



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

GasMax KB-5LPG Semi-Automatic 5 Burner Kebab Machine – LPG, 56kg Capacity

Model / SKU: KB-5LPG

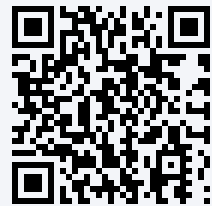
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2414/product/7790/>

GASMAX DONER KEBAB

USER'S MANUAL



PLEASE KEEP THIS MANUAL FOR FUTURE INFERENCE!

GASMAX Doner Kebab KB series

Attention

The unit can use LPG or natural gas. Pay attention to the data plate. Make sure that the available gas is indicated on the data plate.

If the local available gas is different from the specified on the data plate, stop the installation at once. Call the distributor for information.

You may adjust the injectors at your own requirement. Buy the designated injectors from the local distributor. The original standard varies from different countries or regions. The local available gas and gas pressure must be the same as that indicated on the data plate. The conversion from the specified gas to other gases must be performed by a qualified technician. Never try to do it on your own. Danger may occur.

Important:

- 1. Read this manual carefully before using the appliance.**
- 2. Keep the manual for future consultation after installation.**
- 3. See the appliance data plate positioned on the side panel in order to identify the appliance product model.**

Important:

The purchaser of this appliance must post in a prominent location instruction to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

For your safety

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

Warning:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment. Only qualified person can install the appliance and convert it for use with other gases. This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. This appliance should be connected to the gas supply by qualified personnel only

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed in accordance with the regulations in force. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept. The flow of air are required for combustion must be big enough.

DANGER: HEALTH HAZARD

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

DANGER: FIRE AND EXPLOSION HAZARD

Never use an open flame to check for gas leaks. Fire and explosion may result.

Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases.

Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.

All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame.

Verify fuel gas type. If the available fuel does not match the nameplate specification, call for a qualified technician to exchange the part.

If you smell gas

DO NOT try to light any appliance.

DO NOT touch any electrical switch.

DO NOT use any telephone in your building.

In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location. Follow the instructions received from the gas supplier immediately and exactly.

Lighting, relighting, shutdown instructions

1) Press the knob and fire the burner with cigarette lighter. Hold the knob for 20 seconds and then release it. Repeat it if the burner is not lit.

2) If the flame could not be maintained turn burner off and wait 5 minutes, then repeat.

3) For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

Dimensions

Model	Height	Width	Depth	Weight	Gas Cons NG MJ/h	Gas Cons ULPG MJ/h
KB-2	629mm	537mm	639mm	30kg	26	24
KB-3	843mm	537mm	639mm	34kg	39	36
KB-4	1013mm	537mm	639mm	39kg	52	48
KB-5	1139mm	537mm	639mm	44kg	65	60
Gas Connection : at rear of appliance 50mm from right side						

Burner : doner kebab	Natural Gas	ULPG (Propane)
Gas Consumption MJ/h	13 / burner	12 / burner
Injector Size mm	1.5mm	0.9mm
Test Point Pressure kPa	1.0kPa	2.65kPa
Refer appliance data plate for confirmation of details		

Packaging

Packing materials are environmentally friendly and can be stored without risk, or burned in a special waste incineration plant

Use

During operation some parts of the appliance may be very hot! Never touch any hot parts without gloves on.

Our appliances offer high performance and efficiency. To reduce consumption of gas, electricity or water, do not use appliance when empty or in conditions that compromise its optimal efficiency (e.g. with doors or lids open, etc). When possible, preheat only before use.

Cleaning

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products which are more than 90% biodegradable.

Installation

Installation must be carried out only by authorised, licensed installers in accordance with these instructions, local gasfitting regulations, local building codes, water supply regulations, electrical wiring regulations, the Gas Installation Code AS5601 and any other relevant statutory regulations.

Unpacking

Remove the packing.

Carefully remove the protective film from metal surfaces.

Remove any traces of glue using a suitable solvent. Ensure appliance components are correctly positioned.

Importantly:

Immediately check for any caused during transport.

Inspect the packs before and after unloading.

The forwarder is responsible for the safety of the goods during transport and delivery. Notify the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on dispatch note.

Keep all documentation contained in the packing.

Positioning

The installation diagrams give the overall dimensions of the appliances and the positions of the gas connection.

Appliances can be installed separately or in combination with other appliances in the same range.

Leave at least 100mm between the appliance and the side wall and 100mm to rear walls. When positioned under a grease filter, the appliance must have at least 1350 mm between the top of the appliance and the bottom edge of the filter.

Maintain an adequate distance between the appliance and any combustible walls.

Leave an adequate distance between the appliance and any side walls in order to allow subsequent servicing or maintenance operations.

Suitably insulate any surfaces that are less than the specified distances from the appliance.

Securing To The Floor or Bench

To avoid accidental tipping of certain modules, fix them to the floor or bench surface. This must be done in situations where hose assemblies are used for gas connection. When mounting onto a bench, ensure appliance is adequately supported.

Exhaust

The appliance must be installed under a ventilation exhaust system complying with the local building regulations and AS5601 – Gas Installation code.

Place the appliance under the extractor hood to ensure removal of fumes and steam produced by cooking.

The correct clearance between the appliance and the grease filter must comply with the current standards and be not less than 1350 mm.

Where there is no exhaust hood, do not install appliance, but contact local authority for information and guidance on installation. Note – minimum clearance above appliance should not be less than 1000mm.

Connections

Refer to appliance data plate for information relating to gas consumption, pressures etc.

The appliance is arranged for connection at the rear located 150mm from top and 50mm from side.

An appliance gas pressure regulator must be fitted for Natural gas and ULPG appliances. Refer AS4563 – Commercial Gas Catering Equipment (implementation Jan 2005)

Fit an appliance isolating valve before the inlet. This must be a ¼ turn type, be approved and be in an accessible location when the appliance is installed and working.

Test point for checking gas pressures is located on the manifold behind the front cover. Remove knobs, and screws to access test point. Ensure test point is resealed and leak tested after use.

Important!

For all gas appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet. Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.

Do not use pipes of a diameter smaller than that for which the appliance is designed. Refer AS5601 Gas Installations for Pipe sizing tables.

After installation the pipework should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.

Make certain the appliance is arranged for the type of gas to be used. Otherwise the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type. Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.

Use of Flexible Hoses: Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer to AS5601 for hose connection requirements. The hose assembly must comply with AS/NZS1869 – Class B and be kept as short as possible. A chain must be fitted to restrict the appliance movement to no more than 80% of the hose length. Ensure hose is adequate for appliance gas consumption. The hose must not contact any surface which is likely to get hot.

Supply Pressure Check

Make sure the appliance is suitable for the type of gas available, according to that given on the data plate.

The supply pressure must be measured with the appliance operating, using a manometer (min 0.1kPa)

Ensure gas is turned off.

Remove control panel.

Remove test point screw from the pressure test point and connect the manometer. Turn the gas on slowly, light 50% of the burners and compare the value read on the manometer with that given on the data plate.

If the manometer gives a pressure outside the range adjust the gas regulator supplying the appliance. If the pressure cannot be adjusted to the correct value check the installation to determine problem.

Gas Pressure Regulator

The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all of the appliances connected to the piping.

The gas pressure regulator will ensure constant outlet pressure over varying inlet pressures. When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating e.g. with 50 – 75% of burners operating.

Test point pressures are: 1.0kPa for Natural Gas
2.65kPa for U.L.P.G. (Propane)

To adjust regulator, remove cover cap. Turn screw clockwise to increase pressure or anti-clockwise to decrease pressure.

Electrical connection

The voltage rating is 240V/50Hz. And the appliance should be grounded safely;

The air switch for the power cord should be above 15A;

Connect the live and neutral lines accordingly;

Select the gas type according to the data plate. Connect the gas pipe to the inlet pipe joint. Then fasten the tube with a snap ring. No leakage should be observed.

Operation

Lighting & Relighting

1. Press the knob and rotate counter-clockwise to  mark and light the burner with a long cigarette lighter.
2. Hold the knob for 20 seconds and then release it.
3. Repeat it if the burner is not lit.

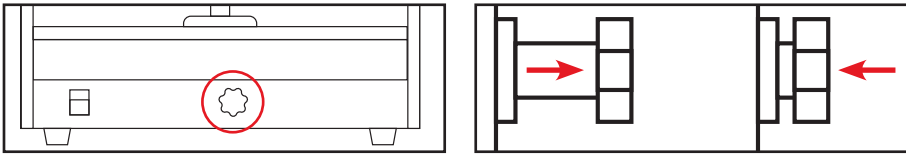
NOTE: When the unit is lit for the first time, it might take a longer time due to the cold air in the pipe. If the flame does not light the first time, turn the burner off and wait 5 minutes, then repeat. See troubleshoot section if the problem persists.

Shutdown

- To turn off the burner, rotate the knob clockwise to "OFF" mark on the control panel.
- For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

Burner Adjustment

- This unit features a rail mechanism that allows the distance between the spit assembly (and meat) and the burners to be adjusted when necessary.
 1. Pull the knob towards you to bring the burners closer to the spit assembly.
 2. Push the knob away to move the burners further away from the spit assembly.



CAUTION: Make sure the back bracket clips are removed before attempting.

WARNING: Be careful when adjusting the burners. Make sure the machine and gas supply are secure. A flex hose is needed to operate this feature.

Cooking & Handling Instructions

Loading Meat Cones

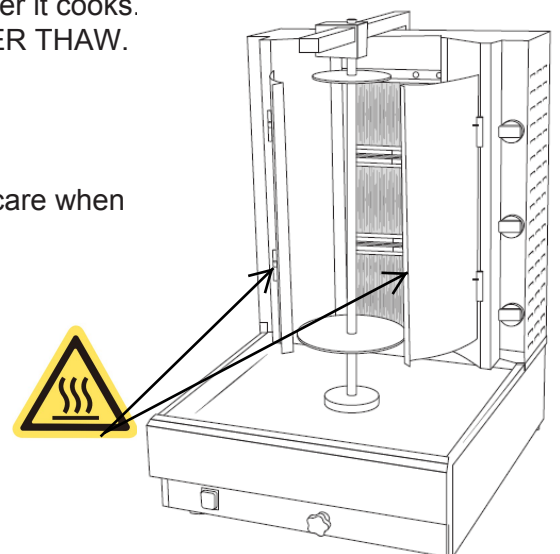
1. Place spit assembly through hole in cone, with smaller diameter of cone supported on the round disk of the spit assembly.

NOTE: The higher the meat is placed on the spit assembly, the faster it cooks.

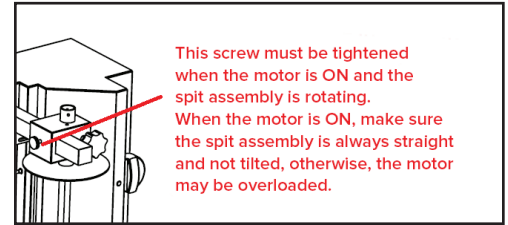
NOTE: If using frozen meat cone, ALWAYS LOAD FROZEN, NEVER THAW.

Warning!

Baffle plates can get hot during heating up and can cause burns. Use care when operating, cleaning, and servicing the kebab.



2. Remove spit assembly:
 - a. Loosen the adjustment screws of the spit support at the top of the spit assembly.
 - b. Lift up the spit assembly to remove it from the base.
 - c. Once dislodged from the base, lift the spit support at the top of the spit assembly and pull the spit assembly down and out of the top spit support.
 - d. You are free to load your spit.
3. Install spit assembly:
 - a. Place your spit assembly through the upper support fist and then lower the spit assembly into the base to engage the motor drive.
 - b. When motor is ON, the spit assembly must always be straight and the upper adjustment screws should be tight otherwise the motor might become overloaded.
4. Keep the meat 4"–5" away from the heat source.
5. Meat turns very slowly. If the cone is not turning, the lower part of the spit assembly may not be seated in the motor hole properly.



Cooking Meat Cones

1. Turn the motor and burners on and let cook until browned outside.
 - **MAKE SURE THE MEAT YOU SERVE IS FULLY COOKED!**
(Minimum Internal Temperature of 158° or higher for Beef & 170° for poultry or pork).
We suggest that you further cook any poultry or pork product on a hot grill to ensure a 170° temperature.
 - A probe type food thermometer must be kept readily available and routinely used to monitor food temperatures during preparation and storage.
 - If undercooked meat is cut, it **MUST BE PLACED ON A GRILL/GRIDDLE AND ALLOWED TO FULLY COOK.**
2. Slice the meat thin as possible with a 12" straight edge beef slicer or electric slicing knife.
 - All sliced meat must be held at 165° F or above in a steam cabinet until served.
 - Knives and catch pans must be cleaned and sanitized before use and after cuts are made that are deep enough to penetrate or slice into undercooked meats.
3. The meat cone must cook continuously until completely carved. The cooking may only be stopped to allow for safety during the carving action only.
 - **UNDER NO CIRCUMSTANCES CAN THE BROILING UNIT BE TURNED OFF AND ON DURING THE DAY TO COMPENSATE FOR SLOW SALES PERIODS.**
 - The size of the cone should be determined by business volume demand.
 - The expected time for the total cooking of the cone is 3-4 hours.
4. At the end of the day, all remaining meat **MUST** be cooked and carved. No cooked meat can be taken off the spit assembly and refrigerated. The cooked slices must be held under refrigeration at 45° F. or below in shallow covered pans.
5. All leftovers must be heated rapidly the following workday to minimum of 165° F until served. (Grill, Microwave, etc.)

Daily Checking

- Check the appliance before and after use.
- Carefully inspect that the unit is clear of any damage or defects.
- Call a qualified technician for immediate repair before use.
- Before using, make sure the equipment is leveled and does not rock.
- Be certain that the power cord and gas pipe is not worn out or broken.
- When in use, if you smell gas or an unpleasant smell and/or hear a grinding noise please stop use immediately.
- Please check the gas connection, as well as check if the spit assembly is installed correctly.

Transportation & Storage

- In the process of transportation, the appliance should be handled carefully, preventing any intense shaking.
- The packaged appliance should be stored in a well-ventilated area free of caustic air.
- DO NOT place in an outside area.
- DO NOT store upside down.
- If it is for temporary storage, the weather-proof method should be taken.

Cleaning & Maintenance

Before Cleaning & Maintenance

1. Cut the power off, and turn the main gas valve off when cleaning is carried out.
2. Leave the unit until it cools down completely to avoid accidental burns.

NOTICE:

- DO NOT clean the ceramic plate.
- DO NOT use a water jet to clean the appliance.
- DO NOT use chlorine or sulfate/sulfide cleaners.
- DO NOT use a metallic scoring pad or harsh cleaners.
- DO NOT get water or soap in the motor gear assembly.
- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the kebab exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
- Remove discolorations by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- Always rub with the grain of the stainless steel.

Cleaning & Maintenance (Continued)

Daily Cleaning

General Cleaning

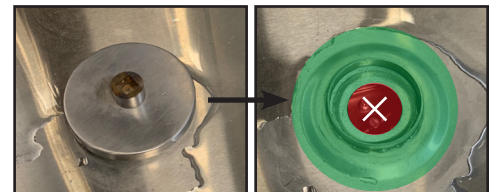
1. Clean all exterior surfaces at least once daily.
2. Spit assembly should be cleaned daily.
3. Use a damp cloth with warm water and a mild soap or detergent.
4. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

Normal Dirt, Grease, and Product Residue Removal from Stainless Steel

1. After each use, use a non-scratch scraper or flexible spatula to remove excess grease and food. A grease tray is provided for the drippings.
2. Use ordinary soap and water (with or without detergent) applied with a sponge or cloth.
NOTE: Never use vinegar or any corrosive cleaner.
3. Dry thoroughly with a clean cloth.
4. To extend the life of this machine, make sure to push back the burners to their original position and:
 - a. Clean the entire basin.
 - b. Clean all corners of the basin that were covered by the burners.
 - c. Remove the spit assembly and grease protection cap.
 - d. Carefully clean around the motor gear hole.

(Green = clean / Red = do not clean or get wet)

NOTE: DO NOT get any water or soap into the motor gear assembly.



Heavy/Baked-on Dirt, Grease, Residue Accumulation

1. Apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal.
2. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel.
NOTE: NEVER RUB WITH A CIRCULAR MOTION.
3. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with a scouring pad.
NOTE: DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish.
NOTE: NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS.
4. Surfaces that are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosion. Refinishing may then be required.

Darkened Areas & Heat Tint

- Darkened areas, called “heat tint,” sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat.
- These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful.
- Heat tint can normally be removed by the above cleaning techniques, but tint which does not respond to that procedure calls for a vigorous scouring in the direction of the polish lines, using a scouring pad in combination with a powdered cleanser.
- Heat tint action may be lessened by not applying or by reducing heat to equipment during slack periods.

Troubleshooting

CAUTION: Any and all replacements and/or adjustments related to gas supply require a professional technician.

Issue	Potential Cause	Remedy
Spit does not rotate	Failure of the power switch	Replace the power switch
	Failure of the motor	Replace the motor
	Spit base does not sit properly on the motor shaft	Place the spit and rotate it until the base is locked
	The adjustment screw is not tight and the spit is not straight. This causes the motor to overload	Make sure the spit is always straight
Burners cannot be lit	Loose connection of thermal couple	Fasten the thermal couple
	Thermal couple is not exposed enough to the heat	Adjust the locking nut to expose more of the thermal couple
	Failure of the valve	Replace the valve
Burner is not hot enough	Regulator is not converted for the gas	Check the regulator insert pin and make sure it is correct
Burner is too hot	Wrong type of gas	Please make sure the nozzle is correct for the feeding gas
Burner extinguishes	Thermocouple gets cold when the burner is set to MIN	Adjust the low flame bypass screw: Clockwise for less gas flow, counter-clockwise for more gas flow
Grinding noise	Overloaded motor caused by overloaded spit or spit not being installed correctly	Ensure you abide by the unit's capacity guideline. Reduce meat on spit assembly and ensure spit is installed correctly

Gas Conversion Kit Installation

⚠ WARNING

- This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction.
- If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life.
- The qualified service agency is responsible for the proper installation of this kit.
- The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

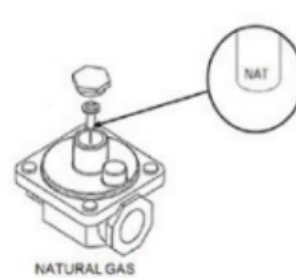
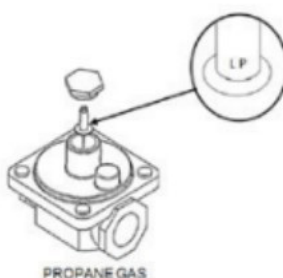
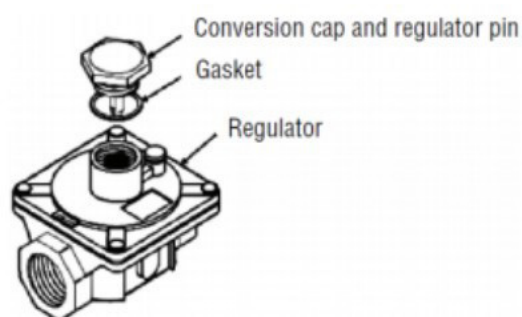
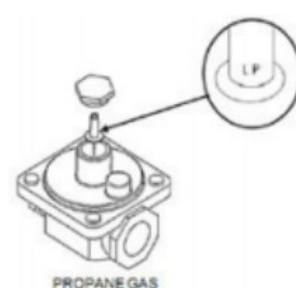
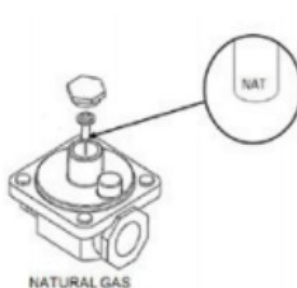
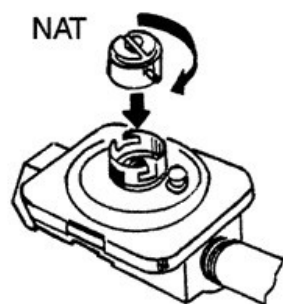
⚠ WARNING

- The gas supply shall be shut off, before proceeding with the conversion.

Installation Instructions

1. Check that the main gas supply has been shut off.
2. Convert the pressure regulator. The kebab is equipped with a convertible pressure regulator.
3. To convert, follow the illustrations below for the type of regulator.

Gas Type	Test Point Pressure kPa	Injector Size mm
ULPG (Propane)	1.0kPa	0.9mm
Natural Gas	2.65kPa	1.5mm



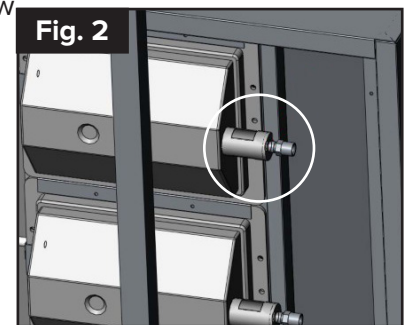
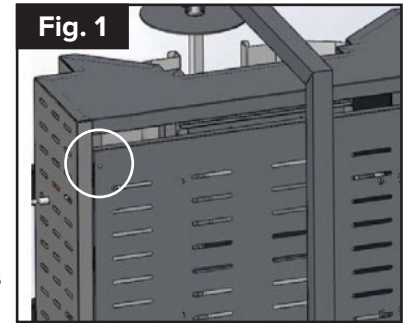
Gas Conversion Kit Installation

1. Shut off the gas supply to this unit and disconnect it from the gas supply.
2. Open the back board by unscrewing the four screws on the back of the unit. This will remove the back cover and expose the burner nozzles. (Fig. 1)
3. Unscrew the existing burner nozzles from the manifold and replace them with those in the kit. (Fig. 2)
4. Verify that the incoming gas pressure is in accordance with the appropriate table in the Manual.

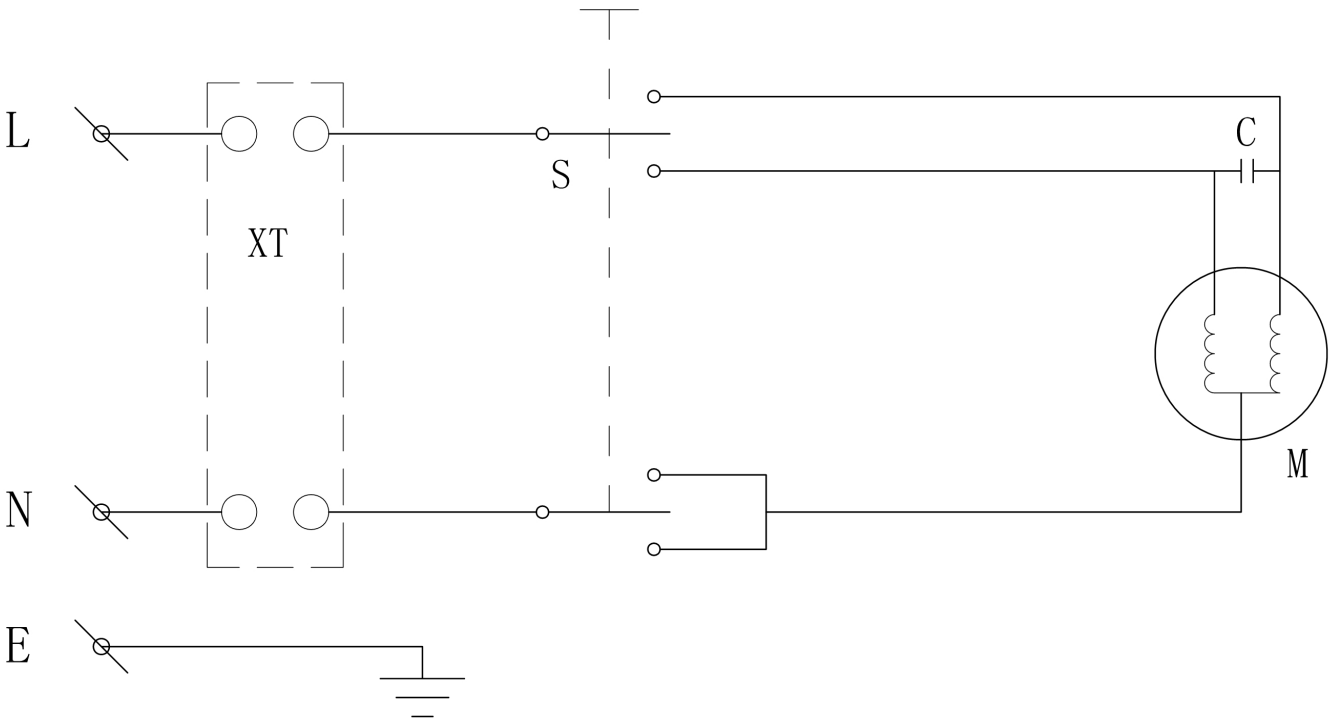
NOTE: Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI. If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.

Convertible Regulator:

- Inlet Connection 3/4" FNPT
 - Outlet Connection 3/4" FNPT
 - Inlet pressure 1/2 PSIG
 - Outlet pressure: NG 1.0kPa/LP 2.65kPa
 - Max. Flow capacity: 200,000BTU/h
5. Open the gas supply to the unit and check for leaks using a solution of soapy water applied to each connection in the gas supply system. Warning: Matches, candle flame or other sources of ignition shall not be used for this purpose.
 6. Turn off the gas supply to the unit. Attach a manometer to the burner manifold pressure tap.
 7. Shut off the gas supply to the unit. Disconnect the manometer and reinstall the pressure tap plug.
 8. Open the gas supply and use a solution of soapy water to verify the plug is not leaking.
 9. Light the unit and verify proper operation in accordance with the instructions in the Installation and Operation Manual.
 10. On the back of the unit, apply the conversion label as close to the serial plate as possible and affix the conversion date label where it can best be seen. Please detail: conversion date, gas type.

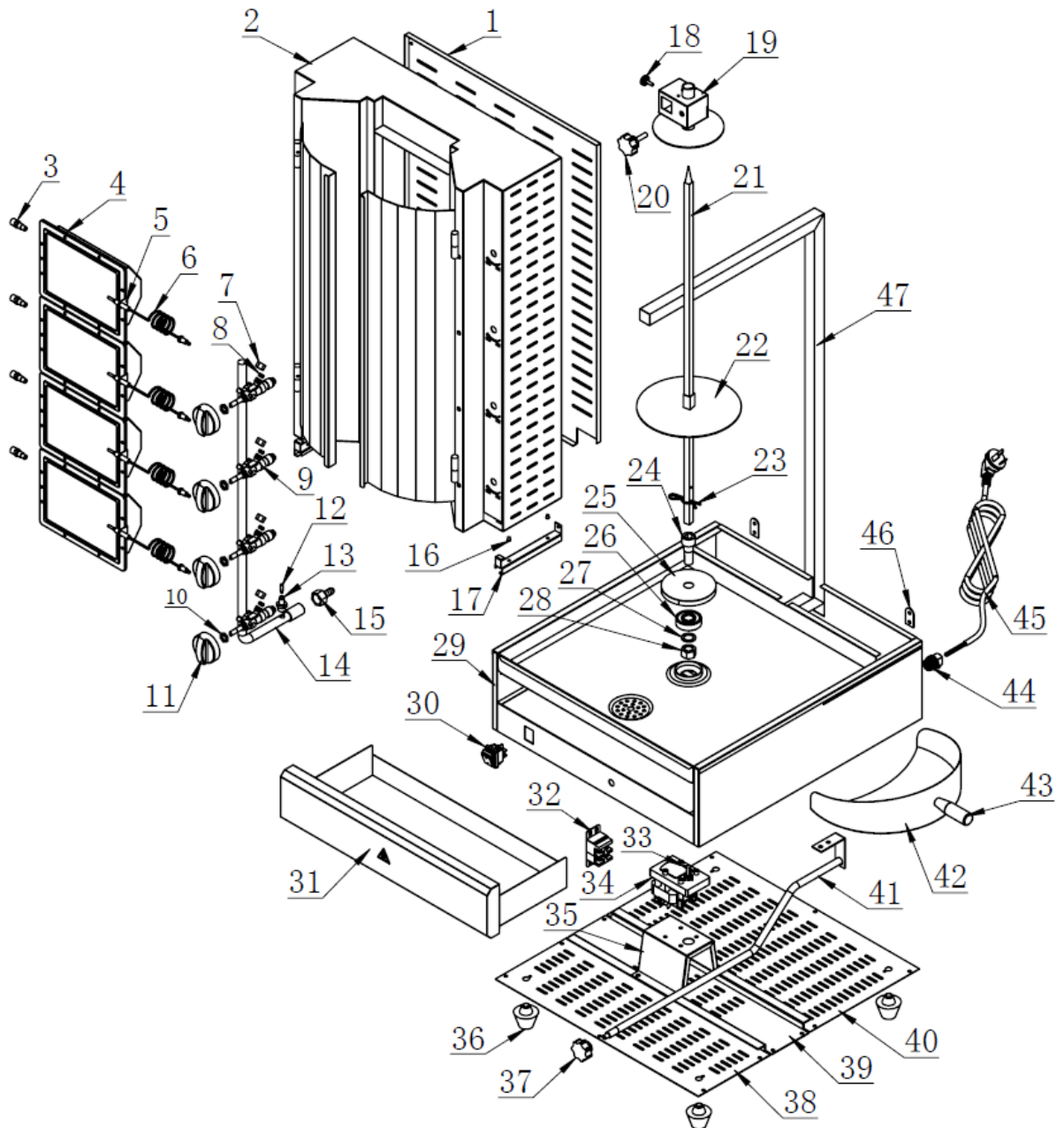


Circuit Diagram



XT-----Terminal S-----Switch C-----Capacitor M-----Motor

Parts Diagram



Parts Diagram

1	Back plate	25	Bearing cover
2	Frame assembly	26	Bearing
3	Injector	27	Flat washer
4	Burner	28	Nut
5	Thermal couple bracket	29	Bottom case
6	Thermal couple	30	On/off switch
7	Locking nut	31	Grease collector
8	Compression ring	32	Terminal
9	Gas valve	33	Pin
10	Locking nut	34	Motor
11	Knob	35	Motor bracket
12	Pressure test nipple	36	Rubber foot
13	Pressure test base	37	Sliding shaft knob
14	Gas manifold	38	Front bottom plate
15	Pipe joint	39	Middle bottom plate
16	Sliding column	40	Back bottom plate
17	Sliding bracket	41	Sliding shaft
18	Locking nut	42	Meat shovel
19	Top case of spit	43	Meat shovel handle
20	Knob	44	Power cord grip
21	Spit	45	Power cord
22	Grease protecting plate	46	Locking pin
23	Pin of spit	47	Frame
24	Spit base		

APPLIANCE SERVICE

Appliance must only be serviced by an FED authorised person.

Appliance should be serviced at least every 2 years or more frequently depending on use.

This service is not covered by warranty.

-Service should include check operation of valves, safety devices, all other components and for gas leaks.
-Any parts which have deteriorated or not working correctly should be replaced by genuine parts available from FED.

FOOD EQUIPMENT DISTRIBUTORS Pty Ltd

3B, 400 Moorebank Ave,

Moorebank NSW

www.foodequipment.com.au



Federal Hospitality Equipment Pty Ltd

Australia

ABN 84 169 357 448

3B, 400 Moorebank Ave, Moorebank NSW 2170 Australia

P: 1300 887 055

F: +61 2 9771 3061

www.foodequipment.com.au



New Zealand

NZBN: 942 903 654 5568

146 Neilson Street Onehunga 1643, Auckland, New Zealand

P: 09 415 6470

F: 09 415 6471

www.fedproducts.co.nz

