

User Instruction Manual

BURCO

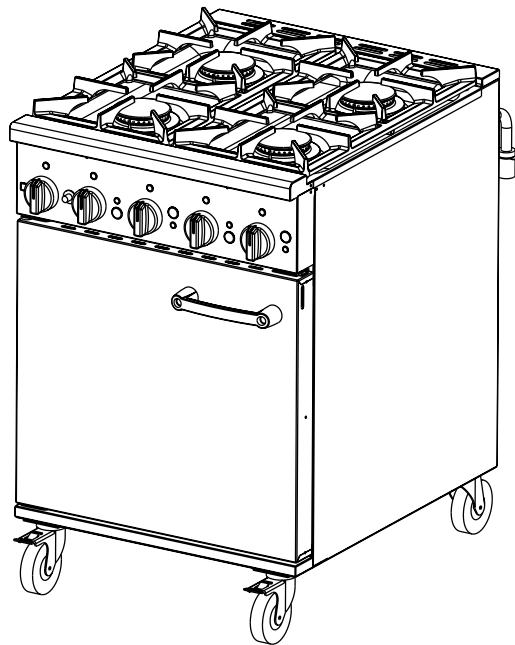
TITAN

Commercial Catering Range



Please read and
keep these
instructions

These instructions cover the Burco Titan 4 Burner Commercial Catering Range
RG60NG, SKU 444440349



RG60NG, SKU 444440349

Glen Dimplex Professional Appliances
Stoney Lane, Prescot, Merseyside, L35 2XW
Tel: 0844 815 3755

www.burco.co.uk

INTRODUCTION

This appliance must be installed by a competent person in compliance with the installation and servicing instructions and national regulations in force at the time.

Particular attention must be paid to the following:

Gas Safety (Installation & Use) Regulations. Health and Safety at Work etc Act.

Adjustment **must not** be made by the user to parts which are protected by the manufacturer.

Users of this appliance should be conversant with the appropriate provisions of the **Regulatory Reform Order (Fire Safety)** and the requirements of the **Gas Safety Regulations**, in particular, the need to service the appliance on a regular basis to ensure the continued safe and efficient performance of the appliance.

Always ensure that a competent person undertakes any servicing.

This appliance must be earthed.

After installation, the installer must ensure that the user is instructed on the safe use of this appliance, and has a copy of the user guide left with them for reference.

This equipment is only for professional use, and should only be operated by qualified persons.

It is the responsibility of the supervisor or equivalent to ensure that users wear **suitable protective clothing** and draw attention to the fact that some parts will, by necessity, become **very hot** and will cause burns if touched accidentally.

If the appliance is fitted with castors, please take care to ensure that the front castors are locked when the appliance is in use. Take care when moving the appliance.

When using the appliance:

- ✓ Always ensure that pan bases are dry, and flat before using them on the hob.
- ✓ Always position pans over the centre of the burner, and turn the handles to a safe position so they cannot be knocked or grabbed.
- ✓ Always use pans which are the correct size for this appliance (125mm - 420mm).
- ✓ Always take care when removing food from the oven as the area around the cavity may be hot.
- ✓ Always use oven gloves when handling any utensils which have been in the oven as they will be hot.
- ✓ Always make sure that the oven shelves are secured correctly.

- ✗ Never use double pans, rimbased pans, old or misshapen pans, or any pan which is not stable on a flat surface.
- ✗ Never leave cooking fat, or oil, unattended.
- ✗ Never use the hob for any other purpose than cooking food.
- ✗ Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of, the hob.
- ✗ Never leave the burner alight without a pan covering it. This causes a fire hazard.
- ✗ Do not place items on the door while it is open.
- ✗ Do not wrap foil around the oven shelves.
- ✗ Do not drape tea towels near the oven while it is on, this will cause a fire hazard.
- ✗ Do not use this appliance to heat anything other than food items, and do not use it for heating the room.

Installation Clearances

- No shelf, overhang, cupboard, or cooker hood should be less than 1200mm above the pan supports, but please check this with the hood manufacturers instructions.
- The appliance must have a clearance of 100mm from any combustible material (wooden cabinets etc). At the rear, the appliance can be pushed back until the gas rail support bracket touches the wall.

These appliances must be installed and serviced by a competent person as stipulated by the Gas Safety (Installation & Use) Regulations.

IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention MUST be paid to:

- Gas Safety (Installation & Use) Regulations
- Health And Safety At Work etc Act
- Local and National Building Regulations
- Regulatory Reform Order (Fire Safety)
- Detailed recommendations are contained in Institute of Gas Engineers published documents: IGE/UP/1, IGE/UP/2
- BS 6173 and BS 5440-2
- In IE, IS 820 Non-domestic Gas Installations

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the Data Plate. Pay particular attention in order not to disturb the air combustion admission or the combustion products evacuation of the appliance.

WARNING - TO PREVENT SHOCKS ALL APPLIANCES, WHETHER GAS OR ELECTRIC, MUST BE EARTHED.

On completion of the installation, these instructions should be left with the Engineer-in-Charge for reference during servicing. After installation / service these Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the Appliance.

INSTALLATION AND SERVICE GUIDE

IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.

PREVENTATIVE MAINTENANCE CONTRACT

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged. Visits may then be made at agreed intervals to carry out adjustments and repairs.

SECTION 1 - INSTALLATION AND SERVICE GUIDE

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER.

1.1 SITING

The appliance should be installed on a level, fireproof surface, in a well lit and draught free position.

Should the floor be of combustible material, then local fire requirements should be checked to ensure compliance. There should be a minimum vertical clearance of 1200mm above the top of the pan supports.

Important

If the appliance is to be installed in suite formation with other matching appliances, the instructions for all models must be consulted to determine the necessary clearances to any combustible rear wall or overlying surface.

Some appliances require greater clearances than others, and the largest figure quoted in the individual instructions will therefore determine the clearance of the complete suite adjoining appliances.

The oven discharges vertically through the vent at the hob rear. There must be no direct connection of the flue to any mechanical extraction system or the outside air.

Hotplate burners discharge combustion products directly into the room. Siting the appliance under a canopy is the ideal arrangement.

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and allow easy removal of combustion products which may be harmful to health. Recommendations for Ventilation of Catering Appliances are given in BS5440-2.

For multiple installations the requirements for individual appliances should be added together. Installation should be made in accordance with local and/or national regulations applying at the time. A competent installer **MUST** be employed.

1.2 GAS SUPPLY

The incoming service must be of sufficient size to supply full rate without excessive pressure drop. A gas meter is connected to the service pipe by the Gas Supplier. Any existing meter should be checked by the Gas Supplier to ensure that the meter is of adequate capacity to pass the required rate of the appliance in addition to any other gas equipment installed.

Installation pipe work should be fitted in accordance with IGE/UP/2. The pipe work should be of adequate size but not smaller than the gas inlet connection on the appliance, i.e. Rp 3/4 (3/4" BSPP female). An isolating cock must be located close to the appliance to allow shut-down during an emergency or servicing of the gas supply. Tubing shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

The installation must be tested for gas tightness. Details of this procedure can be found in IGE/UP/1.

1.3 HEAT INPUTS

		Heat Input (kW net)			Heat Input, Low Setting (kW net)	
Country	Gas	Hotplate	Oven	Total	Hotplate	Oven
GB/IE	Natural gas (G20)	6.1 kW	6.0 kW	30.4 kW	1.0 kW	1.0 kW

1.4 INJECTOR & BYPASS STAMPINGS

		Injector Stamping		Bypass Screw Stamping	
Country	Gas	Hotplate	Oven	Hotplate	Oven
GB/IE	Natural gas (G20)	193	187	48 adj. out	55

1.5 GAS PRESSURE ADJUSTMENT

Country	Gas	Gas Pressure
GB/IE	Natural gas (G20)	20 mbar

Pressure test point is located towards the centre of gas manifold situated behind front control fascia.

Connect a manometer and check that supply pressure is correct when the oven burner is ignited and then turned to the highest temperature setting.

1.6 BURNER ADJUSTMENT

Hotplate and oven burners are fitted with fixed bypass screws and set aeration apertures, **NO ADJUSTMENT** is possible.

SECTION 2 - ASSEMBLY AND COMMISSIONING

2.1 ASSEMBLY

Assembly of Ranges

Note: The following paragraphs should be read as applicable to the unit being assembled.

1. If the appliance is supplied with feet: Unpack appliance and place unit in position using the feet adjusters to level appliance.
2. Open oven door, pull out shelves and loose base panel. Check burner spark igniter arrangement is correctly located and secured. Ensure ALL packing etc. is removed from oven. Replace all parts in reverse sequence.
3. Check hotplate, remove packing, etc. from hob area and ensure that all burners and pan supports are secured in position. The hotplate burner caps fit loosely upon aluminium skirts of lift-off construction.

2.2 CONNECTION TO GAS SUPPLY

Connect appliance to gas supply. Test for gas tightness.

The integral gas supply downstream of gas valve may be checked by applying leak detection spray with burner lit. Appliance inlet connection terminates at upper rear RH side in Rp 3/4 (3/4" BSPP female).

2.3 COMMISSIONING THE APPLIANCE

Important: Prior to operation, ensure ALL packing material has been removed.

2.3.1 Setting the gas pressure

1. It is necessary to check the gas pressure during commissioning and a suitable pressure gauge must be connected to pressure test point towards the centre of the gas rail behind the fascia.
2. Now turn on main gas valve at supply to unit.
3. Ignite the oven burner on the unit as described in Section 2.3.3. As gas supply pipes may contain air, continue to repeat lighting procedure until flame is established. Turn the control knob to the maximum temperature position and ensure supply pressure is correct.
4. Disconnect pressure gauge from test point. Replace test point sealing screw and test

for gas tightness.

2.3.2 Checking the performance of the controls

1. Light hotplate or oven as detailed in Section 2.3.3. Check ignition is smooth and without delay. Repeat operation several times.
2. Place a thermometer in centre of oven and select 210°C on thermostat knob. Allow oven to heat up and check temperature is 210 +/- 15°C.

If temperature reading is outside specified range, there may be a faulty thermostat, in which case the unit should be serviced (see thermostat replacement and calibration procedure). Turn OFF gas supply to oven and allow a sufficient cool down period before removing thermostat.

2.3.3 Lighting sequence

Important: Prior to operation, ensure ALL packing material has been removed from appliance.

Hotplate

1. Ensure mains gas is turned on.
2. To light hotplate burners, press knob and turn to full flame position. Ignite burner using taper or match. Hold in knob for 5 - 10 seconds and then release. Check burner remains lit and turn knob to required position.
3. To turn the hotplate off, turn knob to OFF position.

Oven

1. Ensure mains gas is turned on.
2. To light oven, open doors - press thermostat knob and turn anticlockwise to the ignition position. Push and hold in the thermostat knob. Press the piezo ignition button, adjacent to the oven thermostat knob, to provide a spark to the burner.
3. Having lit the burner, continue to hold thermostat knob in for a further 20 seconds before releasing. Check burner remains lit and turn thermostat to required setting.
4. To extinguish oven flame, turn thermostat to OFF position.

2.4 INSTRUCTION TO USER

Whenever possible, the installer should ensure that the user thoroughly understands the instructions for lighting, cleaning and correct use of the appliance.

It is also important to ensure that the location of the gas isolating cock is made known to the user, and that the procedure in an emergency is demonstrated.

SECTION 3 - SERVICING

IMPORTANT: BEFORE ATTEMPTING ANY SERVICING, ENSURE ISOLATING COCK IS TURNED OFF AND CANNOT BE INADVERTENTLY TURNED ON.

AFTER ANY MAINTENANCE TASK, CHECK APPLIANCE TO ENSURE THAT IT PERFORMS CORRECTLY AND CARRY OUT ANY NECESSARY ADJUSTMENTS AS DETAILED IN SECTION 1.

After carrying out any servicing or exchange of gas carrying components **ALWAYS CHECK FOR GAS TIGHTNESS!**

3.1 REMOVAL OF CONTROL PANELS AND BURNERS

Various panels are removed as follows:

3.1.1 Removal of fascia panel

1. First remove all control knobs.
2. Open oven doors and remove the two screws from the underside of the fascia panel.
3. Remove the two screws at each end of the fascia panel.
4. Lastly remove the 3 fixing screws from the front of the fascia panel.
5. Fascia panel can now be removed from the appliance.

3.1.2 Removal of the hotplate

1. Remove all pan supports, burner caps and burner skirts.
2. Using the front left hand and right hand burner apertures lift the front of the hotplate

- upwards to an angle of approximately 45° and then pull the hotplate forward.
3. The hotplate should now be free from the rear vent and can be removed from the appliance.

3.1.3 Replacement of hotplate burner (jet holder)

1. Remove hotplate as detailed on the previous page.
2. Disconnect the hotplate pipe from the chosen burner by undoing the compression nut at the burner.
3. Remove the two fixing screws holding the hotplate burner in place.
4. The burner can now be removed from the appliance.
5. The new hotplate burner is to be fitted in the reverse order.

3.1.4 Replacement of the oven burner

1. Remove oven shelves, and oven base panel.
2. Disconnect the oven burner pipe from the brass injector on the oven burner.
3. Disconnect the thermocouple from the oven burner.
4. Disconnect the electrode lead from the oven electrode.
5. Remove the four screws from the oven burner (note that the electrode bracket will also become free from the appliance by removing the burner fixing screws).
6. The oven burner can now be replaced.
7. To fit new oven burner the above sequence should be followed in reverse.

3.1.5 Cleaning

Burners should be cleaned periodically to maintain maximum performance.

Open top burners should be cleaned as detailed in User Instructions.

Other burners are best cleaned with a wire brush; port blockage should be cleared using a metal broach, any loose material being shaken out via the burner shank.

3.2 INJECTORS

3.2.1 Hotplate

1. Remove burner caps and skirts.
2. Undo and carefully remove injector.
3. Replace in reverse order.

3.2.2 Oven

1. Remove burner as detailed in 'Replacement of the oven burner'.
2. Undo injector and remove.
3. Replace in reverse order.

3.3 THERMOCOUPLES AND FLAME FAILURE DEVICE (FFD)

3.3.1 Hotplate flame failure device magnet unit

1. Undo thermocouple at FFD section of gas tap.
2. Undo FFD section cap at rear of gas tap and withdraw magnet unit and replace in reverse order.

3.3.2 Hotplate thermocouple

1. Remove hotplate as detailed in Section 3.1.2.
2. Remove nut securing thermocouple sensor to burner support bracket and pull thermocouple through support bracket from underside.
3. Undo thermocouple connection at FFD section of gas tap and carefully remove thermocouple.
4. Replace in reverse order, take care not to overtighten thermocouple.

3.3.3 Oven flame failure device magnet unit

1. Undo thermocouple connection at FFD section of thermostat.
2. Undo FFD section cap at rear of thermostat and withdraw magnet unit.
3. Replace in reverse order, take care not to overtighten thermocouple.

3.3.4 Oven thermocouple

1. Remove hotplate as detailed in Section 3.1.2.
2. Undo thermocouple connection at FFD section of thermostat.

3. Open oven doors, remove shelves and oven base panel.
4. Remove nut securing thermocouple sensor to burner bracket.
5. Remove thermocouple from bracket. Pull remainder of thermocouple into oven, through hole in left hand oven side panel.
6. Replace in reverse order and take care not to overtighten the connection at the thermostat rear.

3.4 OVEN IGNITERS AND ELECTRODES

Igniter is piezo spark type and contains no batteries. Unit comprises piezo, housing, lead and electrode assembly. Lead is push-fit at piezo and electrode ends. Oven igniter electrode tip should be positioned 3.5mm from burner port.

3.4.1 Oven igniter

1. Remove the fascia panel as detailed in Section 3.1.1.
2. Disconnect earth wire (if fitted) and electrode lead from piezo housing.
3. Remove nut holding igniter in place and remove igniter.

3.4.2 Oven electrode

Note: Care should be taken not to damage the electrode.

1. Remove oven shelves and base plate. Disconnect igniter lead from electrode.
2. Undo M3 x 6 Torx head screw securing electrode to bracket.
3. Remove electrode and replace in reverse order.

3.5 OVEN THERMOSTAT

Thermostat calibration: The thermostat does not require calibration. If centre oven temperature is outside specified tolerances then replace thermostat and return faulty thermostat to the Customer Care Centre.

1. Remove control knobs and fascia panel as detailed in Section 3.1.1.
2. Remove hotplate as detailed in Section 3.1.2.
3. Undo thermocouple connection at FFD section of thermostat. Disconnect the oven burner supply pipe at thermostat rear.
4. From inside the oven, note the route/location of the thermostat capillary/phial.
5. Gently pull the thermostat phial free from the left clip. Slide the phial to the left to free the phial's clenched end from the right clip's locator hole.
6. Carefully feed capillary and phial through the oven top panel's hole.
7. Undo fixings which secure thermostat to gas rail.
8. Replace all parts in reverse order, renewing o-ring seal if necessary. Take care not to overtighten thermocouple connection at thermostat rear.

3.6 GAS TAPS

Note: Plugs and bodies are machined in pairs and are therefore not interchangeable.

Always clean one tap at a time.

1. Remove control knobs and fascia panel as detailed in Section 3.1.1.
2. Remove hotplate as detailed in Section 3.1.2.
3. Undo thermocouple connection at FFD section of gas tap. Undo burner supply pipe at gas tap rear.
4. Undo fixings which secure tap to gas rail.
5. Replace all parts in reverse order, renewing o-ring seal if necessary. Take care not to overtighten thermocouple connection at gas tap rear.

3.7 FAULT CHECK LIST

If a flame is not established on any burners (hotplate or oven), follow this check list:

1. Check mains gas is ON.
2. Check pressure at pressure test point to ensure gas is flowing to the appliance.
3. If gas is present then check burner injector for blockage.
4. If injector is clear then check FFD magnet unit is engaging and allowing gas to pass.
5. OVEN ONLY - Check for spark at spark electrode.
6. OVEN ONLY - if there is no spark then check spark gap and igniter lead connections. Also check igniter and earth lead connections (if fitted).

7. If a flame is still not present then re-check from start.

If a flame is established but not maintained then follow this check list:

1. Check thermocouple sensor is secured correctly and that burner ports are clean.
2. Check that thermocouple is not damaged and is securely fixed to FFD section of gas control.
3. Check FFD is energising and maintaining flame.
4. If after carrying out the above, the burner is still not maintaining the flame then check magnet unit within control.

SECTION 4 - SPARES

When ordering spare parts, always quote the appliance type and serial number.

This information will be found on the data badge attached on the rear of the product.

USER'S GUIDE

SECTION 1 - ABOUT YOUR APPLIANCE

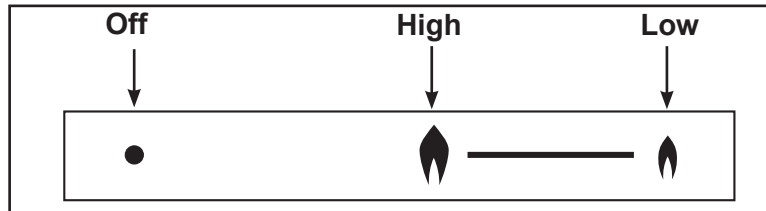
All models are fitted with flame failure devices to shut off gas supply to burners if flames are extinguished.

The oven is thermostatically controlled.

All taps are the safety type with fixed HIGH and LOW settings.

Hotplate controls

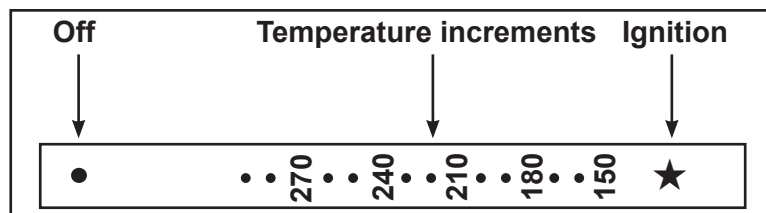
Control knob markings are as indicated below.



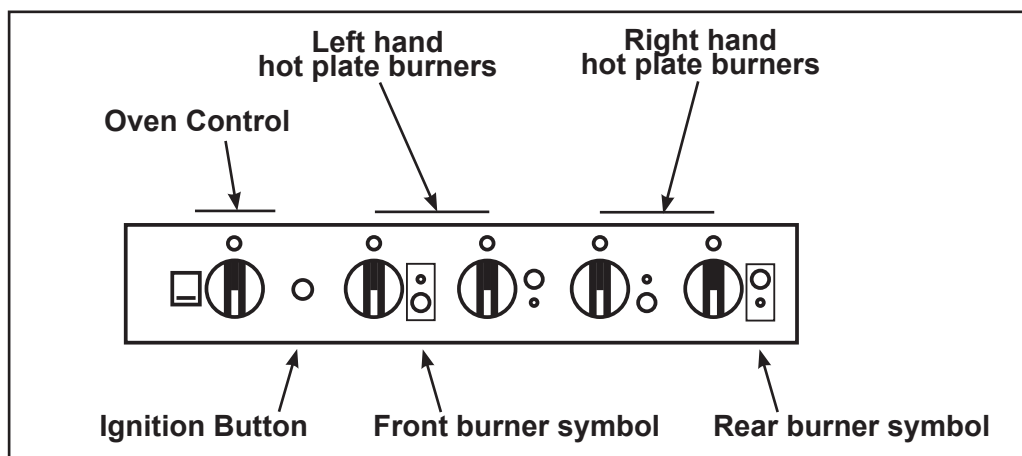
Oven thermostat

The oven is thermostatically controlled.

The control knob markings are in degrees celsius. **Note:** Spark ignition button is located on the fascia, next to the oven thermostat control knob.



These controls are identified by the symbols (shown below) which are on the fascia.



SECTION 2 - LIGHTING AND OPERATION

Hotplate

1. Press and turn knob to full flame position.
2. Light burner using taper or match and continue to hold knob in for a further 5 - 10 seconds before release.
3. Burner should remain lit but if burner goes out return to Step 1 and repeat ignition procedure.
4. When burner remains lit, turn knob to required position.

To turn the hotplate off, turn knob to OFF position.

IMPORTANT INFORMATION

**PLEASE READ THE FOLLOWING VERY CAREFULLY....AVOID MIS-USE!
(MIS-USE OF THIS PRODUCT CAN BE HARMFUL).**

Guidance Rules for the SAFE USE of a gastronome pan on the hotplate, Size 2/1 or 1/1 gastronome pans.

- Whenever two or more hotplate burners are operated below a gastronome pan, the heat input of each burner should be reduced.
- If only two burners are to be used, we recommend you use one front burner and one rear burner as a pair.
- With the pan in position, light one burner and turn its control knob anti-clockwise to a position no greater than midway between the large & small flame symbols.
- Repeat this procedure for the remaining required burners.
- Slowly rotate the control knob of each burner in use, to fine tune the flame sizes to the desired heat inputs.
- The aim is to make all burner flame patterns look identical.
- This will ensure that the heat is evenly distributed to the pan and its contents.
- On no account should any flame be licking up the sides of the pan or elongated in anyway.
- If any flames are lengthening, keep viewing the flames whilst turning the relevant burners' control knob anti-clockwise towards the small flame symbol, until rectified.
- **BE SAFE, WHEN USING A GASTRONOME PAN ON THE HOTPLATE....ALWAYS HEAT THE CONTENTS GENTLY AND EVENLY....TURN FLAMES DOWN.**

Oven

1. Open oven door(s).
2. Push in and turn thermostat control knob to the ignition setting, indicated with a '★', then push and hold in the control knob to establish a flow of gas to oven burner.
3. Continue to press knob in and at the same time, push peizo ignitor button next to the oven thermostat control knob (see illustration on previous page) to provide a spark at oven burner.
4. Having established burner flame, maintain pressure on knob for a further 5 - 10 seconds before release.
5. Burner should remain lit. Should burner fail to remain lit, wait 3 minutes then return to Step 2 and repeat ignition procedure.
6. When burner remains lit, turn thermostat to required position.

To turn the oven burner off, turn thermostat control knob to OFF position.

Warning: The area around the oven will become very hot while the oven is in use. Take care when opening the oven doors.

SECTION 3 - COOKING HINTS

Hotplate

The pan supports will safely accommodate pans from 125mm diameter up to 420mm maximum.

Note: For maximum efficiency, place pan centrally over burner head and adjust control setting to avoid flames licking up pan sides.

Shelves

Two cooking shelves are supplied which can be supported in any of four different positions within the oven. When two shelves are being used, these should be positioned so that at least one single shelf space is left between them. Always push shelves into oven until the stops hit the rear of the supports.

Tray sizes

A 600mm wide oven will accommodate a 1/1 gastronorm tray. Single trays or dishes should be placed centrally. Trays must not be allowed to overhang the shelf in any direction as this will adversely affect heat circulation. In particular, NEVER block the space

beyond the rear shelf upstand.

Preheat time

Allow at least 15 minutes from lighting a cold oven before a full load of food may be cooked. Put food in quickly and close the doors firmly.

SECTION 4 - CLEANING AND MAINTENANCE

All surfaces are easier to clean if spillages are removed before they become burnt on and if units are cleaned daily.

Stainless steel surfaces

These surfaces should be cleaned with hot water and detergent then dried and polished with a soft cloth.

Cleaning agents containing bleach, abrasives or caustic chemicals will damage or mark the stainless steel surfaces and must not be used.

Vitreous Enamel Surfaces

Approved cleaning agents which have the mark of the Vitreous Enamel Association are recommended.

It is advisable to clean daily after use. Wipe clean the vitreous enamel surfaces while they are still warm using a soft cloth and hot soapy water. Badly stained, removable parts should be soaked in hot water with an approved detergent. If the parts are not removable from the unit the application of warm water with approved detergent using nylon or scotch cleaning pads will give good results.

Hotplate

Burner cleaning should be carried out daily. Burner efficiency will be reduced significantly if recommended cleaning is not carried out.

1. Remove pan supports and hotplate burner caps Wash all parts with hot soapy water according to detailed instructions enclosed at end of section.
2. After washing, dry all parts well and ensure all water is removed from inside burner head.
3. The hob may be lifted off for cleaning purposes. Using the front left hand and right hand burner apertures lift the front of the hotplate upwards to an angle of approximately 45° and then pull the hotplate forward.
4. Re-fitting the hotplate: Rest hotplate on the top of the appliance at 45° and slide back until the rear flange is under the vent trim. Then lower the hotplate onto the side panels.
5. Dry off the pan supports by hand. NEVER LEAVE THESE TO DRY NATURALLY.

Hotplate Burners

The following instructions should be followed when:

- A spillage has occurred on the burner.
- The burner fails to light or stay alight.
- At the end of each day or cooking period.

Caution: Parts may be hot therefore protection to avoid burns should be used.

1. Remove pan support.
2. Remove burner cap and skirt by lifting upward.
3. Thoroughly clean with soap and water. Ensure all burner ports are clean and free from food or cleaning material debris.

Important: Stubborn debris lodged in ports can be removed using a non metal implement such as a cocktail stick. The base should be cleaned of debris using a soft brush. Dry burner caps with soft cloth and blow through the ports to ensure there is no blockage.

4. Clean any spillage from burner skirts, ensuring all food and cleaning material debris is removed. Dry burner skirts thoroughly, taking care not to damage the flame sensor.

Important: Do not allow any spillage or cleaning material debris to enter the large hole in the burner skirts.

5. Replace burner caps and skirts upon burner base and ensure the cap location fits within burner skirt notches. When burner head is properly located, it will not rotate.

6. Light burner to check that it operates correctly.

Note: Ensure that all parts are dried thoroughly prior to relighting.

Note: This process should be followed prior to calling for a Service Engineer.

Failure due to lack of proper cleanings may result in work being charged for.

Oven

Clean while oven is warm but not hot. The enamelled base plate lifts out. The shelf guides can be removed by removing the four fixings. The oven base is removed by lifting at the front, and pulling towards you.

GUARANTEE

This appliance is guaranteed against defective materials or faulty workmanship, for a period of 12 months on labour and 36 months on parts.

This guarantee is given subject to the appliance being used in accordance with the instructions supplied, and on the supply voltage marked on the rating label. The guarantee is subject to fair wear and tear conditions.

The guarantee does not cover consequential damage arising out of any failure acceptable under guarantee, nor does it cover damage resulting from misuse, accident or unauthorised alterations to the appliance.

Proof of purchase will be required.

In any communication with the supplier or manufacturer, quote the model and serial number marked on the appliance rating label.

This guarantee does not affect your statutory rights.

The products are intended for commercial use as detailed in these instructions.

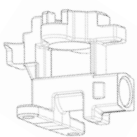
The Company has a policy of continuous improvement in product quality and design. The Company therefore reserves the right to change the specification at any time.

FAQ's

SPARES LIST

Part Number	Description	Qty
502989600	Bracket electrode support	1
083061800	Burner assembly	1
082982600	Burner cap assembly	4
082982500	Burner skirt	4
533060900	Oven door outer	1
503060700	Door oven inner panel	1
082510900	Electrode oven	1
503061300	Facia panel	1
081502200	Generator ignition piezo black	1
080482809	Ignition lead	1
082983500	Handle door	1
013035300	Hotplate assembly	1
082988102	Injector natural gas (oven)	1
082983800	Control knob (hotplate)	4
082983803	Control knob (oven)	1
080125000	Locknut thermocouple brass	5
082984000	Pan support	3
081367387	Screw M3x6 Torx pan head BZP	1
083062100	Seal oven	1
083062000	Shelf oven	2
502992900	Support tap rail rear	1
082821300	Thermocouple 1500mm	1
082980700	Thermocouple hotplate	4
083065001	Thermostat oven	1
083064900	Tap hotplate natural gas	1
082983600	Wheel (no brake)	2
082983601	Wheel (with brake)	2
082758100	Handbook	1

Hotplate Type 1



Natural gas, Injector &
Holder 082982400 x4

Hotplate Type 2



Holder
082982402 x4

Natural gas, Injector
083128101 x4

Customer helpline

For spares and after-sales service please contact

Burco on:

T: 0844 815 3755

F: 0844 815 3748

E: info@gdha.com

**Glen Dimplex Professional Appliances
(A Division of Glen Dimplex Home Appliances)
Stoney Lane,
Prescot,
Merseyside L35 2XW**

www.burco.co.uk



**GLEN DIMPLEX
PROFESSIONAL APPLIANCES**