



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

B+S CCF-HP1+1R Single Hole Hi Pac Wok with Right Rear Pot & Side Prep Table

Model / SKU: CCF-HP1+1R

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



CCF Hi-Pac Flued Chinese Cooking Table **Model No's.: CCF-HP & VCCF-HP**

Approval No.; GMK10700

B&S Commercial Kitchens Pty Ltd

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Owing to continual product development and improvements to its products, B&S Commercial Kitchens Pty Ltd reserves the right to change the product specifications and design without prior notice.

Table of Contents

INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL1

CCF Hi-Pac Flued Chinese Cooking Table.....1

Product Specifications & Introduction4

 Table 1: Nominal Terminal Input Rates & Injection Sizes..... 4

 Table 2: Standard Model General Information 4

 Figure 1: Plumbing Connections-CCF-HP1+1R..... 4

 Table 3: Plumbing Connections 5

 Figure 2: Plumbing Connections-VCCF-HP1 5

 Table 4: Plumbing Connections 5

 Figure 3: Plumbing Connections-CCF-HP1..... 5

 Table 4: Plumbing Connections 6

IMPORTANT WARNINGS.....6

INSTALLTION INSTRUCTION.....6

Installation Instructions7

 Regulations..... 7

 Data Label 7

 Ventilation 7

 Combustible Surfaces 8

 Gas Connection 8

 Pressure Test Point 9

 Water Connection 9

 Electrical Connection 9

 Before Leaving - Commissioning..... 9

Operating Instructions9

IMPORTANT WARNING!.....10

IMPORTANT WARNING!.....10

 Lighting Instructions..... 11

 Shutdown Procedure 11

 Telescopic Laundry Arm – Manual Control (Water Cooled Models) 11

IMPORTANT WARNING!.....11

 Short/ Long Laundry Arm Operation with Knee Valve – Where Fitted..... 11

IMPORTANT WARNING!.....11

 Maintenance and Care 11

Servicing Instructions12

 Removal of Front Panel..... 12

 Replacement of The Combination Control 12

 Replacement of The Single Solenoid Valve (if fitted) 13

 Replacement of The Spark or Sense Electrode 13

 Servicing WokSpout – Where Fitted..... 13

 Servicing Knee Valve – Where Fitted..... 13

 Conversion from Natural Gas to LPG Gas 13

STANDARD WARRANTY CONDITIONS15

Product Specifications & Introduction

Appliance Name: CCF Hi-Pac Flued Chinese Cooking Table
This appliance may be branded as B&S Black, Verro and K plus

Manufactured By: Certificate Holder:	B&S Commercial Kitchen s Pty Ltd 57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
Model Number/s:	CCF-HP with or without side pot (ring) option, may also be combined with a steamer, boiling top or unflued wok section
Approval Number:	GMK10700
Gas Types:	Natural Gas and LPG

We are confident that you will be delighted with your B&S Hipac wok table, and that it will become the backbone of your kitchen. To ensure you receive the utmost benefit from your new B&S appliance, there are two important things you can do.

1. Ensure you read this booklet carefully and follow the instructions given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be unsure of any aspect of the operation/performance, servicing and installation of the appliance, please contact your B&S dealer immediately. In most instances a phone call could answer your question.

Table 1: Nominal Terminal Input Rates & Injection Sizes

Burner Type	Gas Ty pe	Electrical Requirements	Injector size	MJ/h per Burner (High)	Test Point Pressure
Burner	Natural Gas	240V (10A)	2.85mm	135	0.9KPa
	LPG-CCHP1+1L/R	240V (10A)	1.00mm	140	2.5KPa
	LPG-CCFHP1	240V (10A)	1.25mm	165	2.3KPa

Please note that the minimum gas inlet pressure should be at least 1.13KPa (Natural Gas) and 2.75KPa (Propane). Gas pressure must be checked when all other equipment on the same line is turned ON high

Table 2: Standard Model General Information

	Weight (kg)	Overall Height (mm)	Overall Depth* (mm)	Overall Width* (mm)
CCF Hi-Pac	400	1,300	840	700 or 1,200

Figure 1: Plumbing Connections-CCF-HP1+1R

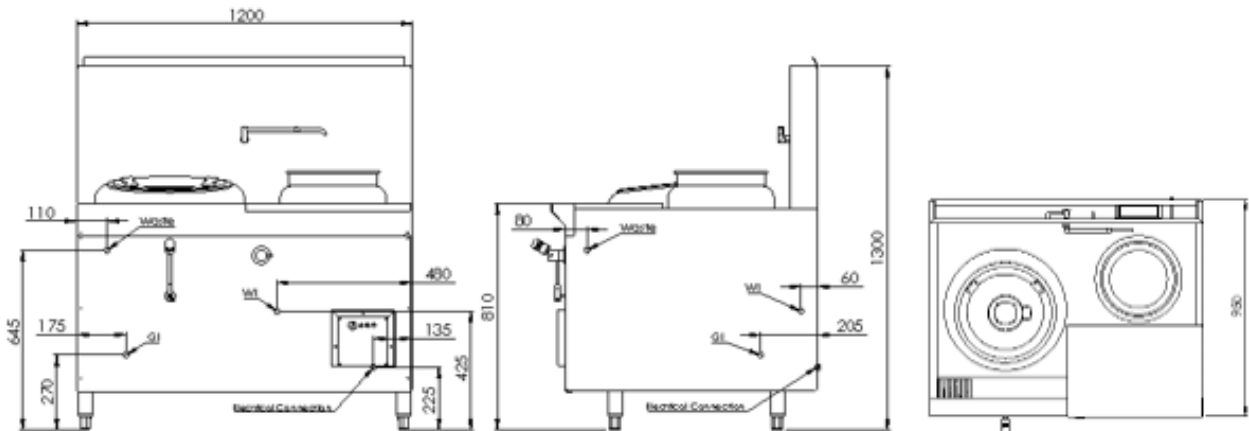


Table 3: Plumbing Connections

	Connection	Position fromFloor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	425 (+/-5)	60 (+/-5)	480 (+/-5) LHS
Gas Inlet (GI)	3/4" male BSP	270 (+/-5)	205 (+/-5)	175 (+/-5) RHS
Waste (D)	2" BSP	645(+/-5)	850 (+/-5)	110 (+/-5) LHS

Figure 2: Plumbing Connections-VCCF-HP1

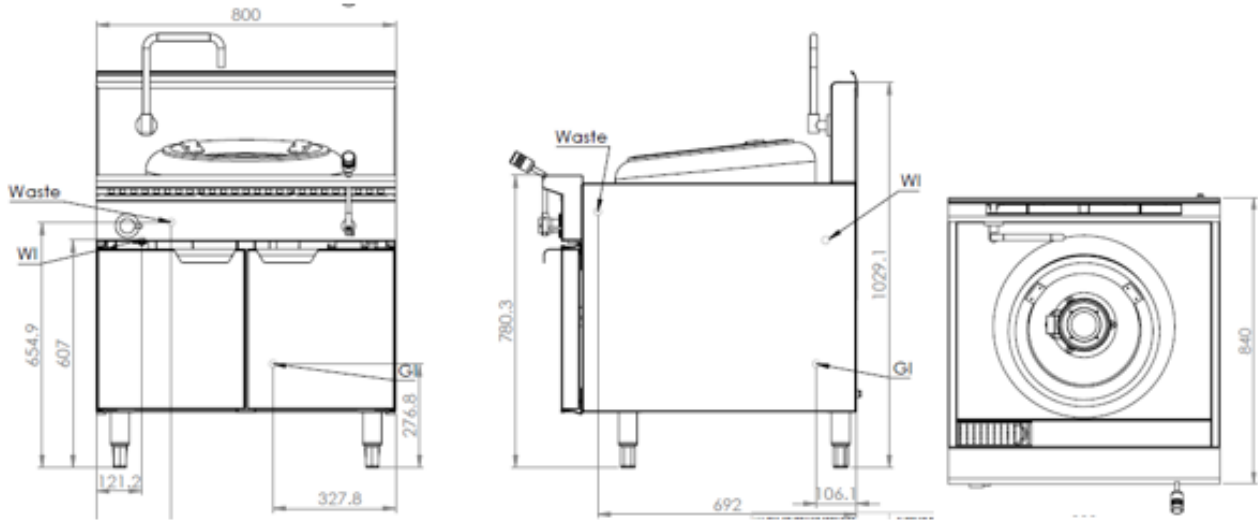


Table 4: Plumbing Connections

	Connection	Position fromFloor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	610(+/-5)	110 (+/-5)	120 (+/-5) RHS
Gas Inlet (GI)	3/4" male BSP	275 (+/-5)	110 (+/-5)	330(+/-5) LHS
Waste (D)	2" BSP	655 (+/-5)	695 (+/-5)	200 (+/-5) RHS

Figure 3: Plumbing Connections-CCF-HP1

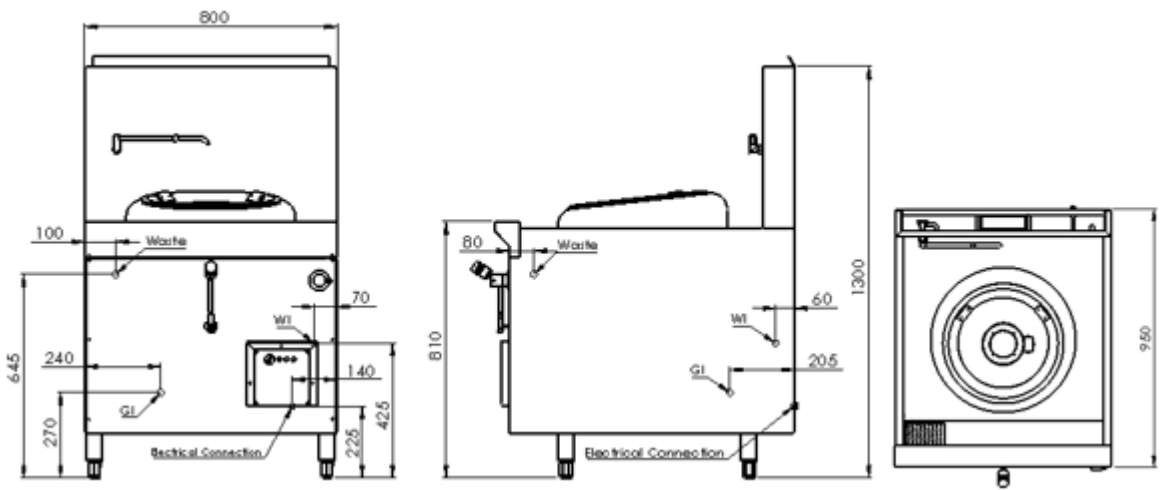


Table 4: Plumbing Connections

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Water Inlet (WI)	1/2" Copper	425(+/-5)	60 (+/-5)	70 (+/-5) RHS
Gas Inlet (GI)	3/4" male BSP	270 (+/-5)	205 (+/-5)	205(+/-5) LHS
Waste (D)	2" BSP	645 (+/-5)	850 (+/-5)	100 (+/-5) RHS

IMPORTANT WARNINGS



THIS APPLIANCE SHALL ONLY BE INSTALLED/SERVED BY AN AUTHORISED INSTALLER.

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE SPECIFIED INSTRUCTIONS AND REGULATIONS.

IMPROPER INSTALLATION OR OPERATION OF THIS APPLIANCE MAY RESULT IN PRODUCT FAILURE WHICH MAY LEAD TO PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

CAUTION MUST BE TAKEN WHEN OPERATING THIS APPLIANCE TO MINIMISE RISK OF FIRE. THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.

REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER AND SAFE FUNCTIONING OF THIS APPLIANCE.

AFTER ANY SERVICING OR ADJUSTING OF GAS CONNECTED COMPONENTRY, GAS LEAK TEST MUST BE CARRIED OUT TO ENSURE THERE ARE NO GAS LEAKING HAZARDS.

NEVER STORE ANY FLAMEABLE LIQUIDS/VAPOURS IN VICINITY OF THIS APPLIANCE. NEVER SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

ENSURE ANY TRANSIENT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE ENSURING ANY POSSIBLE DAMAGE TO THE APPLIANCE OR COMPONENTS/ PARTS THAT MAY HAVE BEEN SUSTAINED DURING TRANSPORTATION IS REPORTED TO THE MANUFACTURER.

THIS APPLIANCE IS NOT INTENDED TO BE USED IN A MARINE ENVIRONMENT. ENSURE APPLIANCE IS INSTALLED IN A STABLE POSITION.

FAILURE TO FOLLOW THE INFORMATION PROVIDED IN THIS BOOKLET WILL VOID THE B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL

INSTALLTION INSTRUCTION

Please note that checking and adjusting of burner pressures on commercial catering appliances is an obligation of gasfitters.

The relevant legislation is as follows from the **Plumbing Regulations 2008** administered by the **Victorian Building Authority**:

Gas fitting work defined

- (1) Gas fitting work is the construction, installation, replacement, repair, alteration, maintenance, testing or **commissioning** of any pipe, **appliance**, flue, fitting, apparatus, control or other item that is involved with the supply or use of gas and that is fitted downstream of the outlet of a customer billing meter or a consumer's gas storage container

As per **AS/NZS5601.1**, clause 6.11.1, this gas appliance must be **commissioned** by a suitably authorized person who

- (a) Installed the appliance when gas is available at the time of installation; or
- (b) Makes gas available to the appliance if gas was not available at the time of installation

As per **AS/NZS5601.1**, clause 6.11.3, the commissioning of this appliance shall take **full account of special design features, the manufacturer's instructions and the appliance safety requirements**.

As per **AS/NZS5601.1**, clause 6.11.4, the commission of this appliance shall include all of the following;

- (a) **Testing and purging** of the appliance and installation as appropriate.
- (b) Checks to ensure the appliance is in **safe working order**.
- (c) Ignition of each **burner** of the appliance and where necessary adjustment, in accordance with the **manufacturer's instructions**.
- (d) Testing of **flue** performance.
- (e) Testing of all **safety devices** for correct operation.
- (f) **Instruction** of the consumer, where available, on the safe and correct operation of the appliance and any auxiliary equipment.
- (g) Handing of the appliance **operating instructions** to the consumer, or if the consumer is not present, leaving the instructions in a suitable location on the premises.

Installation Instructions

Regulations

The appliance **must** be installed only by authorised person and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS 5601 – Gas Installations and any other health and safety regulations, local authority, gas, electrical any other statutory regulations.

Data Label

The data label is located either on the front of the appliance or behind the door. This appliance is suitable for Natural Gas and LPG. Please ensure that the gas supply matches the Data Label ensuring that the gas supply is correct for the appliance being installed and that adequate supply pressure and volume is available – refer to appliance data plate for MJ/h consumption, injector sizes of main burners/pilots, etc.

Ventilation

This appliance should be installed under an extraction hood (with a clearance of 1350mm to the grease filter). Ventilation must be in accordance with AS/NZ5601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. It is **mandatory** that this appliance is installed under an extraction hood.

The appliance shall be installed with an exhaust system comprising a hood and duct system. The hood shall be made of a material which is impervious to fat, grease and vapour. It shall be constructed so it can be readily and efficiently cleaned. Its inside faces shall be smooth and free of obstructions and all joints shall be grease tight.

The hood shall be located so as to effectively ventilate the wok and shall extend at least 150 mm beyond the perimeter of the wok. The exhaust duct system shall be adequately sized and shall not get connected to any other ventilating or exhaust system.

As suitable grease trap shall be provided to prevent grease vapour entering the exhaust system and shall be located to avoid constituting a fire hazard and be readily accessible for regular cleaning.

Unless adequately protected a hood and a duct shall be fitted at least 450 mm from any combustible material and so that the lower edge of the grease filter is no less than 1.35 meters above the cooking surface.

(please refer to AS/NZS 5601 clause 6.10.2.2 to verify clearances for ventilation.)

B&S units can be installed in a domestic environment provided the installation is strictly in accordance with the manufacturer's instructions and as per the AS/NZS5601.1 (please refer to the latest version when released). The installation of the unit must comply with clauses 6.2.4, 6.10.2 and 6.10.1.15 and an

exhaust system shall be installed according to AS1668.1 and AS1668.2 interlocked to the gas supply. B&S shall not be responsible for any unauthorized and/or non-compliant installations and will void the warranty.

Combustible Surfaces

Clearances to combustible surfaces must be in accordance with AS/NZS 5601.1 - *Gas Installations*, clause 5.12.4.5. Install on a flat/level floor. Where the floor is not fire resistant, and fire resistant material shall be put under the appliance which shall have a fire resistance rating at least equal to that of 10mm millboard. The material shall extend at least 50mm beyond the edge of the appliance.

Leave a clearance of at least 150mm from nearest combustible material at either side or at the rear.

Leave clearance of at least 500mm from the front of the wok table for services.

Please refer to table 6.9 and 6.10 in AS 5601.1. clause 6.10.2.2 and 6.10.2.3. Table 6.10 (2013 version) is given below. (Please refer to the latest version when released)

MINIMUM CLEARANCE AROUND COOKING SURFACE AREA

The clearance to combustible surfaces from commercial catering equipment shall be as specified in the appliance manufacturer’s instructions and shall not be less than the clearance specified in the table below.

	Cooking surface area	Minimum clearance in mm
A	Above the cooking surface of a gas appliance not covered in table 6.9	600
B	Subject to C from a cooking surface area having an open flame and no means of preventing cooking vessels from overhanging the edge of the gas appliance	250
C	From the side of an open flame appliance where the combustible surface is at least 100mm below a cooking surface area	50
D	From a gas appliance flue way or rear of the gas appliance with a splashback	50
E	From the rear or side of a gas appliance which is not an open flame gas cooking appliance	50

Notes:

1. The cooking surface area is defined as being that part of the gas appliance where cooking normally takes place and does not include those parts of the gas appliance containing control knobs.
2. These clearances do not apply where an adjacent surface is of a non-combustible material or is combustible but protected with a fire-resistant material. The fire-resistant material may be covered by ceramic tiles or stainless steel to meet appropriate requirements relating to health protection.
3. Care should be taken where a combustible surface is covered by a non-combustible material for example, covering a combustible surface with stainless steel will not prevent heat transfer, and in some circumstances hazardous situation could arise.

Gas Connection

The gas connection is male 3/4” BSP and is situated at the rear of the appliance below the main body frame. The number of gas inlets corresponds to the number of wok rings the appliance is fitted with. The inlet is to the ¾” pipe located at the rear of the appliance.

This appliance is available in models for fixed installation or in models fitted with wheels/castors.

The appliance must be connected with rigid pipe as specified in AS/NZS5601. For fixed installation models connect with 20mm copper tube and an Australian certified isolating valve.

For models fitted with wheels/castors an Australian certified stainless steel braided flexible hose of adequate internal diameter must be used. The fitting of the hose must comply with the relevant sections of gas installation code AS/NZS 5601. A restraining chain or wire must be fitted. We recommend a maximum length of 1.5 m for the flexible hose. Wheels /castors are provided only on the rear supports of the unit while the front section of the unit will still be on legs. In this way, the unit will stay in position without moving. An

Australian certified isolating ball valve must also be fitted.

BEFORE CONNECTING NEW PIPE TO THIS APPLIANCE, THE PIPE MUST BE BLOWN OUT THOROUGHLY TO REMOVE ALL FOREIGN MATERIAL. FOREIGN MATERIAL IN THE BURNER AND GAS CONTROLS WILL CAUSE IMPROPER AND DANGEROUS OPERATION.

Connect to gas.

Pressure Test Point

All appliances that are dispatched from our factory are tested and adjusted according to the specifications for the required gas type. The combination control valve may require adjustment during commissioning to achieve required gas pressure.

Check the burner pressure at the test point on the valve. The test point pressure should be adjusted to the nominal pressure as specified in the data plate when the burners operating at maximum.

Water Connection

The water connection is 15mm copper and is situated at the rear of the appliance below the main body frame. The number of water inlets varies to client's needs. Water isolation valves are fitted to all water inlets. Ensure water is flushed through before final connection.

Water waste outlet is located on the left-hand side when viewed from front (waste gutter is provided (50mm connection)). The water inlets and water drains should be connected with rigid copper pipes.

Plastic/PVC piping should not be used for connection of waste outlet which will void warranty if done so.

Electrical Connection

Connect to electrical supply. A licensed electrician must perform this connection to the requirements of the relevant electrical codes. The wiring diagram is attached.

Before Leaving - Commissioning

Check **all** connections for gas leaks with soap and water. **Do not** use a naked flame for detecting leaks.

Ignite the pilot and main burners as prescribed below to ensure correct operation of gas valves, burners and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method of operation. Ensure that this instruction manual is left with owner of the appliance

In case appliance fails to operate correctly after all checks have been carried out, please contact;

B&S Commercial Kitchens Pty Ltd

57 Plateau Road

Reservoir VIC 3073

Tel.: + 61 3 9469 4754 Fax.: + 61 3 9469 4504 E-mail: info@bscommercialkitchens.com

Operating Instructions

WARNING



- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance.
- Prior to lighting, smell area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommended the operator to also smell the floor around the appliance).
- In the event you smell gas: **DO NOT** light any appliance. **DO NOT** touch/ operate any electrical switch or phone in your building. Call local gas supplier **immediately** and follow their instructions.

IMPORTANT WARNING!

ALWAYS ENSURE DECK COOLING IS ACTIVATED WHILST MAIN BURNER IS OPERATING (WHERE FITTED). WHEN MAIN BURNERS NOT IN USE ALWAYS ENSURE WATER DECK COOLING IS TURNED OFF TO MINIMISE WATER CONSUMPTION/WASTAGE – REFER OPERATION INSTRUCTIONS.



IMPORTANT WARNING!

ENSURE NO OR MINIMAL AMOUNTS OF OIL AND FOODSTUFFS FALL INTO THE BURNER AREA WHILST COOKING. FAILURE TO DO SO MAY AFFECT THE EFFICIENT AND SAFE OPERATION ON THE APPLIANCE AND **MAY VOID WARRANTY**



Lighting Instructions

1. Turn main gas control arm to low.
2. Turn isolator knob to ON.
3. Wait until pilot burner lights.
4. If the pilot does not light press the flame failure reset button (Red button on main control).
5. Air will come on immediately.
6. The main burner will light when the main gas control arm is turned to high after about 40 seconds.
7. Adjust main control arm as required.
8. Turn off by turning the isolator button to off.
9. This appliance should burn with a blue flame. If it cannot be adjusted to operate correctly or if it burns with a long yellow flame turn the appliance off and contact the manufacturer or its approved service agent.

In the event the appliance fails to operate correctly, check the following;

1. Data plate to ensure correct gas type and pressure (adjust if necessary)

Shutdown Procedure

1. Adjust main control arm to 'LOW' position.
2. Turn off by turning the isolator button to off.

Telescopic Laundry Arm – Manual Control (Water Cooled Models)

The telescopic laundry arm serves the purpose for cleaning the wok pan in between meals being cooked. Or for filling the wok cooking pan with water to be used for cooking purposes. To activate;

1. Locate spindle on front panel with 'Spout' sticker located above it.
2. Turn spindle anti-clockwise to activate water from laundry arm.
3. To cease water flowing from laundry arm, turn 'Spout' spindle clockwise.

IMPORTANT WARNING!

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

Short/ Long Laundry Arm Operation with Knee Valve – Where Fitted

The short laundry arm also serves the purpose of enabling the cleaning the wok pan in between meals being cooked and/or for filling a pan with water to be used for cooking purposes.

Flow cycle is actuated by deflection and release of the flow lever in any direction from the rest position. The adjustable flow rate automatically turns off with a non-concussive action after approximately 15 seconds. Closing time is not adjustable.

IMPORTANT WARNING!

IN THE EVENT OF FAILURE OF THE WOKSPOUT, WATER FLOW CAN BE CONTROLLED MANUALLY BY USING THE SPINDLE LOCATED ON FRONT PANEL (WHERE FITTED). WHERE NO SPINDLE FITTED, WATER SHOULD BE SWITCHED OFF FROM THE ISOLATION VALVE (WHICH IS RECOMMENDED TO BE FITTED WHEN INSTALLED) AND CONTACT AUTHORISED/ LICENSED SERVICE PERSONNEL.

Maintenance and Care

To ensure longevity and continued performance efficiency of your appliance, a good cleaning and maintenance program is paramount. In general, the use of steel wool abrasive cloths/cleaners/powders **should not** be used to clean this appliance.

Daily Checks & Service

- Look for any foreign materials in burner area, leaks, damaged knobs and any other signs that the hipac unit is not ready and safe for operation. Inspect burner area and ensure pilots are in position near the burner, and that the pilot flame when ignited is blue in color and approximately 20-40mm in length. Call the manufacturer if you see any problems. Always ensure that area surrounding pilot and burner is clear of any fats, oils or foodstuffs.
- Clean the exterior surfaces of the hipac with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
- Ensure the primary water drain (located in gutter) is cleared of any food stuffs during operation of the appliance and on completion of use of the appliance.
- The top section of the burner can be removed by turning it anti clockwise, which can be washed, dried and put back in the unit, to ensure safe and efficient performance of the burner.

Yearly Checks & Service

- **The appliance should be inspected and adjusted periodically by a qualified service person as part of any kitchen maintenance program.**
- **B&S recommends that this appliance is inspected at least annually by an authorized service technician as follows:**
 - Inspect the table inside-out for excessive build-up of any fats, oils and foodstuffs.
 - Inspect that the burners and other components (i.e. pilots, thermocouples, etc.) are in good condition and functioning properly.
 - Inspect all gas connections for leaks and ensure all connections are tightened properly.
 - Ensure burner manifold pressure is in accordance with that specified on the data plate of the appliance.
 - Inspect all gas connections for leaks and ensure all connections are tightened properly.

In case of difficulties, contact B&S Commercial Kitchens Pty Ltd or their authorized service agent.

Servicing Instructions



WARNING!

- Servicing shall be carried out by authorized personnel **only**. Failure to do so will void the B&S warranty and may result in damage to equipment or injury to personnel.
- Before commencing any disassembly/ assembly of gas controls, please ensure the gas supply is turned off (isolated).

FAILURE TO DO SO WILL VOID B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.

Removal of Front Panel

1. To remove the front panel.
2. Loosen the lock nut and remove the gas-air mixer control arm.
3. Remove the water control spindle assembly at the front of the unit.
4. Undo the screws holding the panel to the front of the appliance.
5. Be careful not to put pressure on any wires as the control panel is fixed to the front panel.
6. It is not necessary to remove any side or rear panels to service this appliance.

Replacement of The Combination Control

1. In case of combination control malfunction, it should be replaced with a new control of identical model to the control fitted to this appliance.
2. Turn off the main gas valve.
3. Remove the front panel.
4. The combination control is mounted on a bracket on the right hand side (when viewed from front) behind the front cover.
5. Disconnect the gas pipes on either side of the control.

6. Disconnect the pilot tube connection.
7. Disconnect the wire connections.
8. Undo the bracket screws and lift the valve out.
9. Reassemble it in reverse order.

Replacement of The Single Solenoid Valve (if fitted)

1. This valve should be replaced with a new valve of identical model to the one fitted to the appliance.
2. Turn off the main gas valve.
3. Remove the front panel.
4. This valve is mounted directly below the combination control.
5. Disconnect the gas pipes on either side of the valve.
6. Disconnect the wire connections.
7. Lift the valve out.
8. Reassembly is in reverse order.
9. If it is only the solenoid coil that is faulty this can be replaced without removing the valve from the appliance.

Replacement of The Spark or Sense Electrode

1. Remove the front panel.
2. Remove all the flexi tubes and wires attached on to the pilot assembly.
3. Remove the bracket that holds the pilot assembly in position and take the pilot out.
4. Remove the nut and bolt assembly in the bottom flange of the pilot to remove the top section.
5. Undo the locking nut and ease the electrode downwards until it comes out of the pilot assembly.
6. Reassembly is in reverse order.

Servicing WokSpout – Where Fitted

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

Servicing Knee Valve – Where Fitted

The knee valve incorporates a cartridge design for ease of service.

1. Follow procedure described under GAINING ACCESS TO GAS AND/OR WATER SYSTEM
2. To gain access to knee valve cartridge undo knee valve where the deflector meets the cartridge area.
3. REASSAMBLE IN REVERSE ORDER

In case of any failure in the functioning of the knee valve, unscrew the head assembly and clean the mechanism under running water. Only use liquid cleaning products. All cleaning products containing dry powder or powder in suspension are not to be used!

A specific device is integrated in the cartridge unit to adjust the flow rate. To adjust the flow rate;

1. Undo head assembly
2. Pull off flow adjustor
3. On the exposed end of the housing there are 4 cut-outs for alternative flow rates.
4. Select one for increased/reduced flow.
5. Replace flow adjustor with window over selected cut-out
6. Screw head assembly into the tap body and tighten fully

Conversion from Natural Gas to LPG Gas

1. This can only be done by an authorized service personnel approved by the manufacturer of the appliance.

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

B&S Commercial Kitchens Pty Ltd

57 Plateau Road

Reservoir VIC 3073

Tel.: + 61 3 9469 4754 Fax.: + 61 3 9469 4504 E-mail: info@bscommercialkitchens.com



STANDARD WARRANTY CONDITIONS

B+S Commercial Kitchens Pty Ltd of 57 Plateau Road, Reservoir, Victoria (hereinafter called 'B+S') undertakes by this warranty, that B+S or its agent will pay for the cost of labour and parts which B+S or its agent find defective for:

K+ Range - eighteen (18) months from date of installation/hand over for projects.

B+S Black Range – twenty four (24) months from date of installation/hand over for projects.

Verro Range – thirty six (36) months from date of installation/hand over for projects.

The liability of B+S under this warranty is limited to the repair or replacement of defective goods or components. All other costs including, without limitation, cartage, carriage and installation shall be borne by the purchaser.

IMPORTANT

Prior to requesting a service call, please be sure that cooking equipment is being used and maintained in accordance with the instruction manual provided with your cooking equipment. Please also be sure that your cooking equipment has been installed in accordance with the manual by a qualified installer. All cooking equipment must be commissioned by installer upon completion of installation. Failure of these procedures will result in non-warranty service costs.

Warranty labour is supplied free of charge during business hours (8 a.m. to 4 p.m. AEDST) Monday to Friday. Should warranty work be requested outside of our normal working hours, a labour charge will be applied equivalent to a normal hour rate, with out of hours penalty rates. Penalty rates amount must be borne by the purchaser. Claims for non-covered parts, no faults found, travel over 100km or other items outside our standard terms and conditions will be chargeable. Note: Any extra time spent on site due to required inductions etc. is not covered by warranty.

1. This warranty applies only for mainland Australia and Tasmania, and does not cover any service consequent upon accident, alterations, misuse, fire, flood or act of God. Warranty for New Zealand is twelve (12) months parts and labour for K+, B+S Black & Verro Ranges.
2. This warranty is valid only if the appliance has been installed in accordance with local regulations by a duly authorised person, and the B+S installation instructions provided with the appliance. If in doubt, please contact B+S or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by B+S or for the operation outside the technical specifications of the appliance.
3. This warranty is conditional upon the appliance being used in normal commercial catering operations.
4. This warranty is the only express warranty given by the Company. No person has authority to change or to add to these obligations and liabilities.
5. The Company has the right to determine whether or not a fault is caused by faulty workmanship or material or that any part is defective.
6. This warranty does not apply to any loss suffered through or resulting from the non-operation or the ineffective operation of the cooking appliance or any part of the cooking appliance.
7. This warranty does not extend to goods and components thereof manufactured either entirely or substantially of glass or similar substances, light globes, infrared or quartz tubes and electrical controls or elements.
8. While the goods are in custody of the seller for investigation or repair, they shall be at the risk of the purchaser and no liability shall attach to the Company, its servants or agents for any damage occasioned to, or loan of, the goods whatsoever.
9. All warranties are non-transferable and are only applicable to the original end user (purchaser).
10. All warranty work must be carried out by a B+S approved service technician.

The Purchaser must give notice to the Company immediately upon it becoming aware of the alleged defect and in any event before the expiration of the appropriate warranty period.

B+S will endeavour to have a service technician on site for all warranty service requests within a 24 hour period or by end of next business day at the latest. All warranty requests must be in writing by either lodging a warranty request through B+S website or be emailing

clientservices@bscommercialkitchens.com. Details of installer such as contact name, business name, telephone number and license number must be provided to avoid any delays.

11. Nothing in this warranty, however, shall be construed as affecting any rights you may have under the Trades Practices Act or any other Commonwealth or State Legislation which gives you rights which cannot be modified or excluded by agreement.

12. SPECIAL PROVISIONS – NOT COVERED BY WARRANTY

- Cleaning of spark and ignition sensors is not covered by warranty. Damage caused by oils, water and foodstuffs falling into burners or pilots will not be covered under warranty.
- Cleaning of burners due to blockage of burner orifices caused by foodstuffs and/or oils is not covered by warranty.
- Breakage of pilot knobs, knee valve handles and knee wands are not covered under warranty.
- Thermocouples, piezo leads and ignitors are only covered by twelve (12) months parts and labour across K+, B+S Black and Verro ranges.
- Seizure of gas cocks and knobs.
- Cleaning of blocked drains.
- Damage caused by lime scale and/or corrosion.
- Parts not supplied by B+S or a B+S authorised service technician.
- Damage caused by rodents and insects.
- Scheduled general maintenance.
- Normal wear and tear of parts
- Filters for DSK Deck Steamers

Additional costs are payable for:

Accommodation, cost of transport such as flights/ferries, poor access and waiting times.

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