a. Select burner required, depress and turn the gas control knob anti-clockwise to 'PILOT' position.
- b. Hold gas control knob depressed and manually light pilot burner.
- c. Release gas control knob after approximately 10-20 seconds after lighting pilot burner.
- d. Pilot burner should stay alight - if not, repeat Steps (b. to (c. above).
- e. To select 'Full Flame', depress and rotate gas control knob anti-clockwise to first stop 'HIGH' flame position.
- f. To select 'Low Flame', depress and rotate gas control knob fully anti-clockwise to 'LOW' flame position.
- g. To adjust the temperature required, depress and rotate gas control knob between 'HIGH' and 'LOW' positions.

#### Turning 'OFF' the Open Burners / Pilots

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

### Griddle

#### Lighting the Griddle

- a. Depress gas control knob and rotate anti-clockwise to 'PILOT' position.
- b. Hold gas control knob depressed, press piezo ignition button to ignite pilot burner. Repeat Items 1 to 2 until pilot is lit.
- c. Release gas control knob approximately 10-20 seconds after lighting pilot.
- d. Pilot should now remain alight - if not, repeat Steps (b. to (c. above.
- e. To select 'Full Flame', depress and rotate gas control knob anti-clockwise to 'HIGH' position.
- f. To select 'Low Flame', depress and rotate gas control knob fully anti-clockwise to 'Low Flame' position.
- g. When main burner is not required, depress and turn gas control knob clockwise back to 'OFF' position.

#### Turning 'OFF' the Griddle Burner / Pilot

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

## Operation

### Oven



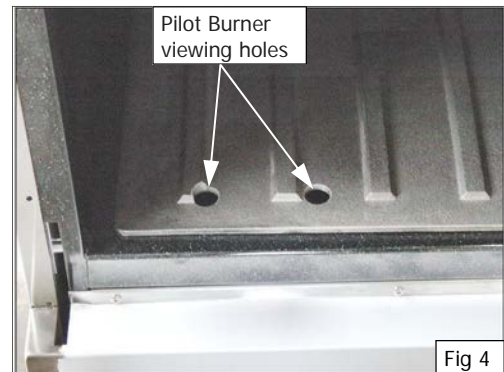
#### Caution

Be aware that when opening the oven door, hot air and cooking vapours will be released from the hot oven.

### Oven Pilot Ignition

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

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



### Oven - Main Burner / Thermostat

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

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

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

### Oven 'Shut-Down'

1. To turn oven to 'PILOT' position only, rotate thermostat control knob clockwise until pilot position is reached. In this position only pilot burner will remain on.
2. To 'Shut Down' oven, depress and turn thermostat control knob to 'OFF' position. This will turn 'OFF' oven and extinguish pilot burner. To re-light 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, appliance requires **IMMEDIATE** service by a qualified service person and should not be used until a service is carried out.



### Before Commencing Cleaning



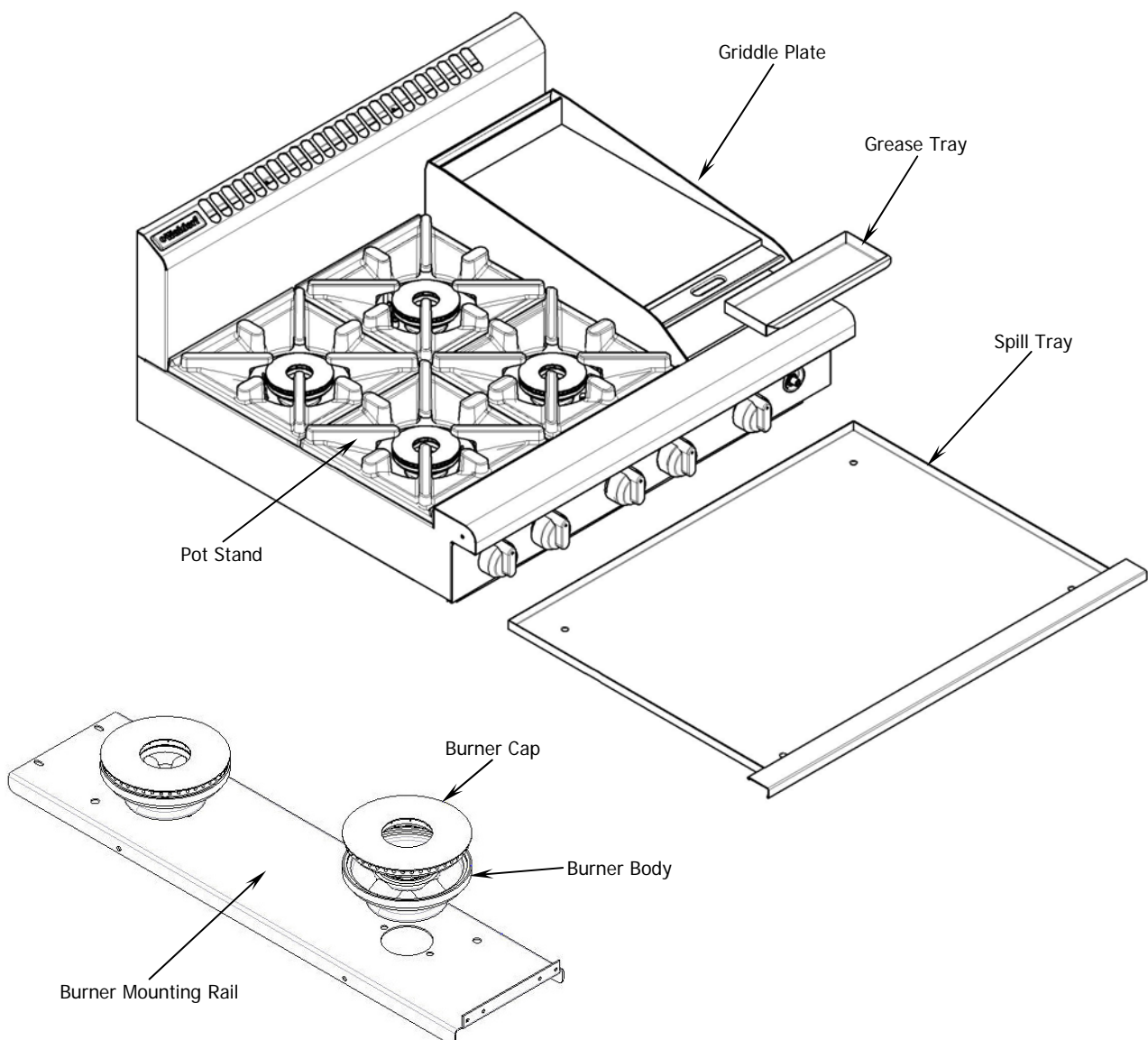
Always turn off the gas / electrical supply before cleaning the appliance.

This appliance is not water proof. Do not use water jet spray to clean interior or exterior of this appliance.

#### NOTE:

- Allow appliance to cool before commencing cleaning.
- DO NOT use abrasive or strong caustic detergents as they could corrode or damage the Cooktop.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

To keep your Cooktop clean and operating at peak efficiency, follow the procedures shown overleaf:-

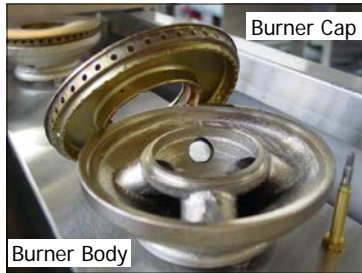


# Cleaning and Maintenance

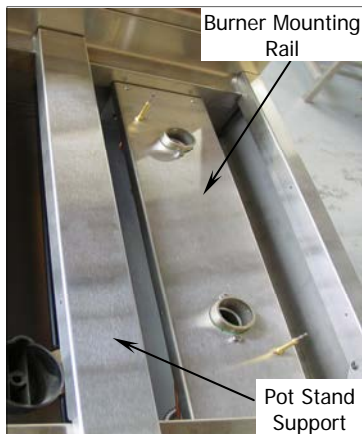
## Open Burner Cleaning

1. Remove pot stands, burner caps, burner bowls and pot stand supports from top of cooktop. Wash with hot soapy water, using a soft bristled brush. Dry thoroughly with a dry cloth. Any baked-on deposits can be scraped off using a scraper tool.

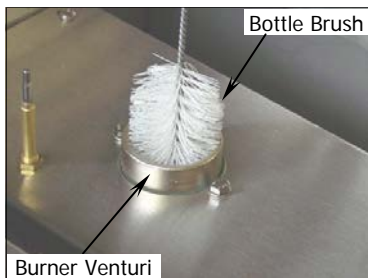
**NOTE: Pot stands, burner bowls and pot stand supports can be washed in a dish washer. Do Not wash burner caps in dishwasher.**



2. Burner mounting rails should not be removed. Clean in situ with hot soapy water.



3. Clean burner venturi with a bottle brush and hot soapy water, as required.



4. Empty spill tray and wash with warm soapy water.
5. Dry all components thoroughly and re-assemble.

## Griddle Plate Cleaning

It is recommended that a flat blade scraper is used to clean the griddle surface, these are not supplied with griddle but may be purchased separately. Refer to 'Replacement Parts List' at rear of this manual.



### Warning

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.



### Caution

Always ensure that even pressure is applied over whole surface of scraper tool when using on flat surface of griddle, to prevent scoring of griddle surface.

**NEVER bang sharp edge of scraper tool on flat surface of griddle as this will damage the griddle and invalidate the warranty.**



1. Clean griddle plate surface thoroughly with a scraper tool and brush off any deposits with a soft bristled brush.
2. Stubborn or accumulated carbon deposits can be removed with a griddle stone or a scotch bright pad.
3. Wipe down griddle surface with a cloth and then clean with hot soapy water and a soft bristled brush. Dry thoroughly with a dry cloth.
4. Occasionally bleach griddle plate with vinegar when plate is cold.
5. Empty grease tray and wash with warm soapy water. Dry thoroughly with a dry cloth. Refit grease tray.
6. Briefly turn 'On' griddle until griddle plate is dry.
7. Spread a thin smear of cooking oil over griddle plate to form a protective film.

### **Oven Interior Cleaning**

1. Do not use wire brushes, steel wool or other abrasive materials to clean oven interior.
2. Clean oven regularly with a good quality domestic oven cleaner.
3. Weekly - Remove and clean any built up of grease etc. from oven racks and bottom spill cover.
4. Dry oven thoroughly with a dry cloth and polish with a soft dry cloth.

### **Stainless Steel Surfaces**

1. Clean stainless steel surfaces with hot soapy water and a soft bristled brush.
2. Baked on deposits or discolouration, use a good quality stainless steel cleaner or stainless steel wool. Always rub in direction of grain.

## Fault Finding

This section provides an easy reference guide to the more common problems that may occur during the operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Trade Name and Serial Number of Appliance. (both can be found on Technical Data Plate located on appliance.**

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.  Blocked pilot injector.	Ensure gas isolation valve is turned on, and that bottles are not empty.  Call service provider.
Pilot goes out when gas control knob released.	Releasing knob before thermocouple has heated.  Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.  Thermocouple connection to gas control is loose or faulty.  Thermocouple faulty.  Electromagnet in rear of gas control unit is faulty.	Hold knob in for at least 20 seconds following ignition of pilot.  Clean or replace pilot injector.  Tighten thermocouple connection.  Check thermo couple is producing between 20-30mV.  Inspect and replace if not in good working order.  Call service provider.
Main burner will not light.	Incorrect supply pressure.  Faulty gas control.	Call service provider.  Call service provider.
Piezo Ignition spark is being generated but not sparking from ignition electrode to pilot burner hood. (Griddle Option Only)	HT lead damaged or broken.  Check ignition electrode is not cracked and is correctly positioned.  Piezo igniter faulty.	Repair or replace HT lead.  Re-position or replace ignition electrode.  Replace piezo igniter.  Call service provider.

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

## Conversion Procedure



**Caution**

Ensure that the Appliance is isolated from the gas supply before commencing servicing.

### NOTE:

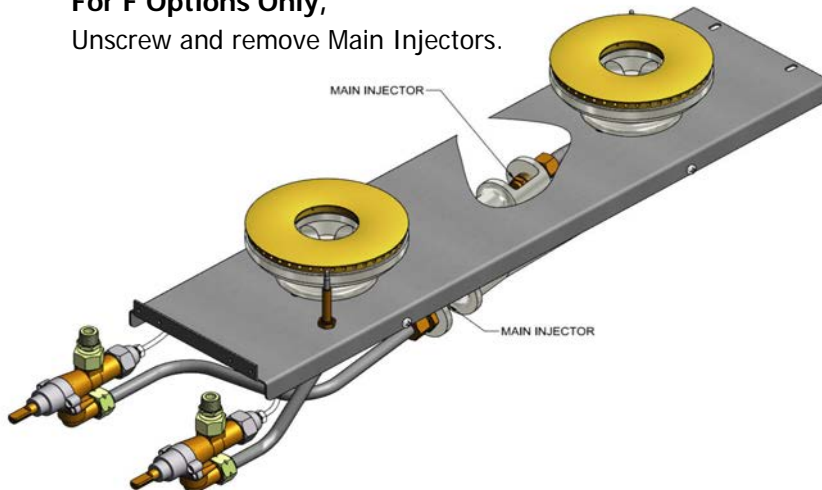
- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For relevant gas specifications refer to 'Gas Specifications Tables' at end of this section.

### Open Burners.

1. Remove the pot stands, burner caps and burner bodies and the pot stand supports.
2. Remove injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at end of this section.

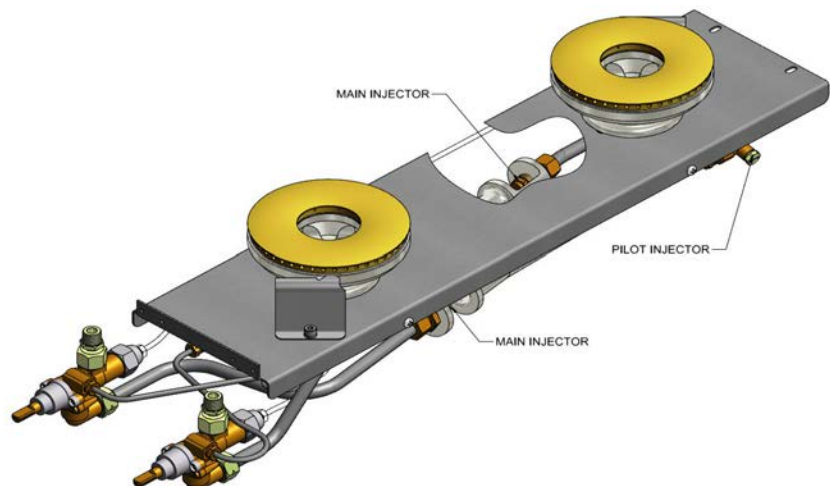
#### For F Options Only,

Unscrew and remove Main Injectors.

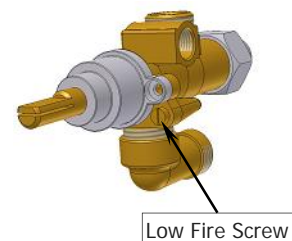


#### For PF Options Only,

Unscrew and remove Main and Pilot Injectors.



3. Refit the pot stand supports, pot stands, burner caps and burner bodies.
4. Re-light main burners and check flame size on simmer (LOW) position.
  - Adjust low fire adjustment screw on open burner gas control valves to obtain desired flame size.

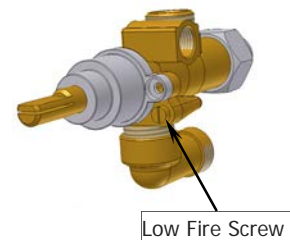
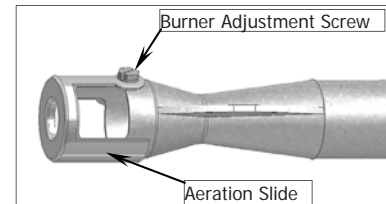
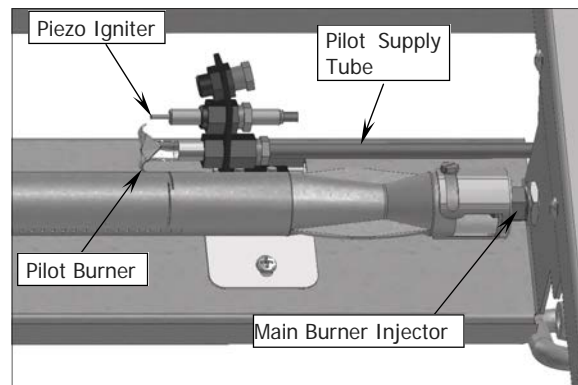


**NOTE:** The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

## Gas Conversion and Specifications

### Griddle

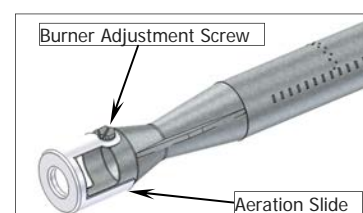
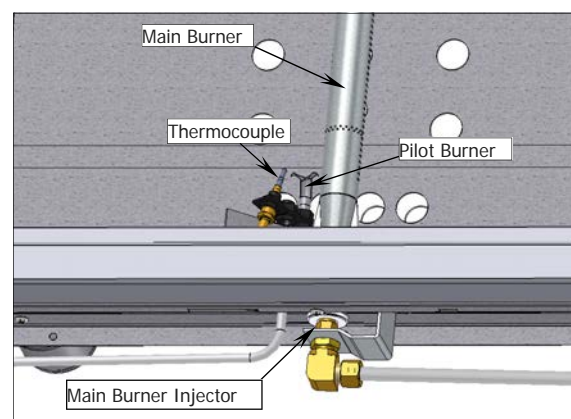
1. Carry out the following:-
  - Remove griddle plate section and heat shield.
  - Remove main burner.
  - Disconnect piezo igniter from mounting bracket. (For access purposes).
  - Disconnect pilot supply tube from pilot burner to access pilot injector.
2. With Main Burner removed, ensure aeration gap is adjusted for type of gas being used as shown in 'Gas Specifications Tables' at end of this section.
3. Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at rear of this section.
4. Refit the following:-
  - Re-connect pilot supply tube to pilot burner.
  - Re-connect piezo igniter to mounting bracket.
  - Refit main burner, gas control heat shield and griddle plate to cooktop.
5. Re-light main burners and check flame size on 'Low' flame position.
  - **Adjust low fire adjustment screw on open burner gas control valves to obtain desired flame size.**



**NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.**

### Static Oven

1. Carry out the following:-
  - Remove lower lintel at front of oven.
  - Open oven door and remove sole plate(s).
  - Remove main burner.
  - Disconnect pilot supply tube from pilot burner to access pilot injector.
2. With Main Burner removed, ensure aeration gap is adjusted for type of gas being used as shown in 'Gas Specifications Tables' at rear of this section.

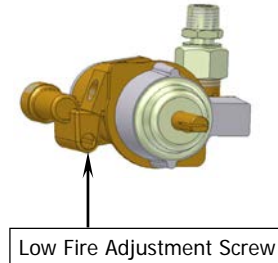


## Gas Conversion and Specifications

1. Remove pilot and main injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at end of this section.
2. Refit the following:-
  - Re-connect pilot supply tube to pilot burner.
  - Refit main burner and sole plate(s).
  - Refit lower lintel.
3. To replace the low fire screw in the static oven gas valve:-
  - Remove the oven control panel.
  - Remove low fire screw from gas valve and replace with correct size low fire screw as shown in 'Gas Specifications Tables' at end of this section.

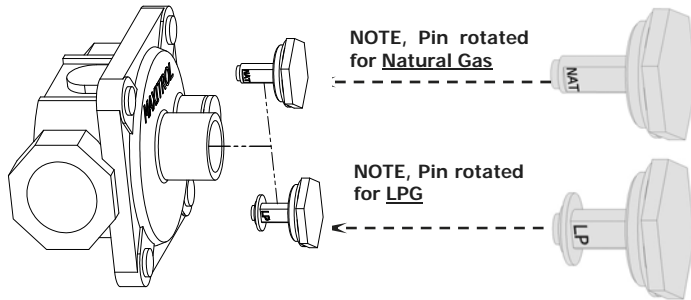
**NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.**

- Refit the oven control panel.



### Gas Regulator

NAT Gas / LPG / Butane Only.

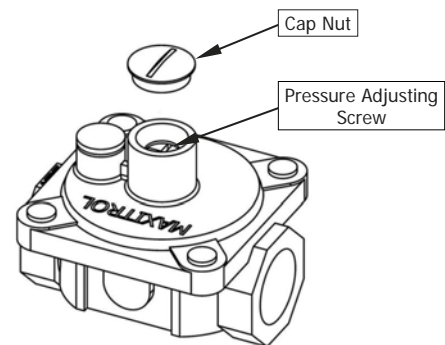


**NOTE: The gas regulator supplied is convertible between Natural Gas and LP Gas, but its outlet pressure is fixed ex-factory and is NOT to be adjusted.**

- Town Gas Only.

1. Remove slotted cap from regulator.
2. Turn 'On' gas supply and appliance.
3. Adjust pressure adjusting screw to achieve correct burner operating pressure.

**NOTE: Operating pressure to be measured at manifold test point with two burners operating at 'High Flame' setting.**



4. Verify operating pressure remains correct (Re-adjust regulator if required).
5. Screw cap nut back onto regulator.

## Specifications

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### Gas Type Identification Label

On completion of gas conversion, replace gas type identification label located at:-

- Rear of appliance, above gas connection.
- Beside the rating plate.

### Commissioning

Before leaving the installation;

1. Check all gas connections for leakage using soapy water or other gas detecting equipment.



#### **Warning**

**DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.**



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2. Carry out a 'Commissioning' check of appliance as shown in Installation Section of this manual.
3. Ensure any adjustments done to components that have adjustments / settings paint sealed are to be re-sealed.





## Gas Specifications

### - Australia:

		Natural Gas	LP Gas (Propane)
Open Burners	Main Burner Injectors	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
Oven	Main Burner	Ø 2.40mm	Ø 1.40mm
	Pilot Burner	0.35	0.23
	Low Fire	0.90mm	0.55mm
	Burner Aeration Setting	Fully Open	10mm
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			



### - New Zealand:

		Natural Gas	LP Gas
Open Burners	Main Burner Injectors	Ø 2.45mm	Ø 1.50mm
	Pilot Burner ('PF' Option Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
Oven	Main Burner	Ø 2.40mm	Ø 1.40mm
	Pilot Burner	0.35	0.23
	Low Fire	0.90mm	0.55mm
	Burner Aeration Setting	Fully Open	10mm
Supply Pressure		1.13 - 3.40 kPa	2.75 - 4.50 kPa
Burner Operating Pressure (*)		0.95 kPa	2.6 kPa
Gas Regulator Cap Screw			

### - UK Only:

Category: I1<sub>2H3P</sub> (20, 37).


Flue Type: A<sub>1</sub>.


		Natural Gas (G20)	Propane (G31)
Open Burner	Main Burner Injectors	Ø 2.30mm	Ø 1.40mm
	Pilot Burner ('PF' Models Only)	0.30	0.20
Griddle	Main Burner	Ø 2.10mm	Ø 1.30mm
	Pilot Burner	0.35	0.23
Oven	Main Burner	Ø 2.40mm	Ø 1.40mm
	Pilot Burner	0.35	0.23
	Low Fire	Ø 0.90mm	Ø 0.55mm
	Burner Aeration Setting	Fully open	10mm
Supply Pressure		20 mbar	37 mbar
Burner Operating Pressure (*)		9.5 mbar	26 mbar
Gas Regulator Cap Screw			

\* - Measure burner operating pressure at manifold test point with two burners operating at full setting. Operating pressure is ex-factory set, through the appliance regulator and is not to be adjusted, apart from when carrying out Gas Conversion, if required. (Refer to 'details in this section for information).

## Gas Conversion and Specifications

- All Other Markets:

		Natural Gas	Town Gas (**)
Open Burner	Main Burner Injectors	Ø 2.45mm	Ø 4.50mm
	Pilot Burner ('PF' Models only)	0.30	0.60
Griddle	Main Burner	Ø 2.10mm	Ø 3.40mm
	Pilot Burner	0.35	0.60
	Burner Aeration Setting	Fully open	Fully open
Oven	Main Burner	Ø 2.40mm	Ø 4.50mm
	Pilot Burner	0.35	0.60
	Low Fire	Ø 0.90mm	Ø 1.60mm
	Burner Aeration Setting	Fully open	Fully open
Supply Pressure		1.13 - 3.40 kPa	0.75 - 1.50 kPa
Burner Operating Pressure (*)		0.95 kPa	0.63 kPa
Gas Regulator Cap Screw			Adjustable Regulator (Adjust to Burner Operating Pressure specified).

		LP Gas (Propane)	Butane
Open Burner	Main Burner Injectors	Ø 1.50mm	Ø 1.40mm
	Pilot Burner ('PF' Models only)	0.20	
Griddle	Main Burner	Ø 1.30mm	Ø 1.20mm
	Pilot Burner	0.23	
	Burner Aeration Setting	Fully open	
Oven	Main Burner	Ø 1.40mm	Ø 1.30mm
	Pilot Burner	0.23	
	Low Fire	Ø 0.55mm	
	Burner Aeration Setting	10mm	
Supply Pressure		2.75 - 4.50 kPa	
Burner Operating Pressure (*)		2.6 kPa	
Gas Regulator Cap Screw			

### NOTE:

- (\*) Measure Burner operating pressure at manifold test point with two burners operating at 'High Flame' setting.
- NAT, LPG & Butane Only - Operating pressure is ex-factory set and is not to be adjusted, unless when converting between gases, if required.
- (\*\*) TOWN GAS Only - Adjust burner operating pressure using adjustable gas regulator supplied.
- Refer to information in this section for further details.

## Replacement Parts List

**IMPORTANT:**

**Only genuine authorized replacement parts should be used for servicing and repair of this appliance. Instructions supplied with parts should be followed when replacing components.**

**For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on reverse of front cover of this manual).**

When ordering replacement parts, please quote part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

### Cook Top

#### **Open Burners**

235678	Burner Body.		
227017	Burner Cap.		
030245	Injector	(Nat. Gas)	Ø 2.45mm.
030150	Injector	(LPG (Propane))	Ø 1.50mm.
030140	Injector	(LPG (Butane))	Ø 1.40mm.
030450	Injector	(Town Gas)	Ø 4.50mm.
026134	Pilot Injector	(Nat Gas)	0.30.
026136	Pilot Injector	(LP Gas / Butane)	0.20.
232309	Pilot Injector	(Town Gas)	0.60.
229442	Pilot Bracket Assembly.		
229444	Pilot Burner Shield.		
227405	Gas Control Valve	(with Flame Failure).	
227403	Gas Control Valve	(with Pilot & Flame Failure).	
227967	Knob - Open Burner	(with Flame Failure).	
227384	Knob - Open Burner	(with Pilot & Flame Failure).	
228167	Thermocouple - 320mm Front.		
228166	Thermocouple - 600mm Rear.		

#### **Griddle**

014105	Burner.		
032210	Injector	(Nat. Gas)	Ø 2.10mm.
032130	Injector	(LP Gas)	Ø 1.30mm.
032120	Injector	(Butane)	Ø 1.20mm.
032340	Injector	(Town Gas)	Ø 3.40mm.
227403	Gas Control	(with Pilot & Flame Failure).	
227384	Knob - Griddle.		
019215K	Pilot Burner Kit.		
026488	Pilot Injector	(Nat. Gas)	0.35.
019217	Pilot Injector	(LP Gas / Butane)	0.23.
018067	Pilot Injector	(Town Gas)	0.60.
019428	Thermocouple.		
227508	Piezo Ignitor.		
228047	Piezo H.T. Lead.		
018744	Piezo Ignition Electrode.		
228288	Grease Tray	(Griddle Plates).	

## Replacement Parts List

### Oven

022446	Oven Burner.		
018691K	Oven Pilot Burner Kit.		
018682	Oven Thermocouple	(1500mm).	
018743	Thermocouple Spacer.		
018744	Electrode.		
019407	HT Cable.		
032240	Oven Burner Injector	(Nat Gas)	Ø 2.40mm.
032140	Oven Burner Injector	(LPG)	Ø 1.40mm.
032130	Oven Burner Injector	(Butane)	Ø 1.30mm.
032450	Oven Burner Injector	(Town Gas)	Ø 4.50mm.
026488	Pilot Injector	(Nat. Gas)	0.35.
019217	Pilot Injector	(LPG / Butane)	0.23.
018067	Pilot Injector	(Town Gas)	0.60.
228705	Pintossi Gas Control Kit.		
230118	Low Fire Screw	(Nat. Gas)	Ø 0.90mm.
228963	Low Fire Screw	(LPG / Butane)	Ø 0.55mm.
232313	Low Fire Screw	(Town Gas)	Ø 1.60mm.
227508	Piezo Ignitor.		
230370	Knob Oven - (130 - 270°C).		
228704	Door Spring Kit	(Includes 2 Springs).	

### General

227015	Pot Stand.	
228882	Spill Tray 600mm	(RN8410G / RN8820G Series).
227850	Adjustable Leg - 150mm.	
229674	Rear Roller Assy.	

### Gas Regulators

Gas Type	Gas Regulators	
	Part No.	Description
Nat. Gas LPG Butane	228531	¾" BSP F/F Convertible.
Town Gas	230185	¾" BSP F/F Adjustable.

### Gas Conversion Kits

Models	Gas Type to Convert to					
	Nat. Gas	LPG	Butane	Town Gas	Nat. Gas (UK)	Propane (UK)
RN8410GxF	231939	231938	231924	231925	231923	231922
RN8820GxF	231941	231940	231928	231929	231927	231926
RN8410GxPF	231943	231942	231932	231933	231931	231930
RN8820GxPF	231945	231944	231936	231937	231935	231934

### Accessories

228566	Griddle Scraper Tool.
228567	Smooth Plate Scraper Blades (Pack of 5 blades).
228796	600mm Plinth Kit.
228804	1200mm Plinth Kit.

