

INSTALLATION / OPERATION / MAINTENANCE MANUAL

(READ ALL INSTRUCTIONS BEFORE USE)



700/900

**Target Top
(Gas and Electric)**

Models:

700 Series - Gas:

TG720TT / TG720GT
TG740TT / TG740GT / TG740FT
TG74GTLT / TG74GTRT / TG74FTLT / TG74FTRT
TG76GTLT / TG76FTRT / TG76FTLT

900 Series - Gas:

TG920TT / TG920GT
TG940TT / TG940GT / TG940FT

700 Series - Electric:

TE720TT / TE720GT
TE740TT / TE740GT / TE740ET

900 Series - Electric:

TE920GT
TE940TT / TE940GT / TE940ET

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2.0 Specification

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1.1 Your New Giorik Product

Thank you for choosing this quality Giorik product.

All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



Warranty & Registration

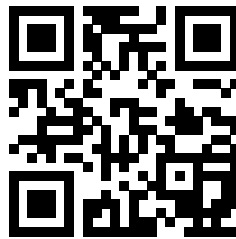
1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



www.stoddart.com.au/warranty-information

1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of “pinch point” areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

1.3.1 General Warnings



- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC

It meets the provisions of the following electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

1.4 Setting Up Information

	IMPORTANT
	To be installed only by an authorised service person
	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

1.4.1 Handling

- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

1.4.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Electrical Connection cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

2.1 Specification

2.1.1 Giorik 700 Series

700 Series - Gas										
Model	TG720TT		TG720GT		TG740TT		TG740GT		TG740FT	
Description	Target Top, Countertop		Target Top, Open base		Target Top, Countertop		Target Top, Open base		Target Top, Gas Oven	
Weight	50kg		60kg		90kg		105kg		150kg	
Overall Height	367mm		930mm		367mm		930mm		930mm	
Overall Depth	720mm		720mm		720mm		720mm		720mm	
Overall Width	400mm		400mm		800mm		800mm		800mm	
Plate Dimensions	300 x 500mm		300 x 500mm		700 x 500mm		700 x 500mm		700 x 500mm	
Electrical Connection	---		---		---		---		---	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	23 MJ/h	23 MJ/h	23 MJ/h	23 MJ/h	46 MJ/h	46 MJ/h	46 MJ/h	46 MJ/h	74.8 MJ/h	74.8 MJ/h

700 Series - Gas								
Model	TG74GTLT		TG74GTRT		TG74FTLT		TG74FTRT	
Description	Target Top, 2 x LH Burner Hob, Open Base		Target Top, 2 x RH Burner Hob, Open Base		Target Top, 2 x LH Burner Hob, Gas Oven		Target Top, 2 x RH Burner Hob, Gas Oven	
Weight	110kg		110kg		130kg		130kg	
Overall Height	930mm		930mm		930mm		930mm	
Overall Depth	720mm		720mm		720mm		720mm	
Overall Width	800mm		800mm		800mm		800mm	
Plate Dimensions	300 x 500mm		300 x 500mm		300 x 500mm		300 x 500mm	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	80.6 MJ/h	80.6 MJ/h	80.6 MJ/h	80.6 MJ/h	109.4 MJ/h	109.4 MJ/h	109.4 MJ/h	109.4 MJ/h

700 Series - Gas						
Model	TG76GTLT		TG76FTLT		TG76FTRT	
Description	Target Top, 2 x LH Burner Hob, Open Base		Target Top, 2 x LH Burner Hob, Gas Oven		Target Top, 2 x RH Burner Hob, Gas Oven	
Weight	200kg		220kg		220kg	
Overall Height	367mm		930mm		930mm	
Overall Depth	720mm		720mm		720mm	
Overall Width	1200mm		1200mm		1200mm	
Plate Dimensions	700 x 500mm		700 x 500mm		700 x 500mm	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	103.6 MJ/h	103.6 MJ/h	132.4 MJ/h	132.4 MJ/h	132.4 MJ/h	132.4 MJ/h

700 Series - Electric					
Model	TE720TT	TE720GT	TE740TT	TE740GT	TE740ET
Description	Target Top, Countertop	Target Top, Open base	Target Top, Countertop	Target Top, Open base	Target Top, Electric Oven
Weight	60kg	70kg	110kg	125kg	190kg
Overall Height	367mm	930mm	367mm	930mm	930mm
Overall Depth	720mm	720mm	720mm	720mm	720mm
Overall Width	400mm	400mm	800mm	800mm	800mm
Plate Dimensions	300 x 500mm	300 x 500mm	700 x 500mm	700 x 500mm	700 x 500mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz /4.2kW	3Ø + N + E 415VAC / 50Hz /4.2kW	3Ø + N + E 415VAC / 50Hz /10.4kW	3Ø + N + E 415VAC / 50Hz /10.4kW	3Ø + N + E 415VAC / 50Hz /16.8kW

2.1.2 Giorik 900 Series

900 Series										
Model	TG920TT		TG920GT		TG940TT		TG940GT		TG940FT	
Description	Target Top, Countertop		Target Top, Open base		Target Top, Countertop		Target Top, Open base		Target Top, Gas Oven	
Weight	60kg		82kg		110kg		145kg		190kg	
Overall Height	367mm		930mm		367mm		930mm		930mm	
Overall Depth	920mm		920mm		920mm		920mm		920mm	
Overall Width	400mm		400mm		800mm		800mm		800mm	
Plate Dimensions	300 x 700mm		300 x 700mm		700 x 700mm		700 x 700mm		700 x 700mm	
Electrical Connection	---		---		---		---		---	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	28 MJ/h	28 MJ/h	28 MJ/h	28 MJ/h	56 MJ/h	56 MJ/h	56 MJ/h	56 MJ/h	84.8 MJ/h	84.8 MJ/h

900 Series - Electric				
Model	TE920GT	TE940TT	TE940GT	TE940ET
Description	Target Top, Open base	Target Top, Countertop	Target Top, Open base	Target Top, Electric Oven
Weight	90kg	115kg	150kg	190kg
Overall Height	930mm	367mm	930mm	930mm
Overall Depth	920mm	920mm	920mm	920mm
Overall Width	400mm	800mm	800mm	800mm
Plate Dimensions	300 x 700mm	700 x 700mm	700 x 700mm	700 x 700mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz /6.2kW	3Ø + N + E 415VAC / 50Hz /12.5kW	3Ø + N + E 415VAC / 50Hz /12.5kW	3Ø + N + E 415VAC / 50Hz /18.9kW

2.1.3 Burner Configuration

	Main Injector (100th of mm)	Bypass Screw (mm)	Total Nominal Gas Consumption (MJ/h)	Fixed Aeration Shutter Setting 'A'
Natural Gas				
TG720GT / TG720TT / TG74GTLT / TG74GTRT TG74FTLT / TG74FTRT	215	ADJ	23 MJ/h	---
TG740GT / TG740TT / TG740FT TG76GTLT TG76FTRT / TG76FTLT	290	ADJ	46 MJ/h	---
TG920GT / TG920TT	240	ADJ	28 MJ/h	---
TG940GT / TG940TT / TG940FT	370	ADJ	56 MJ/h	---
Oven	250	---	28.8 MJ/h	---
Open Burner	250	ADJ	28.8 MJ/h	---
Pilot Burner 700/900	27.2	---	---	---
Pilot Burner Oven	27	---	---	---
Pilot Burner Open Burner	ADJ	---	---	---
Universal LPG				
TG720GT / TG720TT / TG74GTLT / TG74GTRT TG74FTLT / TG74FTRT	140	0.007	23 MJ/h	---
TG740GT / TG740TT / TG740FT TG76GTLT TG76FTRT / TG76FTLT	190	0.007	46 MJ/h	---
TG920GT / TG920TT	150	---	28 MJ/h	---
TG940GT / TG940TT / TG940FT	220	---	56 MJ/h	---
Oven	155	---	28.8 MJ/h	---
Open Burner	155	---	28.8 MJ/h	---
Pilot Burner 700/900	22.1	---	---	---
Pilot Burner Oven	14	---	---	---
Pilot Burner Open Burner	ADJ	---	---	---

2.1.4 Rating Plate - Check Before Installation

The rating plate contains identification and technical data. See example below.

Confirm that this unit has been tested and approved for the type of gas used at the installation location.



GIORIK		Imported by: STODDART www.stoddart.com.au	
Description: Giorik; 700 Target Top; Gas; 800mm; On Open Base			
 Global-Mark.com.au® ID: GAS-777777-001	Main burner gas injector (100th of a mm) 215 Natural Gas 140K Universal LPG	Model No: TG720GT	
	Factory set gas type <input checked="" type="checkbox"/> Natural Gas <input type="checkbox"/> Universal LPG	Test Point Pressure 1.00 kPa Natural Gas 2.65 kPa Universal LPG	
		Total gas consumption 21.6 MJ/h	
 (GAS MARKING AND CERTIFICATION)		Serial No: 007894/26/22	

Fig.1.

2.2 Technical Drawing

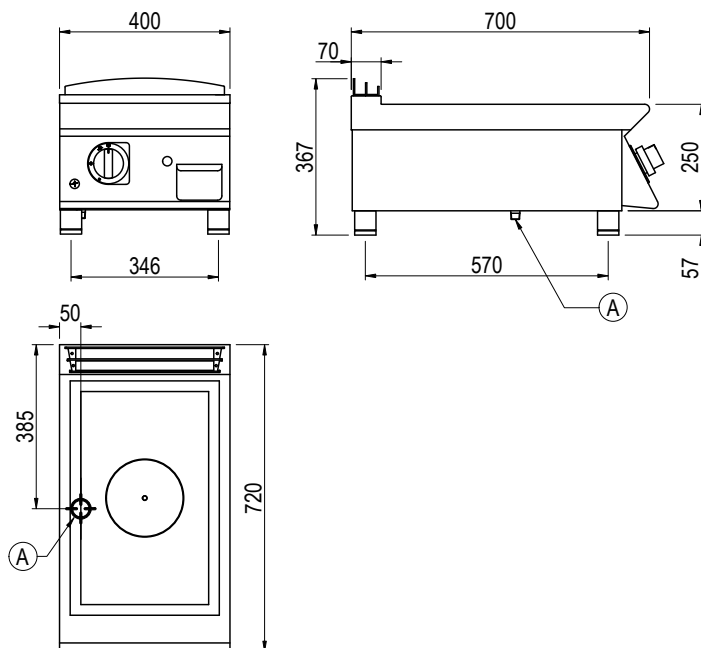
2.2.1 TG720TT

700 Series - Gas

Model	TG720TT	
Description	Target Top, Countertop	
Weight	50kg	
Overall Height	367mm	
Overall Depth	720mm	
Overall Width	400mm	
Plate Dimensions	300 x 500mm	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	23 MJ/h	23 MJ/h

Legend:

A Gas Connection



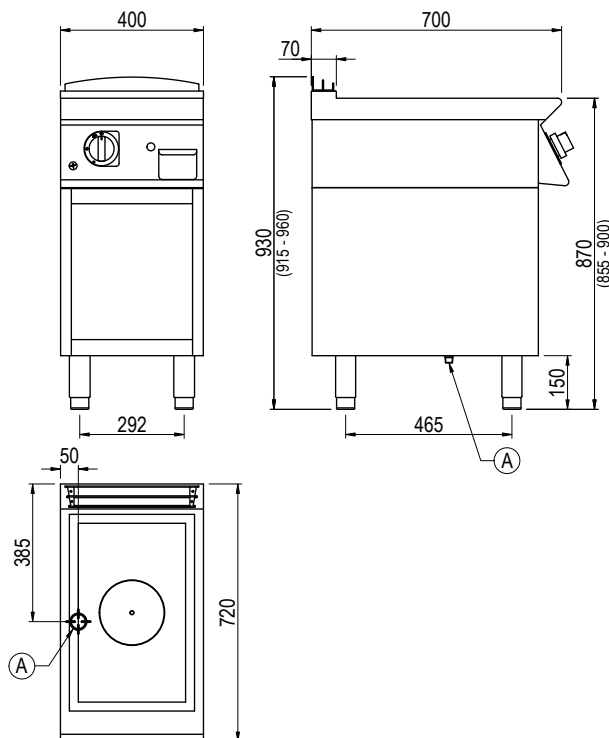
2.2.2 TG720GT

700 Series - Gas

Model	TG720GT	
Description	Target Top, Open base	
Weight	60kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	400mm	
Plate Dimensions	300 x 500mm	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	23 MJ/h	23 MJ/h

Legend:

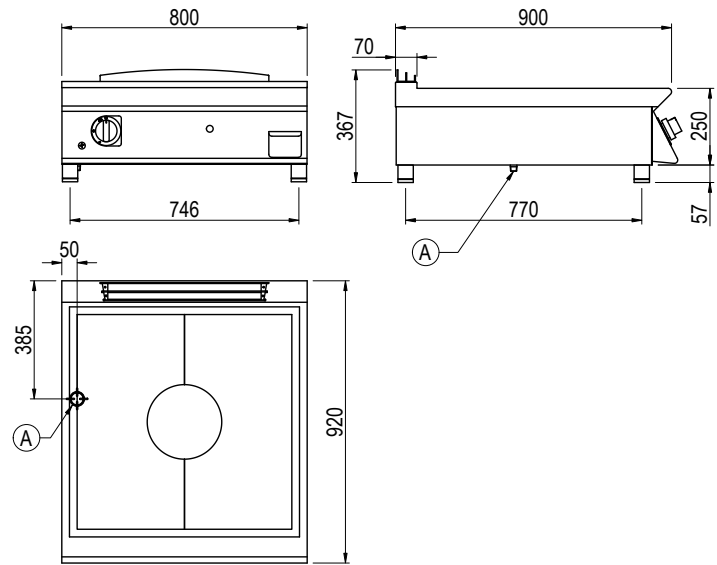
A Gas Connection



2.2.3 TG740TT

700 Series - Gas

Model	TG740TT
Description	Target Top, Countertop
Weight	90kg
Overall Height	367mm
Overall Depth	720mm
Overall Width	800mm
Plate Dimensions	700 x 500mm
Gas Connection	Natural 1/2" BSP Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominal Gas Consumption	46 MJ/h 46 MJ/h



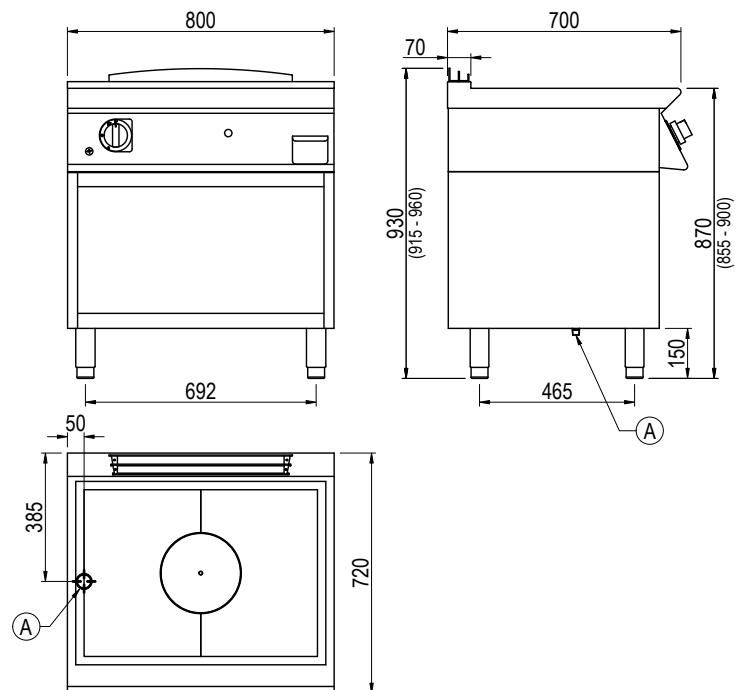
Legend:

A Gas Connection

2.2.4 TG740GT

700 Series - Gas

Model	TG740GT
Description	Target Top, Open base
Weight	105kg
Overall Height	930mm
Overall Depth	720mm
Overall Width	800mm
Plate Dimensions	700 x 500mm
Electrical Connection	---
Gas Connection	Natural 1/2" BSP Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominal Gas Consumption	46 MJ/h 46 MJ/h



Legend:

A Gas Connection

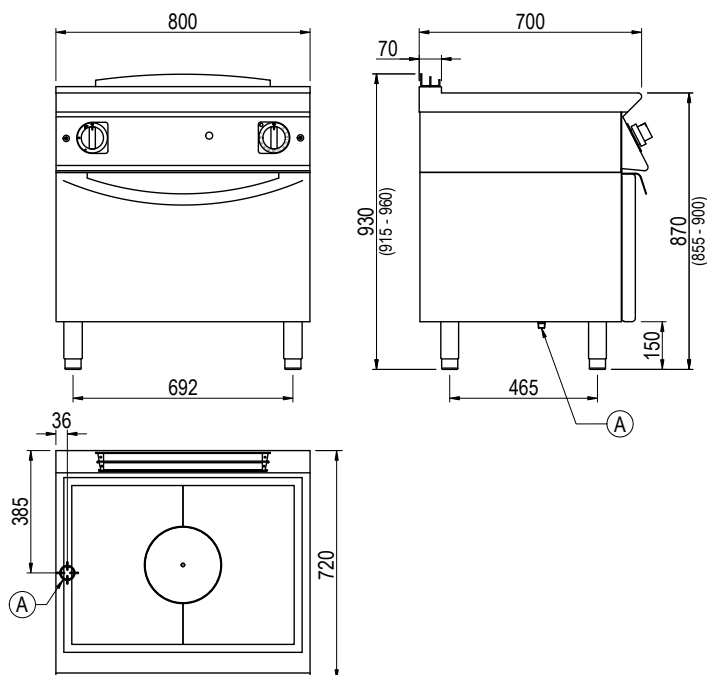
2.2.5 TG740FT

700 Series - Gas

Model	TG740FT	
Description	Target Top, Gas Oven	
Weight	150kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
Plate Dimensions	700 x 500mm	
Electrical Connection	---	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	74.8 MJ/h	74.8 MJ/h

Legend:

A Gas Connection



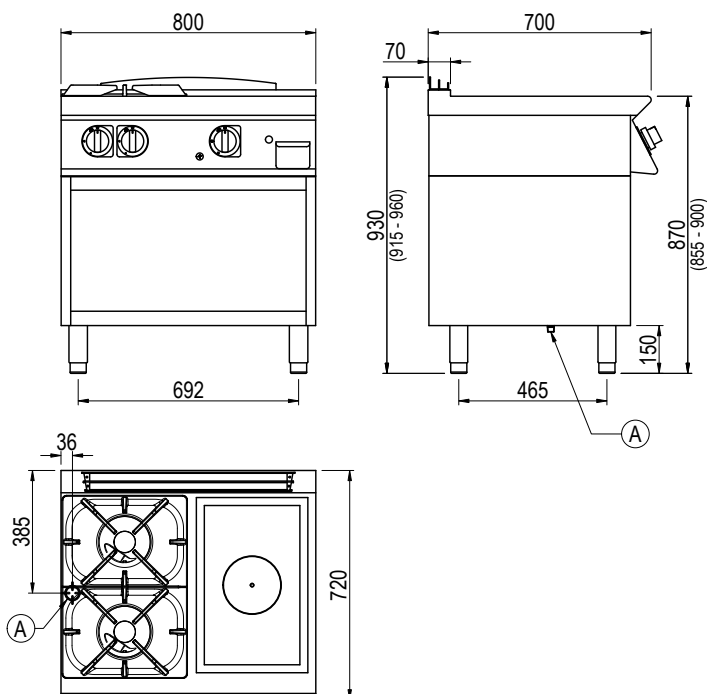
2.2.6 TG74GTLT

700 Series - Gas

Model	TG74GTLT	
Description	Target Top, 2 x LH Burner Hob, Open Base	
Weight	110kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
Plate Dimensions	300 x 500mm	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	80.6 MJ/h	80.6 MJ/h

Legend:

A Gas Connection



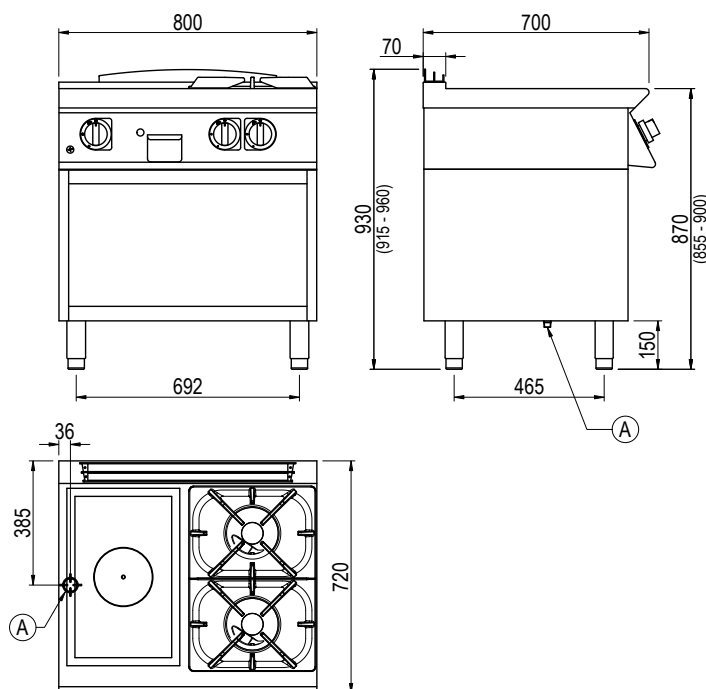
2.2.7 TG74GTRT

700 Series - Gas

Model	TG74GTRT	
Description	Target Top, 2 x RH Burner Hob, Open Base	
Weight	110kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
Plate Dimensions	300 x 500mm	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	80.6 MJ/h	80.6 MJ/h

Legend:

A Gas Connection



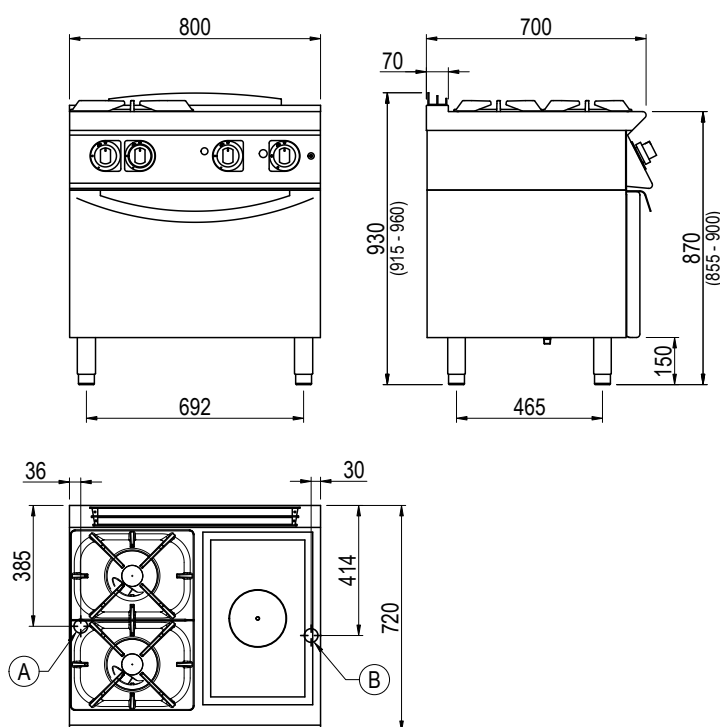
2.2.8 TG74FTLT

700 Series - Gas

Model	TG74FTLT	
Description	Target Top, 2 x LH Burner Hob, Gas Oven	
Weight	130kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
Plate Dimensions	300 x 500mm	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	109.4 MJ/h	109.4 MJ/h

Legend:

A Gas Connection



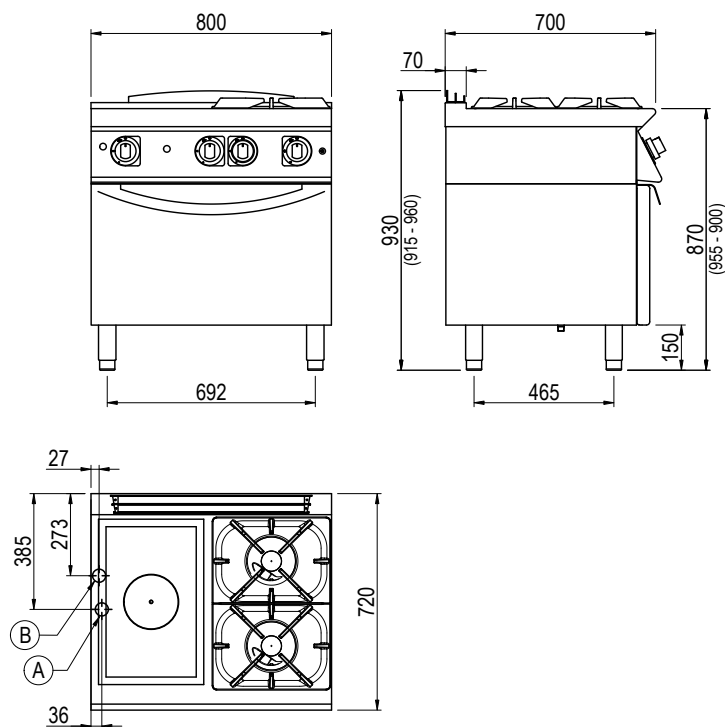
2.2.9 TG74FTRT

700 Series - Gas

Model	TG74FTRT	
Description	Target Top, 2 x RH Burner Hob, Gas Oven	
Weight	130kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
Plate Dimensions	300 x 500mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	109.4 MJ/h	109.4 MJ/h

Legend:

A Gas Connection



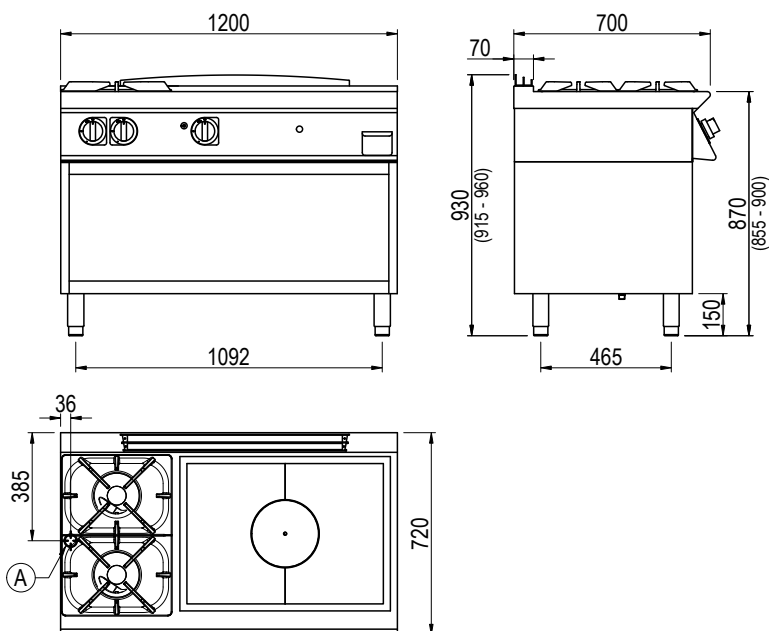
2.2.10 TG76GTLT

700 Series - Gas

Model	TG76GTLT	
Description	Target Top, 2 x LH Burner Hob, Open Base	
Weight	200kg	
Overall Height	367mm	
Overall Depth	720mm	
Overall Width	1200mm	
Plate Dimensions	700 x 500mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	103.6 MJ/h	103.6 MJ/h

Legend:

A Gas Connection



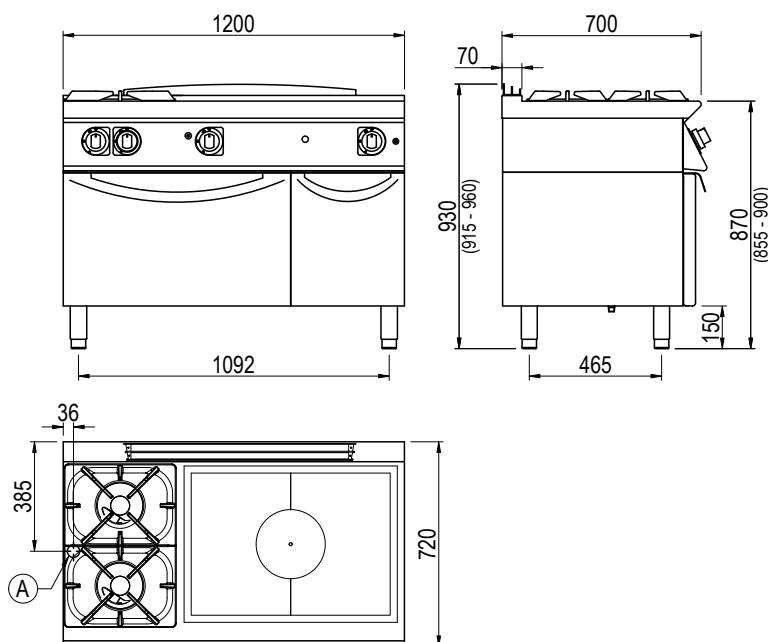
2.2.11 TG76FTLT

700 Series - Gas

Model	TG76FTLT	
Description	Target Top, 2 x LH Burner Hob, Gas Oven	
Weight	220kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
Plate Dimensions	700 x 500mm	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	132.4 MJ/h	132.4 MJ/h

Legend:

A Gas Connection



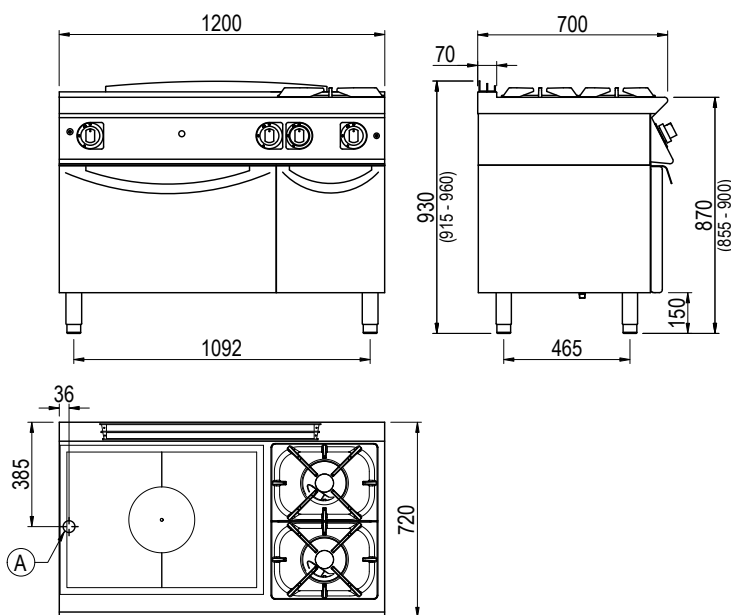
2.2.12 TG76FTRT

700 Series - Gas

Model	TG76FTRT	
Description	Target Top, 2 x RH Burner Hob, Gas Oven	
Weight	220kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
Plate Dimensions	700 x 500mm	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	132.4 MJ/h	132.4 MJ/h

Legend:

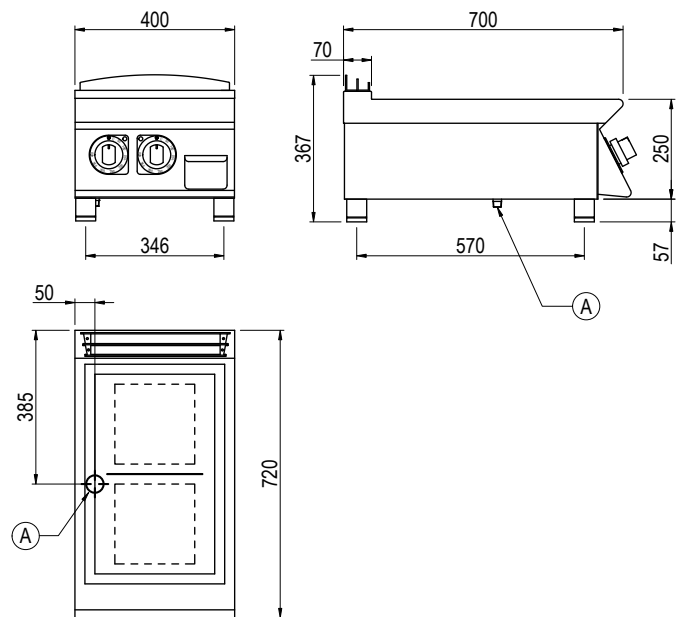
A Gas Connection



2.2.13 TE720TT

700 Series - Electric

Model	TE720TT
Description	Target Top, Countertop
Weight	60kg
Overall Height	367mm
Overall Depth	720mm
Overall Width	400mm
Plate Dimensions	300 x 500mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 4.2kW



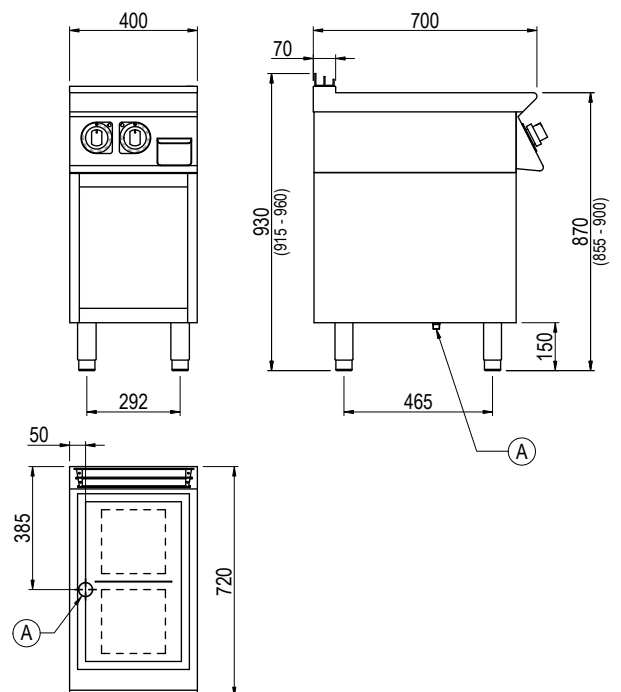
Legend:

A Electrical Connection

2.2.14 TE720GT

700 Series - Electric

Model	TE720GT
Description	Target Top, Open base
Weight	70kg
Overall Height	930mm
Overall Depth	720mm
Overall Width	400mm
Plate Dimensions	300 x 500mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 4.2kW



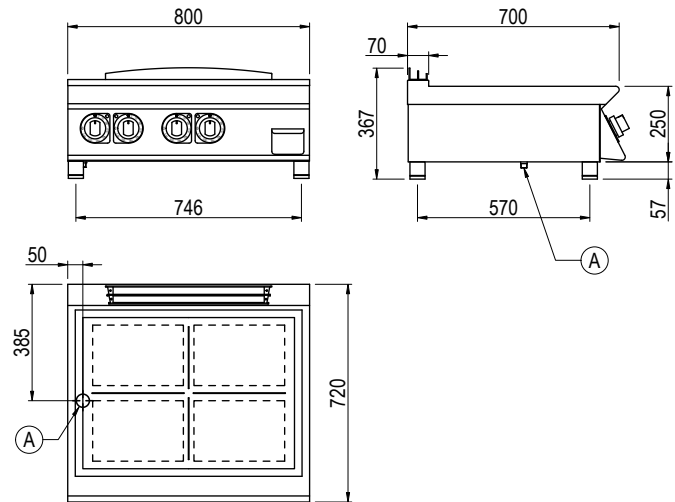
Legend:

A Electrical Connection

2.2.15 TE740TT

700 Series - Electric

Model	TE740TT
Description	Target Top, Countertop
Weight	110kg
Overall Height	367mm
Overall Depth	720mm
Overall Width	800mm
Plate Dimensions	700 x 500mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz /10.4kW



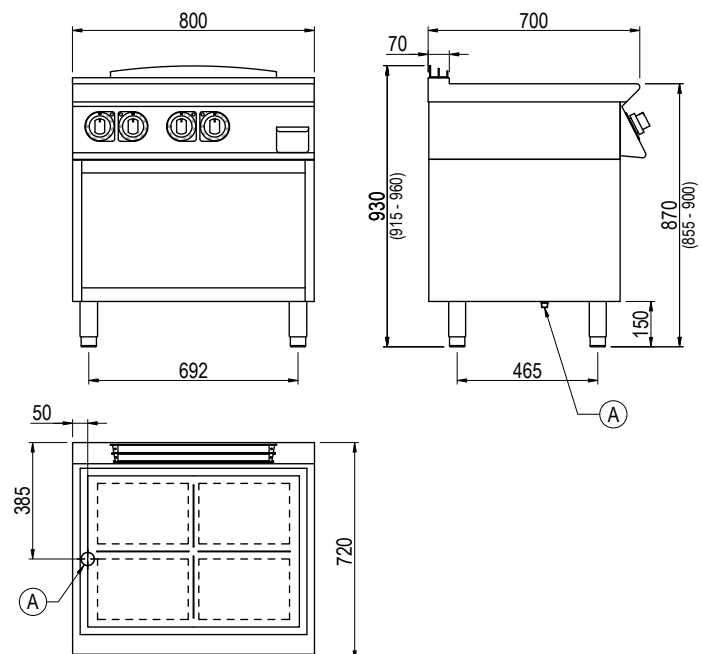
Legend:

A Electrical Connection

2.2.16 TE740GT

700 Series - Electric

Model	TE740GT
Description	Target Top, Open base
Weight	125kg
Overall Height	930mm
Overall Depth	720mm
Overall Width	800mm
Plate Dimensions	700 x 500mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz /10.4kW



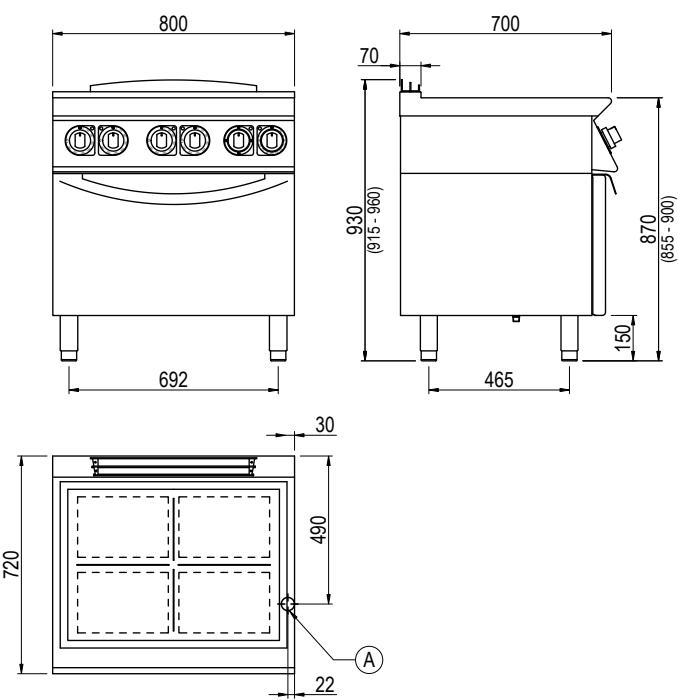
Legend:

A Electrical Connection

2.2.17 TE740ET

700 Series - Electric	
Model	TE740ET
Description	Target Top, Electric Oven
Weight	190kg
Overall Height	930mm
Overall Depth	720mm
Overall Width	800mm
Plate Dimensions	700 x 500mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz /16.8kW

Legend:	
A	Electrical Connection



Due to continuous product research and development, the information contained herein is subject to change without notice.

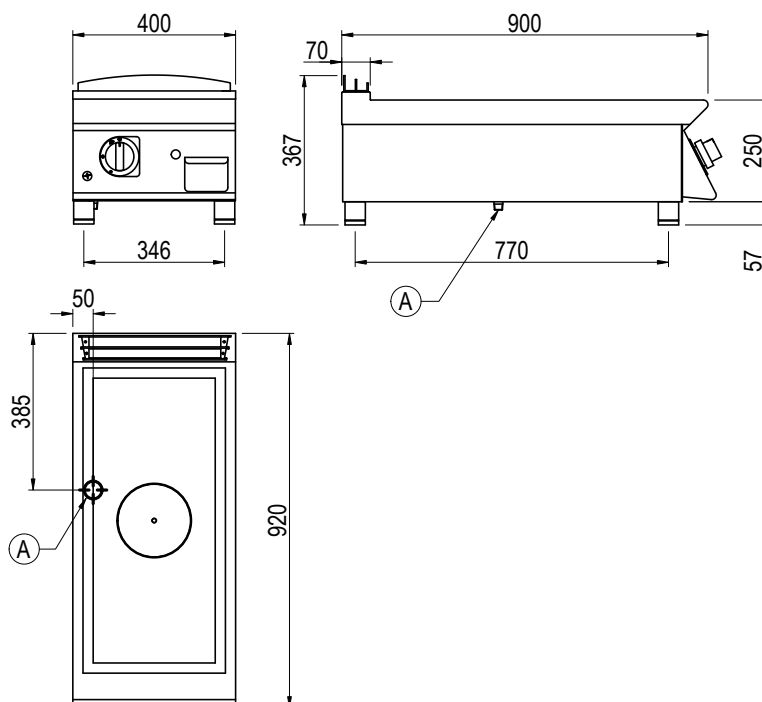
2.2.18 TG920TT

900 Series - Gas

Model	TG920TT
Description	Target Top, Countertop
Weight	60kg
Overall Height	367mm
Overall Depth	920mm
Overall Width	400mm
Plate Dimensions	300 x 700mm
Gas Connection	Natural 1/2" BSP Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominal Gas Consumption	28 MJ/h 28 MJ/h

Legend:

A Gas Connection



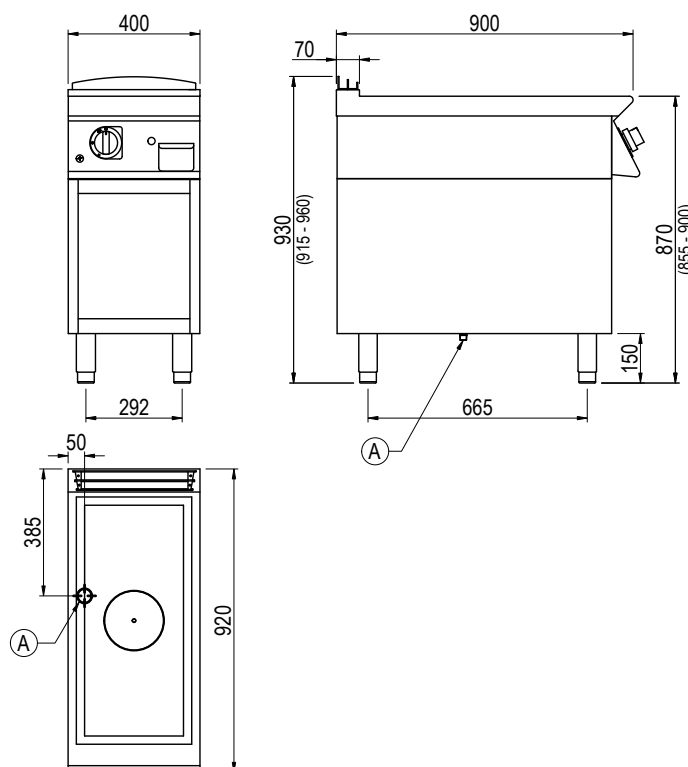
2.2.19 TG920GT

900 Series - Gas

Model	TG920GT
Description	Target Top, Open base
Weight	82kg
Overall Height	930mm
Overall Depth	920mm
Overall Width	400mm
Plate Dimensions	300 x 700mm
Gas Connection	Natural 1/2" BSP Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominal Gas Consumption	28 MJ/h 28 MJ/h

Legend:

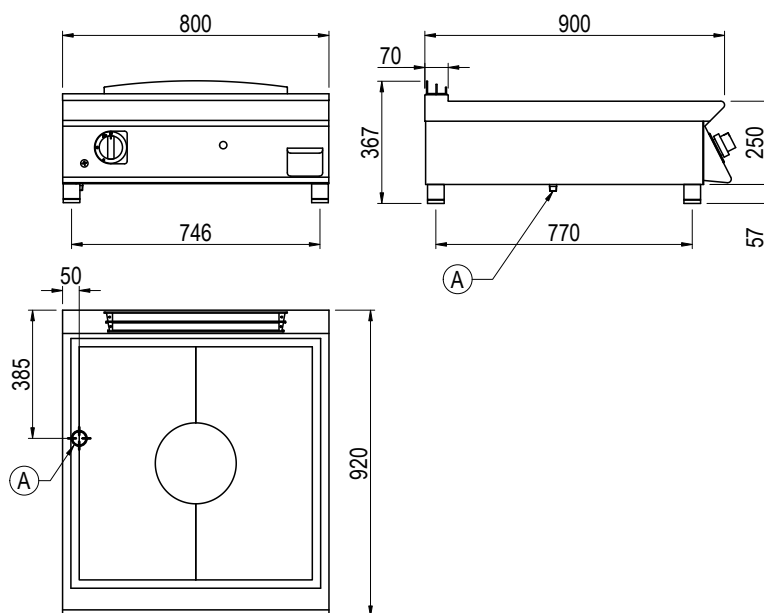
A Gas Connection



2.2.20 TG940TT

900 Series - Gas

Model	TG940TT	
Description	Target Top, Countertop	
Weight	110kg	
Overall Height	367mm	
Overall Depth	920mm	
Overall Width	800mm	
Plate Dimensions	700 x 700mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	56 MJ/h	56 MJ/h



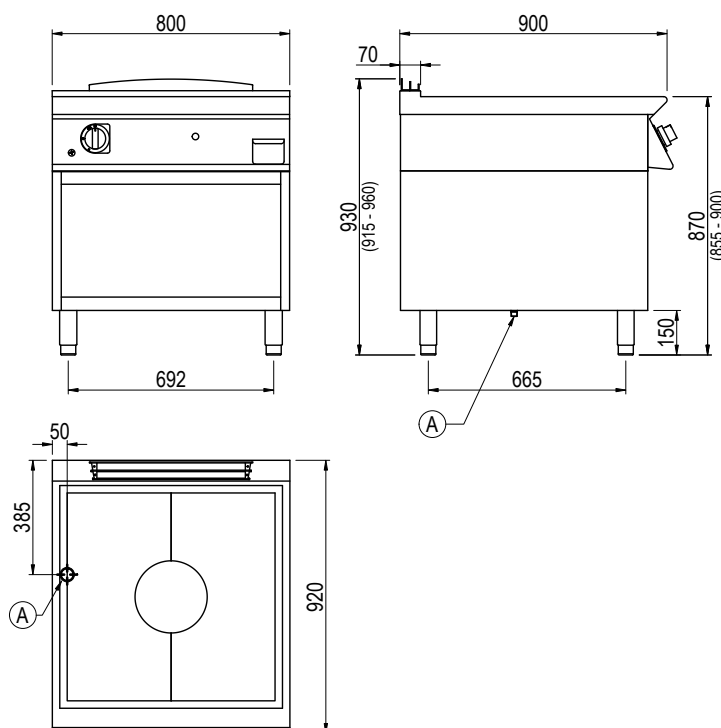
Legend:

A Gas Connection

2.2.21 TG940GT

900 Series - Gas

Model	TG940GT	
Description	Target Top, Open base	
Weight	145kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	800mm	
Plate Dimensions	700 x 700mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	56 MJ/h	56 MJ/h



Legend:

A Gas Connection

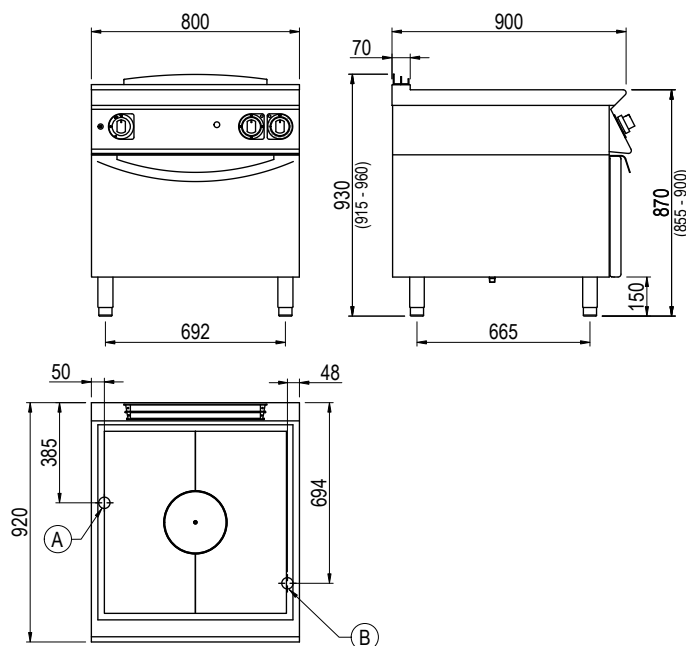
2.2.22 TG940ET

900 Series - Gas

Model	TG940ET
Description	Target Top, Electric Oven
Weight	190kg
Overall Height	930mm
Overall Depth	920mm
Overall Width	800mm
Plate Dimensions	700 x 700mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.7kW
Gas Connection	Natural Universal LPG 1/2" BSP 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominal Gas Consumption	56 MJ/h 56 MJ/h

Legend:

- A** Gas Connection
B Electrical Connection



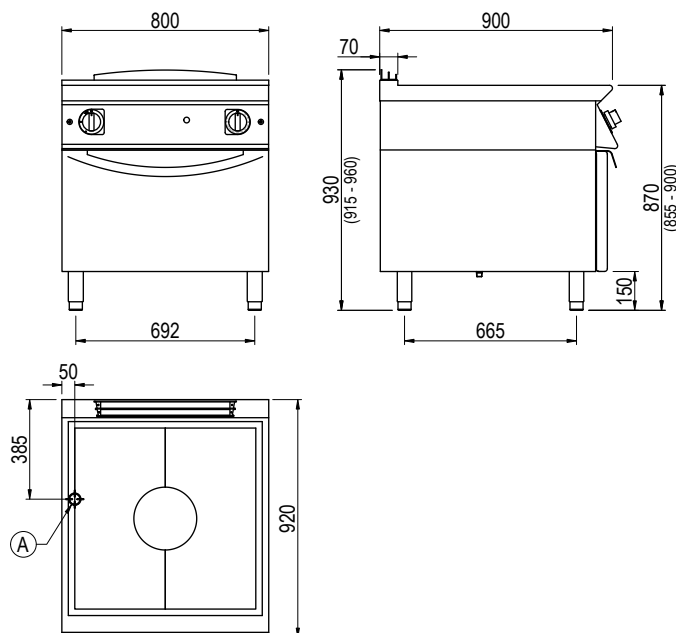
2.2.23 TG940FT

900 Series - Gas

Model	TG940FT
Description	Target Top, Gas Oven
Weight	190kg
Overall Height	930mm
Overall Depth	920mm
Overall Width	800mm
Plate Dimensions	700 x 700mm
Gas Connection	Natural Universal LPG 1/2" BSP 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominal Gas Consumption	84.8 MJ/h 84.8 MJ/h

Legend:

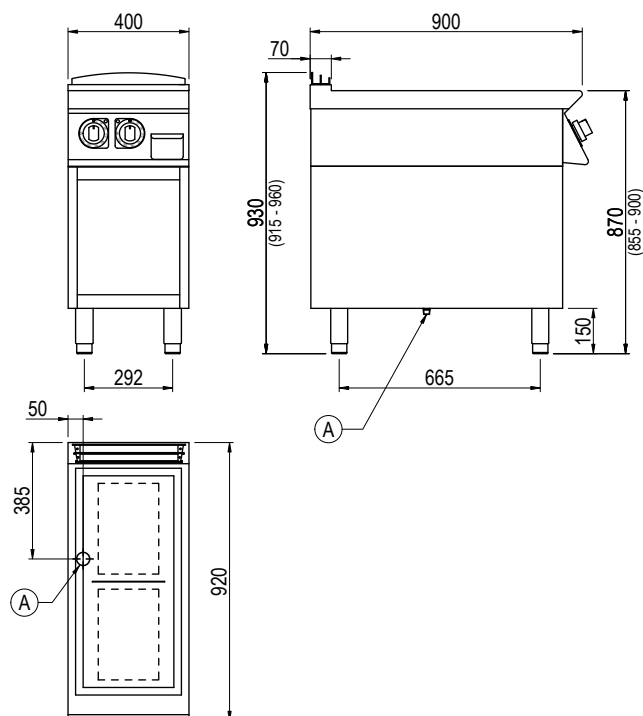
- A** Gas Connection



2.2.24 TE920GT

900 Series - Electric

Model	TE920GT
Description	Target Top, Open base
Weight	90kg
Overall Height	930mm
Overall Depth	920mm
Overall Width	400mm
Plate Dimensions	300 x 700mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.2kW



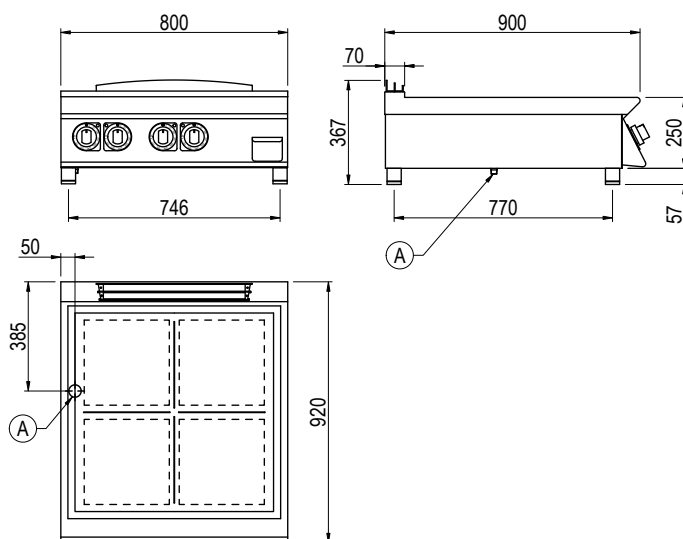
Legend:

A Electrical Connection

2.2.25 TE940TT

900 Series - Electric

Model	TE940TT
Description	Target Top, Countertop
Weight	115kg
Overall Height	367mm
Overall Depth	920mm
Overall Width	800mm
Plate Dimensions	700 x 700mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 12.5kW



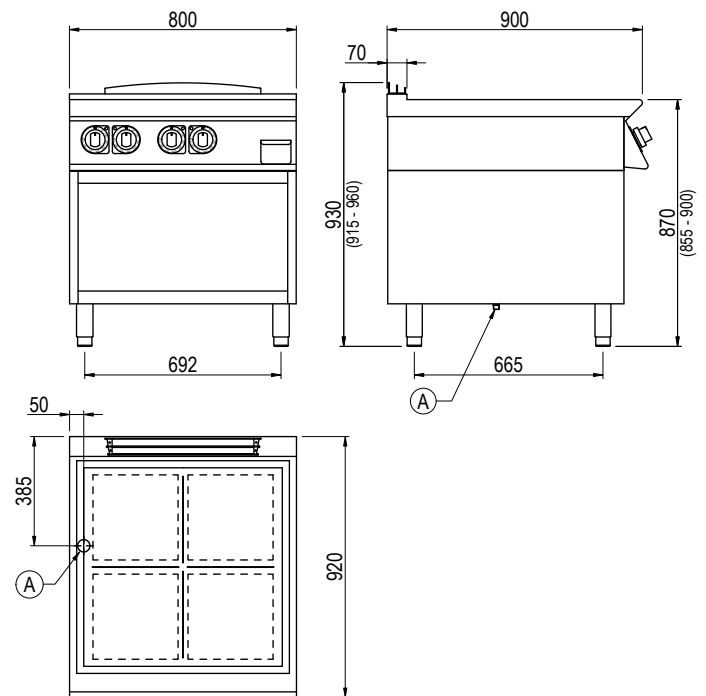
Legend:

A Electrical Connection

2.2.26 TE940GT

900 Series - Electric

Model	TE940GT
Description	Target Top, Open base
Weight	150kg
Overall Height	930mm
Overall Depth	920mm
Overall Width	800mm
Plate Dimensions	700 x 700mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 12.5kW



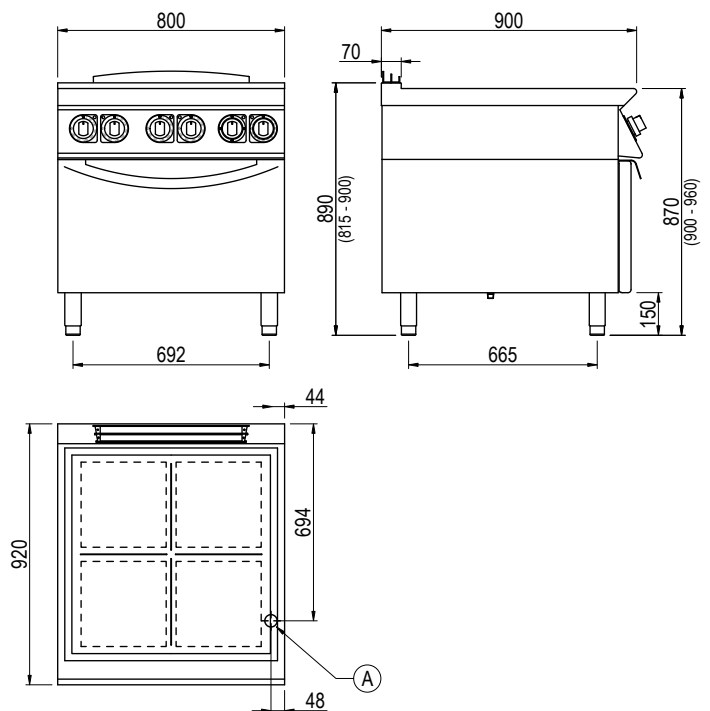
Legend:

A Electrical Connection

2.2.27 TE940ET

900 Series - Electric


Model	TE940ET
Description	Target Top, Electric Oven
Weight	190kg
Overall Height	930mm
Overall Depth	920mm
Overall Width	800mm
Plate Dimensions	700 x 700mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 18.9kW



Legend:

A Electrical Connection

3.1 Positioning

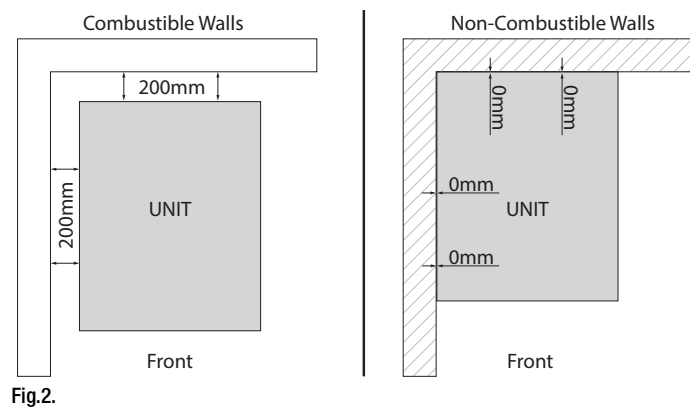
	WARNING
	<p>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</p>

3.1.1 General Information

- The unit must be installed under an extraction canopy
- Have a smooth, level floor which can bear the weight of the unit at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the unit and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents

3.1.2 Spacing

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- **Spacing - Combustible Walls:**
For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**
For installation next to non-combustible walls a minimum distance of 0mm from all sides




- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

3.1.3 Ventilation/Extraction

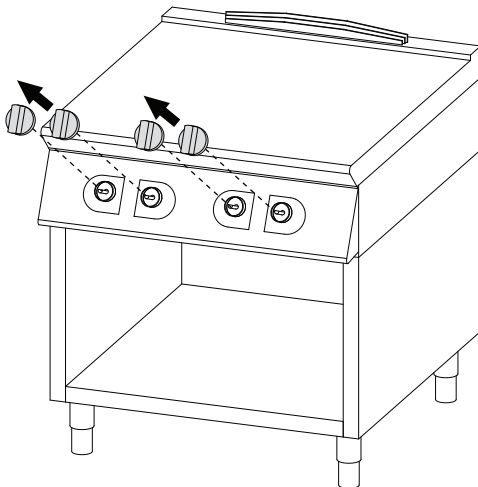
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

Note: Combustible materials must not be used overhead/above the unit.

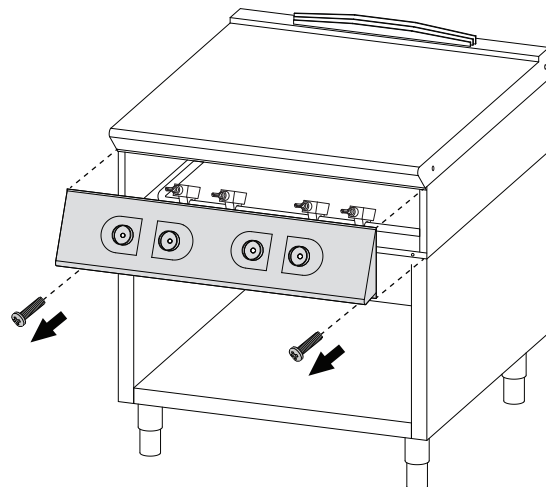
3.2 Line-up Connection

	WARNING
	<p>Must be installed only by an authorised service person</p> <p>If the unit is already installed and connected to power, the power to the equipment must be turned off and isolated.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

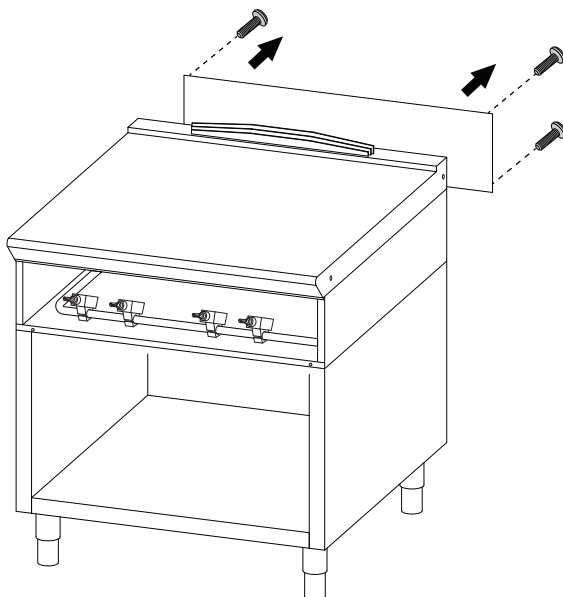
- 1 • Remove the unit control dials



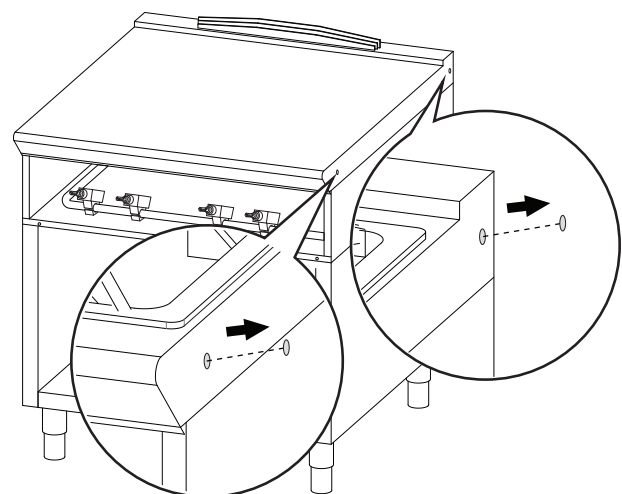
- 2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



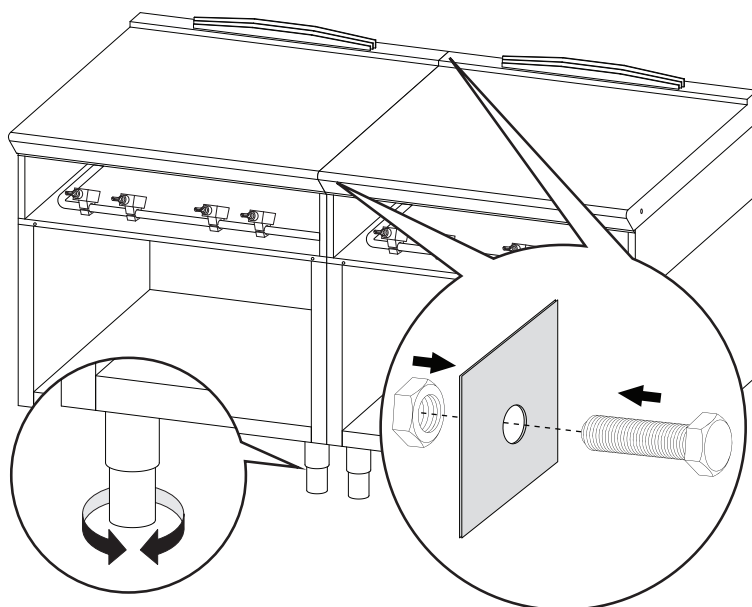
- 3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws



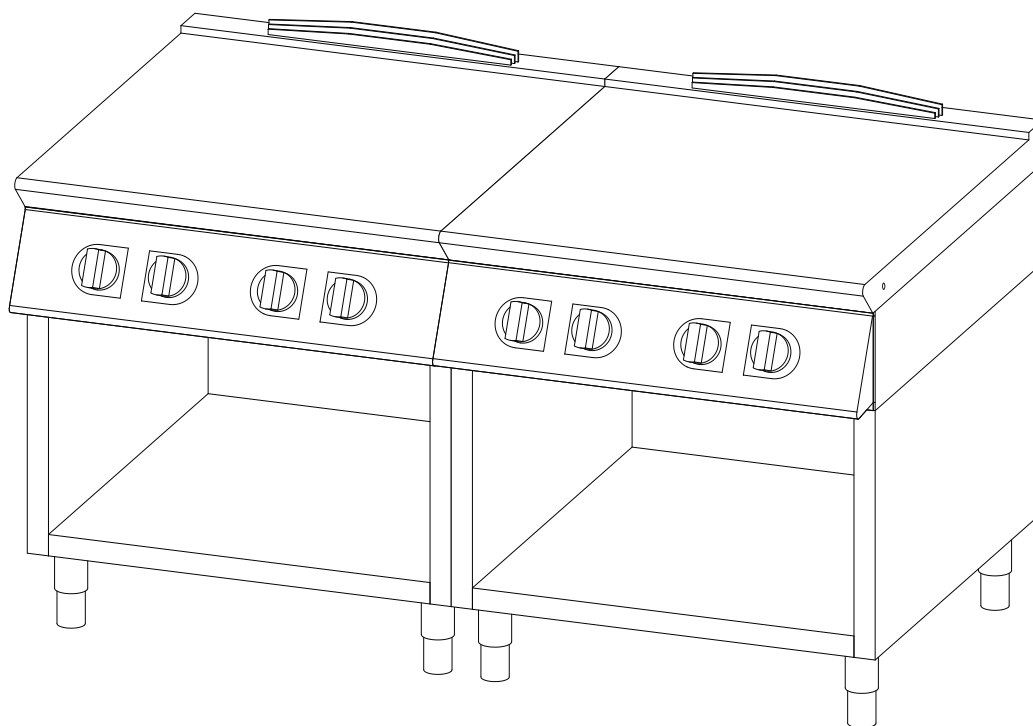
- 4 • On the side of the units to be connected, using long nose pliers remove the fill caps





- 5
- Place the units to be connected next to each other, adjust the legs ensuring the top of the two units sit flush
 - Using the provided bolts and nuts connect the units at the front and rear



- 6
- Re-install the back cover plate, the front fascia and the control dials



3.3 Gas Connection

	<p style="text-align: center;">WARNING</p> <p>This unit must be installed by an authorised person/installer in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.</p>
	<p style="text-align: center;">IMPORTANT</p> <p>The appliance MUST BE tested by the 'Authorised Person/Installer' upon completion of installation</p>

3.3.1 Connecting the gas

If the unit has Stoddart approved factory fitted castors, then the unit must be connected with a flexible gas hose and restraining kit (not supplied by Stoddart). Flexible gas hose connection and Hose assemblies for use with cooking appliances shall be certified as conforming to AS/NZS 1869 and be Class B or Class D. Quick connect devices if provided, shall be certified to AG 212 (to be AS 4627) **No Flexible Gas Hose is supplied with the appliance.** A restraining chain or wire of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the chain or wire shall not exceed 80% of the length of the hose assembly

The appliance shall be installed by an 'Authorised Person/Installer' and in accordance with the manufactures instructions, Australian and New Zealand Gas installation standards and local building codes.

Gas type must be confirmed prior to Gas connection as per the rating plate on the appliance. The unit installation and commissioning must be performed by authorised personal in accordance with gas installation codes.

Note: **The appliance must be tested by the 'Authorised Person/Installer' upon completion of installation.** Air necessary for combustion of the burners is 2 m³/h per kW of power installed. This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: Supply gas pressure must be no lower than **1.3 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum.

Universal LPG: Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **2.65kPa** with all burners operating at maximum.

3.3.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.4): Note: The arrow on the regulator indicates the gas flow direction.

1. Connection side gas from mains
2. Pressure regulator
3. Connection side gas towards the appliance

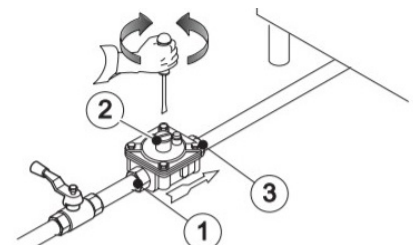


Fig.3.

3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 9 / 2.3.1).

If the gas operating pressure is incorrect, adjust pressure regulator installed on the incoming gas supply to the unit. The operating pressure is measured at the pressure outlet test point (fig 4).

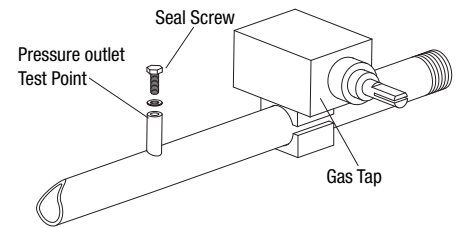


Fig.4.

3.3.4 Low Flame Adjustment

Remove the dial and adjust the low flame adjustment screw 'E' (Fig.5):

1. The burner must not go out or have a flashback when rapidly passing from the maximum to minimum position
2. Check that the flame is stable (change between maximum/minimum flame)
3. If the burner goes out or the flame is too high, further adjust the "low flame adjustment screw"

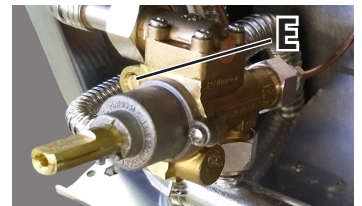


Fig.5.

3.4 Gas Conversion

	IMPORTANT
	<p>Gas Conversion must only be carried out by an authorised person.</p> <p>Incorrect installation may void warranty</p>

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced. Please contact Stoddart for the approved Gas conversion Kit and settings.

3.4.1 Main Burner Nozzle Replacement

To replace the main burner nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the front panel
3. Unscrew the nozzle 'B' (Fig.6) and replace it with the one for the gas type selected based on the indications of the technical data plate (the nozzles are marked in hundredths of a millimetre)
4. Check for gas leak using water and detergent solution

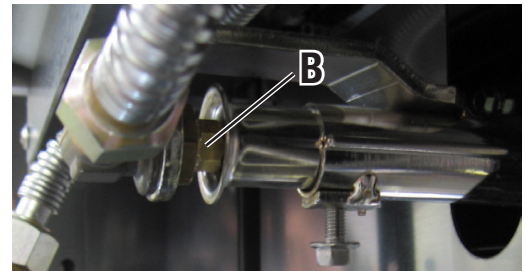


Fig.6.

3.4.2 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory.

Unscrew the nozzle "B" (Fig.6) and install the one for the type of gas, checking the "A" (Fig.7) distance for air (see page 9 / 2.1.3).

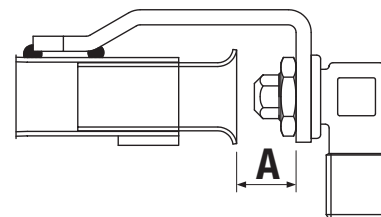


Fig.7.

3.4.3 Pilot Nozzle Replacement

To replace the pilot nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the lower front panel
3. Unscrew the nut "D" (Fig.8)
4. Remove the nozzle "C" (Fig.8) and replace it with the one for the type of gas chosen
5. Re-install the nut "D" (Fig.8)
6. Check for gas leak using water and detergent solution

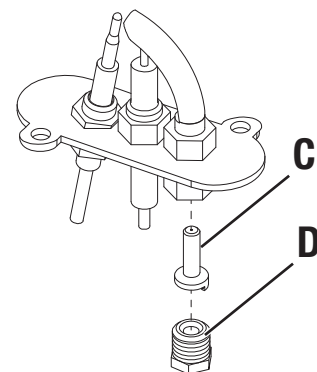


Fig.8.

3.4.4 Oven - Replacement - Burner Nozzle

To replace the oven injector, proceed as follows:

1. Empty the oven cavity
2. Remove the pan and the pilot flame peep hole protection cover
3. Remove the lower faceplate (unscrew the 3 upper screws + 2 lower bolts)
4. Remove the flame deflector on the oven (remove 1 front screw)
5. Replace the injector with the correct gas type injector
6. Adjust gas injector to specified settings (see page 9 / 2.1.3)
7. Check for gas leak using water and detergent solution



Fig.9.

3.4.5 Oven - Replacement - Pilot Burner Nozzle

To replace the oven pilot burner nozzle:

1. Empty the oven cavity
2. Remove the pan and the pilot flame peep hole protection cover
3. Remove the lower faceplate (unscrew the 3 upper screws + 2 lower bolts)
4. Remove the flame deflector on the oven (remove 1 front screw)
5. Unscrew the nut "G" (Fig.10)
6. Remove the nozzle "E" (Fig.10) and replace it with the one for the type of gas chosen
7. Re-install the nut "F" (Fig.10)
8. Check for gas leak using water and detergent solution
9. Re-install the flame deflector on the oven (1 front screw)
10. Re-install the lower faceplate (3 upper screws + 2 lower bolts)
11. Re-install the pan and the pilot flame peep hole protection cover



Fig.10.

3.4.6 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 9 / 2.1.3.

Unscrew the nozzle "U" (Fig.11) and install the one for the type of gas, checking the "A" distance for air.

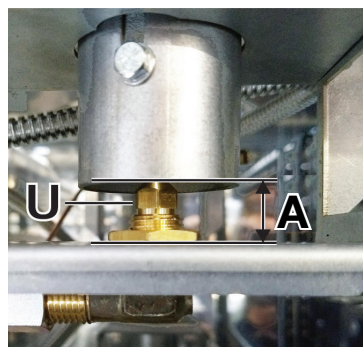
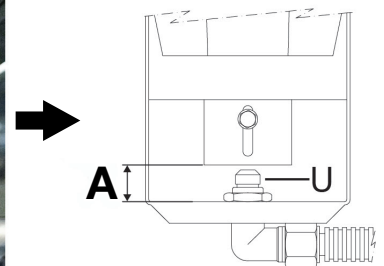


Fig.11.



3.4.7 Final Check



After replacement of nozzles and checking the fixed primary air, light the appliance (4.0 Operation) and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 9 / 2.1.3 If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

Due to continuous product research and development,
the information contained herein is subject to change without notice.

3.5 Electrical Connection

	WARNING
	<p>This unit must be installed in accordance with AS/NZS 60335.1</p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the Electrical Connection lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>
	IMPORTANT
	<p>DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker</p>

3.5.1 Wiring

Electrical Connection:

- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:
- 3Ø + N + E

3Ø N 415VAC 50Hz

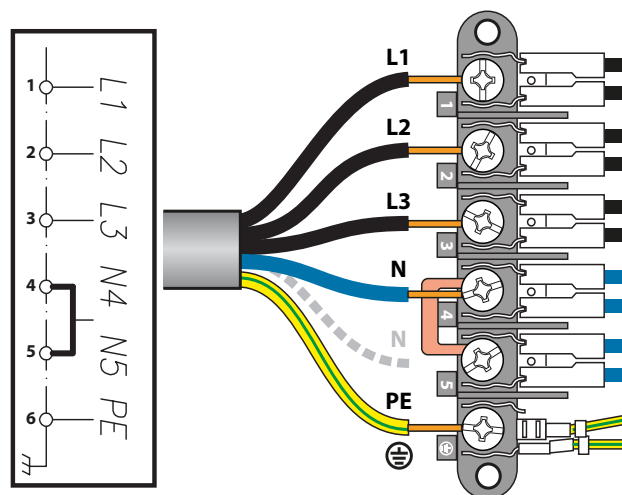




Fig.12.






Notes:

- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

4.1 Gas Target Top Operation

	WARNING
	Hot surfaces! DO NOT TOUCH Contact with skin may cause burns
	WARNING
	DO NOT spray aerosols in the vicinity of the appliance when operating.

4.1.1 Controller Configuration

Control Panel - Hi-Lo	
Symbol	Description
	OFF
	Pilot Flame
	Large Flame (Maximum Power)
	Small Flame (Minimum Power)
	Piezo ignition

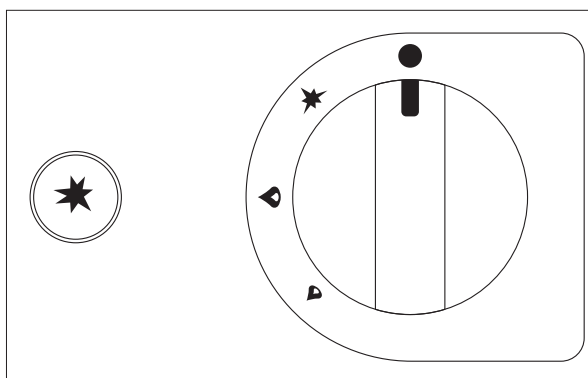



Fig.13.

4.1.2 Operation




1. Press and turn the burner dial to the pilot ★ position
2. Simultaneously press the piezo button ⊛ repeatedly until the pilot flame ignites. Ignition can be observed through the peep-hole located on the control panel. Hold the burner dial down for a further 15-20 seconds, if the flame should go out when the burner dial is released, repeat the previous steps
3. From the pilot flame position, turn the burner dial to the large flame 🔥 (maximum power) or to the small flame 🔥 (minimum power)
4. To turn the burner off, turn the burner dial back to the pilot ★ position. While in this position the pilot flame will remain on
5. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the off ● position

Note: Burner and pilot flame must be turned off at the end of the service period

4.2 Electric Target Top Operation

	WARNING
	<p>Hot surfaces! DO NOT TOUCH Contact with skin may cause burns</p>

4.2.1 Controller Configuration

Control Panel	
Symbol	Description
	Front Zone
	Rear Zone
°C	Temperature Range 100°C - 300°C
	Green Indicator Light

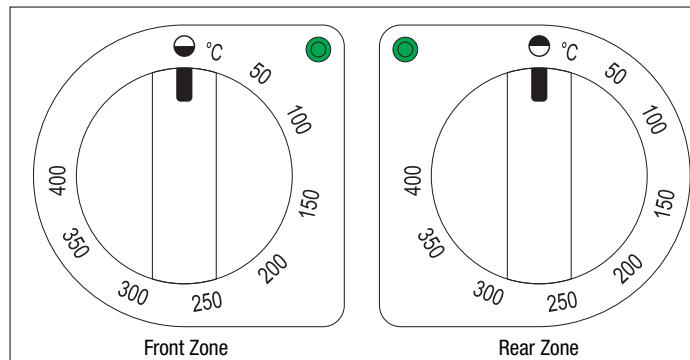





Fig.14.

4.2.2 Operation

1. Place appropriate pot/pan on the boiling plate
2. Turn the zone thermostat dial to the required temperature, the indicator light will turn on indicating that the zone is heating, t. When the set temperature is reached, the indicator light will turn off
3. To generate maximum heat, turn the thermostat dial to 400°C for 5-10 minutes. After 5-10 minutes turn the dial to the required setting
4. To turn the zone off, turn the dial to the OFF position 

4.3 Gas Oven Operation

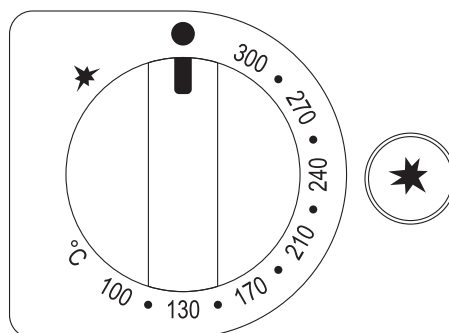
	WARNING
	When the oven cavity is HOT , take care opening the oven door. Burn Hazard!

	WARNING
	Pay attention to liquids (oils/fats), especially if placed at the bottom of the oven cavity. High temperatures, could cause ignition!

4.3.1 Controller Configuration

In range models with a gas oven, the oven has temperature adjustment and a piezo ignition button

Thermostat Dial	
Symbol	Description
●	Oven OFF
★	Pilot Flame
°C	Temperature Range 100°C - 300°C
⊕	Piezo ignition



Thermostat Dial
Fig.15.

4.3.2 Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Press and turn the oven thermostat dial anti-clockwise to the pilot ★ position
2. Open the oven door and move the peep-hole protection cover
3. While pressing the thermostat dial down, press the piezo button ⊕ repeatedly until the oven pilot flame ignites (view through pilot peep-hole). After the pilot light has been lit, continue to hold the thermostat dial down for 30 seconds (this will heat up the thermocouple contact)
4. With the pilot flame lit, close the peep-hole protection cover and the oven door
5. Turn the thermostat dial anti-clockwise and select the required temperature 100°C-300°C
6. To turn the burner off, turn the thermostat dial back to the pilot ★ position. While in this position the pilot flame will remain on
7. To turn completely off, from the pilot flame press and turn the thermostat dial clockwise to the off ● position

Note: Use heat resistant gloves when removing trays, grills and other items from the oven

4.4 Electric Oven Operation

	WARNING
	When the oven cavity is HOT , take care opening the oven door. Burn Hazard!

	WARNING
	Pay attention to liquids (oils/fats), especially if placed at the bottom of the oven cavity. High temperatures, could cause ignition!

4.4.1 Electric Oven Controls

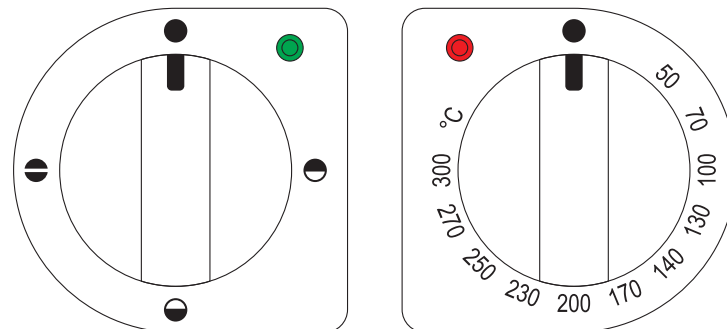
In the range models with an electric oven, the heating elements are located at the top and under the oven cavity base.

Element Dial

Symbol	Description
	Element OFF
	Upper Element
	Lower Element
	Upper and Lower Element
	Green Indicator Light

Thermostat Dial

Symbol	Description
	Oven OFF
	Temperature Range 50°C - 300°C
	Red Indicator Light



Element Dial
Fig.16.

Thermostat Dial



4.4.2 Electric Oven Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Select the required element setting using the element dial, the green indicator light will turn on
2. Adjust the thermostat dial to the required temperature, the red indicator light will turn on indicating that the oven is heating. When the set temperature is reached, the red indicator light will turn off
3. To turn the oven off, turn both dials to the OFF position






Note: Use heat resistant gloves when removing trays, grills and other items from the oven

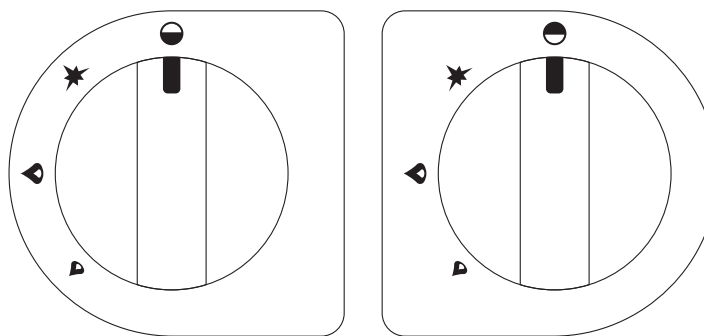
4.5 Gas Boiling Top Operation

	<p>WARNING</p> <p>Hot surfaces! DO NOT TOUCH Contact with skin may cause burns</p>
	<p>WARNING</p> <p>DO NOT spray aerosols in the vicinity of the appliance when operating.</p>

4.5.1 Open Burner Controls

Burner Dial

Symbol	Description
	Front Burner OFF
	Rear Burner OFF
	Pilot Flame
	Large Flame (Maximum Power)
	Small Flame (Minimum Power)



Front Burner Dial

Rear Burner Dial

Fig.17.

4.5.2 Open Burner Operation

1. Press and turn the burner dial anti-clockwise to the pilot ★ position
2. While pressing the burner dial down, bring a match near the burner. After the pilot light has been lit, hold the burner dial down for 30 seconds (this will heat up the thermocouple contact)
3. From the pilot ★ position, turn the burner dial anti-clockwise to the large flame 🔥 (maximum power) or to the small flame 🔥 (minimum power)
4. To turn the burner off, turn the burner dial back to the pilot ★ position. While in this position the pilot flame will remain on
5. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the off ● position

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

5.1.2 Materials Required

- Stainless Steel Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

5.1.3 General Information





- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
DO NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- When using, ensure all liquids and moisture is cleaned up straight away.
Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	<p>IMPORTANT</p> <p>Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required</p>		<p>WARNING</p> <p>This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water</p>
	<p>IMPORTANT</p> <p>Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE</p>		<p>WARNING</p> <p>Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury</p>

5.1.6 Cleaning Procedure (Daily)

1. Using a scraper remove crumbs and small food items from the steel plate
2. Remove the drip tray. Empty the drip tray and clean with warm soapy water. Thoroughly dry
3. Remove the grill rack and crumb tray. Wash with warm soapy water. Thoroughly dry
4. Apply a light film of oil to the target top plate

Note: The drip tray should be checked regularly inspected and emptied as required. Care must be taken as the oils/fats may be hot

5.1.7 Cleaning Procedure - External Surfaces

1. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
2. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
3. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
4. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds


5.1.8 Cleaning Procedure - Oven Cavity

1. Remove racks and wash separately in a dishwasher or kitchen sink, thoroughly wipe dry after cleaning
2. Using a good quality nylon brush remove crumbs and small food items
3. Clean using a clean cloth dampened (not wet) with clean warm soapy water until all soil has been removed
4. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry. Do NOT let water pool, check crevices and folds

5.1.9 Cleaning Trivets and Burners

1. Remove trivets from the cooktop
2. Remove burner cap and burner complete with venturi tube, from the cooktop, taking care not to damage the thermocouple
3. Trivets and burners should be washed with clean warm soapy water until all soil has been removed. Dry thoroughly

5.2 Maintenance

	WARNING
	Maintenance tasks are only to be completed by authorised service people

5.2.1 Periodic Maintenance

All controls and mechanical parts of the appliance should be checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

Maintenance / Inspections	Possible Causes	Frequency
Inspection of unit	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Gas Burner Components	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced	12 Months
Pilot Burner Nozzle	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	6 Months
Oven Burner Injector	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced See 3.3.3	6 Months
Oven Pilot Burner Injector	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced See 3.3.4	6 Months
Control Dials	Check Mechanical parts for any damage, loose or missing components	12 Months
Appliance Structure	Tighten any loose screws/bolts	12 Months

5.2.3 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

Problem	Possible Causes	Possible Corrective Action
Pilot Burner Does not Light	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Gas valve turned off	Turn the valve on
	Faulty gas valve	Contact the Stoddart service department
Pilot burner goes out when dial is released	Thermocouple not heated enough	Hold burner dial down for longer
	Faulty thermocouple	Contact the Stoddart service department
	Burner dial is not being pressed correctly	Ensure dial is at the Pilot position, press dial down
	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Faulty gas valve	Contact the Stoddart service department
Pilot burner is lit but burner does not light	Loss of pressure in gas pipe	Contact the Stoddart service department
	Blocked Injector	Contact the Stoddart service department
	Burner holes blocked	Clean burner and clear blockage
	Faulty electrical system contacts	Contact the Stoddart service department
	Faulty thermostat	Contact the Stoddart service department
Open burner flame yellow	Aeration setting incorrect	Contact the Stoddart service department
	Incorrect gas supply pressure	Contact the Stoddart service department
	Obstruction in burner	Contact the Stoddart service department
Oven temperature cannot be adjusted.	Faulty gas valve	Contact the Stoddart service department
	Faulty thermostat	Contact the Stoddart service department
	Faulty electrical system contacts	Contact the Stoddart service department
Oven not heating	Elements not turned on	Turn elements on
	Safety thermostat tripped	Contact the Stoddart service department

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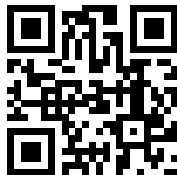
Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

www.stoddart.com.au

Australian Business Number: 16009690251

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

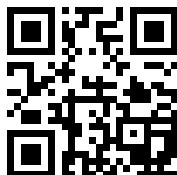
New Zealand

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Service Request

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New Zealand Business Number: 6837694

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

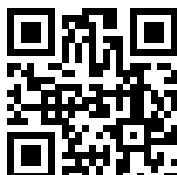
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Service Request

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