ARCHWAY

GAS CHARGRILL & CLASSIC GAS CHARGRILL

FOR USE ON NATURAL, BUTANE AND PROPANE GAS

INSTALLATION,
USER AND SERVICING INSTRUCTIONS FOR:

MODEL
1BS/NG – 1BS/LPG
1BL/NG – 1BLNG
2BS/NG – 2BS/LPG
2BL/NG – 2BL/LPG
3BS/NG – 3BS/LPG
3BL/NG – 3BL/LPG

CLASSIC MODEL
2BSC/NG – 2BSC/LPG
2BLC/NG – 2BLC/LPG
3BSC/NG – 3BSC/LPG
3BLC/NG – 3BLC/LPG
4BLC/NG – 4BLC/LPG

Please read these instructions carefully before using appliance, and retain them for future use.

The User and Servicing instructions must be passed on to the end user.

ARCHWAY SHEET METAL WORKS LTD
13 BRUNSWICK INDUSTRIAL PARK
BRUNSWICK WAY
LONDON N11 1JL

TEL: 020 8365 0760
FAX: 020 8365 9670

INSTALLATION INSTRUCTIONS:

CONDITIONS OF INSTALLATION:
IMPORTANT:

This appliance must be installed, commissioned and serviced by a qualified and registered gas engineer as defined by the regulations in force in the country of installation.

This appliance must be installed in accordance with current regulations and used only in a well-ventilated space and sighted on a non-combustible level surface. Walls to the side and back of the appliance must also be of non-combustible material. The floor, walls, kitchen furniture or any adjacent items surrounding this appliance must be of non-combustible material up to the height of the extraction canopy. The appliance must be installed under a fire retardant extraction canopy made from non-combustible material. The combustion/extraction canopy must be larger than the dimensions of the appliance and the appliance must be installed under the canopy. The ceiling above the extraction canopy must be protected with non-combustible cladding. Refer to chart on page 11 (page 12 for classic models) for clearance requirements. The appliance flue must not be obstructed or blocked. This appliance is only for professional use and shall only be used by trained and competent persons. Remove all plastic coating from the whole of the appliance before installation. Ensure appliance is level. The type of gas to be used must correspond with the gas noted on the data badge of the appliance (located at the rear of appliance or RHS if it is a CLASSIC model).

It is the law that all gas appliances are installed and serviced by a qualified installation engineer in accordance with the installation instructions, and should conform to the following requirements:

Gas Safety (Installation & Use) Regulations.
Health & Safety at Work Act 1974.
BS 6173: Code of Practice for Installation of Gas Catering Appliances.
BS6891.
Fire Precautions Act.
BS 5440: Flues, Air Supply for Gas Appliances of input not exceeding 70kW (1^{st}, 2^{nd} and 3^{rd} family gases).
Institution of Gas Engineers publications: IGE/UP/1, IGE/UP/2 and IGE/UP/4.
Local and National Building Regulations.

All rooms require an openable window while some rooms will require a permanent vent in addition to an openable window. The appliance should not be installed in a room of a volume less than $6m^3$. If there are other fuel burning appliances in the same room BS5440 Part 2 should be consulted to determine the air requirements. In addition an efficient extraction hood must be sighted over the appliance to collect; smoke, fumes and products of combustion. This must be discharged to atmosphere all in accordance with BS5440 Part 1 and 2. The installation must allow for a sufficient flow of fresh air for gas combustion. Refer to Ventilation in following paragraph. Liquefied petroleum gas (LPG) appliances must not be installed or used below ground floor level.

Failure to observe these requirements will invalidate the warranty and may lead to prosecution.

Warning: This appliance must be earthed.

VENTILATION:

Sufficient fixed ventilation is required for this appliance to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed. The fixed ventilation must comply with current local regulations in force, in the country of installation. It is a requirement that a room be provided with a minimum free area of 5cm2 for every 1kW above 7kW. A minimum of 20 litres/sec air recirculation is also required.

GAS CONNECTION:

The gas main serving this appliance must be fitted with an approved ON/OFF isolating gas valve as a means of isolating the appliance for emergency shutdown or for servicing. The inlet connection at the rear (RHS for Classic Model) of the appliance is a 1/2" BSP Female (3/4" BSP Female for 4BL Classic Model). If a flexible hose connection is used, it must be suitable for commercial catering appliances and must not exceed 1.5M in length. It must be fitted with a safety chain or anti-tilt device. The flexible hose connection and supply must comply with the national requirements in force and must be periodically examined and replaced as necessary.

Warning: Black domestic hoses are not suitable for this appliance.

LEAK TEST AND PRESSURE TEST:

1) Remove the oil draw.
2) Remove the pressure test point screw, which is located at the end of the gas manifold (situated inside the oil draw compartment) and fit a pressure gauge to the pressure test point.
3) Turn on the main gas supply and check for gas soundness with a suitable leak detection fluid.
4) Ignite the burners, as described under the lighting instructions, ensuring the high flame is active. Check that the gas pressure is correct (refer to data sheets).
5) Turn off the gas, remove the pressure gauge, replace the pressure test screw and oil draw.

Note: Those parts which have been protected by the manufacturer or his agent must not be adjusted by the user or installer.

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CLASSIC MODEL
2BSC/NG – 2BSC/LPG
2BLC/NG – 2BLC/LPG
3BSC/NG – 3BSC/LPG
3BLC/NG – 3BLC/LPG
4BLC/NG – 4BLC/LPG

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These instructions must be passed on to the end user.

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FAX: 020 8365 9670

USER INSTRUCTIONS:

Refer to these instructions before using this appliance. The instructions must be passed on to the end user and kept in a safe place for future reference.
This appliance is only for professional use and shall only be used by trained and competent persons. Ensure the person responsible understands how to light, safely operate, clean and shut down this appliance. The person responsible for the use of this appliance must also be made aware of the location and operation of the gas isolating valve in the event of an emergency.

IMPORTANT:

This appliance must be installed in accordance with current regulations and used only in a well-ventilated space and sighted on a non-combustible, level surface. Walls to the side and back of the appliance must also be of non-combustible material. The floor, walls, kitchen furniture or any adjacent items surrounding this appliance must be of non-combustible material up to the height of the extraction canopy. The appliance must be installed under a fire retardant extraction canopy made from non-combustible material. The combustion/extraction canopy must be larger than the dimensions of the appliance and the appliance must be installed under the canopy. The ceiling above the extraction canopy must be protected with non-combustible cladding. Refer to chart on page 11 (page 12 for classic models) for clearance requirements. The appliance flue must not be obstructed or blocked. This appliance is only for professional use and shall only be used by trained and competent persons. Remove all plastic coating from the whole of the appliance before installation. Ensure appliance is level. The type of gas to be used must correspond with the gas noted on the data badge of the appliance (located at the rear of appliance or RHS if it is a CLASSIC model).

SET UP:

Remove plastic coating from the whole appliance.
Load Frets/Stainless Steel Mesh into Fret holder unit.
Add Lava rock on top of the frets/SS Mesh ensuring an even, single layer, spread across the surface.

	Model						
	1BS	**1BL**	**2BS**	**2BL**	**3BS**	**3BL**	**4BL**
Amount of Lava Rock Required (Kg)	1.4	1.8	2.5	3.5	4.5	5.5	10

Type of Lava rock acceptable: Pumice (white) or Natural (Brown)

✓

Sufficient Lava Rock

✗

Too Much Lava Rock

Warning: Do not overload chargrill with Lava rock. **This will prevent Chargrill from functioning properly.**
Place Cooking Grill into position, (onto adjustable shoot bolt).

LIGHTING INSTRUCTIONS:

1) Ensure all the control knobs are turned clockwise to the position marked' O '(OFF)
2) Turn on the gas supply.
3) Depress the knob and turn it anti clockwise so the knob is turned through 90° to the position marked with ☆ ' ' (High Flame), keeping the control knob depressed, push the piezo ignitor until the burner has been lit. Keep the gas control knob held in for at least 15 seconds before releasing the control knob. The burner should remain alight.

Warning:

If for any reason the burner should be extinguished wait for 3 minutes before attempting to relight the burner, by repeating step 3. Do not try to relight it in any other position but in the High Flame position.
4) Light the remaining burners one at a time.

Note: The Chargrill will take approximately 20 minutes to reach working temperature.

5) To turn the burner to Low flame turn the control knob anti-clockwise " " until the knob cannot turn any more.

Do not adjust the control knob to any other position other than those stated above.

6) To turn the appliance off for a long period of time. Turn OFF the gas supply from the gas isolating valve.

Note: If burner does not light, check the electrode spark gap is 6mm. Adjust gap if required.

Warning: The Chargrill Unit will become Hot during operation and for a period of time after shut down so care should be taken to avoid any burns.

LIGHTING INSTRUCTIONS FOR CLASSIC CHARGRILL (WITH PILOT):

1) Ensure all the control knobs are turned clockwise to the position marked O (OFF)
2) Turn on the gas supply.
3) Depress the knob and turn it anti clockwise so the knob is turned to the position marked with ☆(Pilot Position), keeping the control knob depressed, push the piezo ignitor until the Pilot burner has been lit. Keep the gas control knob held in for at least 15 seconds before releasing. The Pilot burner should remain alight.
4) Turn control knob anti-clockwise to the position marked (High Flame). The main burner should now remain lit.

Warning:

If for any reason the burner should be extinguished wait for 3 minutes before attempting to relight the burner, by repeating step 3. Do not try to relight it in any other position but in the High Flame position.
5) Light the remaining burners one at a time.

Note: The Chargrill will take approximately 20 minutes to reach working temperature.

6) To turn the burner to Low flame turn the control knob anti-clockwise " " until the knob cannot turn any more.

Do not adjust the control knob to any other position other than those stated above.

7) To turn the appliance off for a long period of time. Turn OFF the gas supply from the gas isolating valve.

Note: If burner does not light, check the electrode spark gap is 6mm. Adjust gap if required.

Warning: The Chargrill Unit will become Hot during operation and for a period of time after shut down so care should be taken to avoid any burns.

ADJUSTING THE COOKING GRILL:

1) Slide black handle to the left once for medium height and twice for full height.
2) For lowest level, slide handle back to the far right.

CLEANING:

Keep this appliance clean with a wet non-abrasive soapy cloth. The burners must be cleaned frequently using the wire brush provided. The burner port holes need to be cleaned to prevent blockages which could create bad combustion. The Oil Collection drawer must be emptied and cleaned daily.

Keep the inside of this appliance clean to avoid the emission of fire from any accumulated oils from the cooking.

MAINTENANCE:

A qualified person should service this appliance once a year. Should the burners or any other item fail to operate; in the manor intended, do not tamper with the controls but call in a qualified service engineer to rectify the fault.

GAS LEAK OR FAULT:

WARNING:
If a gas leak or fault exists or is suspected, turn OFF the gas supply from the main gas isolating valve and consult a qualified installation/servicing engineer.

SERVICING:

All parts which have been protected by the manufacturer or their agent must not be adjusted by the user or installer.

REPLACEMENT OF BURNER:

1) Turn OFF main gas supply.
2) Remove the cooking grill, lava rock, cast iron frets/wire mesh and fret holder.
3) Undo fixing nut, located at the back of the burner.
4) Raise the rear of the burner above fixing hole and carefully slide the burner away from the injector.
5) Fit a new or cleaned burner in reverse manner to step 4), ensuring the burner has been pushed into the correct position. The fixing Dome nut should be securely tightened to avoid burner moving out of position.

REPLACEMENT OF GAS VALVE:

1) Turn OFF main gas supply.
2) Remove Oil collection tray.
3) Remove electrode wires from the piezo ignitors.
4) Remove the gas tap control knobs from the front.
5) Disconnect the thermocouple and the injector pipe from valve.
6) (FOR CLASSIC) Disconnect the thermocouple, pilot pipe and the injector pipe from valve.
7) Using a suitable socket/spanner remove the gas tap saddle and pull tap and 'o' ring seal away from the gas manifold.
8) Fit a new tap ensuring the 'O' ring seal is correctly seated before replacing and tightening saddle. Ensure that each saddle bolt is tightened equally.
9) Reassemble the appliance in reverse order. Ensure all gas pipe work has been purged and checked for gas soundness.

REPLACEMENT OF THERMOCOUPLE:

1) Turn OFF main gas supply.
2) Remove Oil collection tray, cooking grill, lava rock, cast iron frets/wire mesh.
3) Unscrew the thermocouple from the gas tap.
4) Unscrew nut holding the thermocouple to the bracket and remove.
5) Fit replacement and reassemble in reverse order. Do not over tighten the nut connected to the gas tap. Hand tighten first, then, using a spanner turn nut a further half turn.

REPLACEMENT OF SPARK ELECTRODE:

1) Turn OFF main gas supply.
2) Remove Oil collection tray.
3) Remove the cooking grill, lava rock, cast iron frets/wire mesh and fret holder.
4) Remove electrode wire from electrode.
5) Undo fixing nut holding the electrode and remove.
6) Replace electrode with new one ensuring **spark gap is 6mm.**

REPLACEMENT OF PIEZO IGNITOR:

1) Turn OFF main gas supply.
2) Remove Oil collection tray from the body.
3) Remove electrode wire from ignitor.
4) Undo fixing nut holding the piezo ignitor and remove
5) Fit new piezo ignitor and reassemble in reverse order.

REPLACEMENT OF BURNER INJECTOR:

1) Turn OFF main gas supply.
2) Remove the oil collection tray, cooking grill, lava rock, cast iron frets/wire mesh and fret holder.
3) Undo fixing nut, located at the back of the burner.
4) Raise the rear of the burner above fixing hole and carefully slide the burner away from the injector.
5) Undo Burner injector from injector burner pipe and remove.
6) Fit new injector and reassemble in reverse order.

REPLACEMENT OF PILOT BURNER (FOR CLASSIC MODELS):

1) Turn OFF main gas supply.
2) Remove the oil collection tray, cooking grill, lava rock, cast iron frets/wire mesh and fret holder.
3) Remove electrode wire from ignitor.
4) Remove thermocouple, electrode and pilot pipe from pilot burner bracket.
5) Undo fixing nuts holding the pilot bracket and remove.
6) Note: when replacing pilot bracket, a new pilot injector will also be required.
7) Fit new pilot bracket and reassemble in reverse order.

REPLACEMENT OF PILOT INJECTOR (FOR CLASSIC MODELS):

7) Turn OFF main gas supply.
8) Remove the oil collection tray, cooking grill, lava rock, cast iron frets/wire mesh and fret holder.
9) Remove pilot pipe from pilot burner bracket by undoing nut.
10) Push pilot injector out of pilot bracket and remove.
11) Fit new pilot injector and reassemble in reverse order.

CONVERSION TO ANOTHER GAS:

Conversion of this appliance must be carried out by a qualified, registered gas engineer only. Archway Sheet Metal Works will be able to advise you about converting this appliance from natural gas to liquefied petroleum gas (LPG) or vice versa.

1) Turn OFF main gas supply.
2) Remove burner from position.
3) Unscrew Injector and replace with appropriate replacement. (Use Hawk White or equivalent sealing compound).
4) Change all injectors and check for gas soundness. (**For CLASSIC models replace pilot injector with appropriate replacement.**
5) Replace burner.
6) Test for cross-lighting and gas soundness. **Note:** Low heat input, for each burner, must be adjusted to suit new gas type.
7) Remove data badge from the appliance and apply new one (supplied with conversion kit).

CONVERSION KITS:

Model	Gas Type	Supply Pressure	Injector Size	Injector Part No.	Conversion Kit Part No.
1BS/NG	*G20*	*20mbar*	*2.1mm*	*C0022*	*D40121*
1BL/NG	*G20*	*20mbar*	*2.6mm*	*C0024*	*D401211*
2BS/NG	*G20*	*20mbar*	*2.1mm*	*C0022*	*D4012*
2BL/NG	*G20*	*20mbar*	*2.6mm*	*C0024*	*D40122*
3BS/NG	*G20*	*20mbar*	*2.1mm*	*C0022*	*D40123*
3BL/NG	*G20*	*20mbar*	*2.6mm*	*C0024*	*D401233*
4BL/NG	*G20*	*20mbar*	*2.6mm*	*C0024*	*D401234*
1BS/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.3mm*	*C0021*	*D4011*
1BL/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.6mm*	*C0023*	*D40111*
2BS/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.3mm*	*C0021*	*D40112*
2BL/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.6mm*	*C0023*	*D401122*
3BS/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.3mm*	*C0021*	*D40113*
3BL/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.6mm*	*C0023*	*D401133*
4BL/LPG	*G30 / G31*	*28-30 / 37mbar*	*1.6mm*	*C0023*	*D401134*

Note: Each conversion kit includes the required injectors and a Data badge.

IMPORTANT NOTE:

All Natural Gas Chargrills are manufactured with a gas regulator already installed and adjusted. If conversion is from Natural Gas to LPG, remove the regulator and install suitable regulator for the new gas type (Butane or Propane). If conversion is from LPG to Natural Gas install regulator (part no. GASREG) (part no. GASREG34B for 4BLC model).

TECHNICAL DATA

Appliance Data: CAT I_{2H}

NATURAL GAS (G20)	MODEL					
	1BS	1BL	2BS	2BL	3BS	3BL
Injector Size (mm Dia)	2.1mm	2.6mm	2.1mm	2.6mm	2.1mm	2.6mm
Heat Input Net kW	7 (6.3 with regulator)	11 (10.5 with regulator)	14 (12.5 with regulator)	22 (21 with regulator)	21 (18.5 with regulator)	33 (31.5 with regulator)
Heat Input Low Setting kW	3.5	5.75	7	11.5	10.5	17.25
Supply Pressure mbar	20	20	20	20	20	20
Burner Pressure mbar	20	20	20	20	20	20
Total Gas Rate m^3/h	0.68	1.05	1.36	2.1	2.04	3.15
Total Gas Rate Low m^3/h	0.34	0.56	0.68	1.12	1.02	1.68

Note: Figures in this chart above are with & with out regulator fitted.

Appliance Data: CAT I_{3P}

PROPANE GAS (G31)	MODEL					
	1BS	1BL	2BS	2BL	3BS	3BL
Injector Size (mm Dia)	1.3mm	1.6mm	1.3mm	1.6mm	1.3mm	1.6mm
Heat Input Net kW	7	10	14	20	21	30
Heat Input Low Setting kW	3.5	5	7	10	10.5	15
Supply Pressure mbar	37	37	37	37	37	37
Burner Pressure mbar	37	37	37	37	37	37
Total Gas Rate kg/h	0.5	0.715	1.0	1.43	1.5	2.145
Total Gas Rate Low kg/h	0.25	0.36	0.5	0.72	0.75	1.08

Appliance Data: CAT I_{3+}

BUTANE GAS (G30)	MODEL					
	1BS	1BL	2BS	2BL	3BS	3BL
Injector Size (mm Dia)	1.3mm	1.6mm	1.3mm	1.6mm	1.3mm	1.6mm
Heat Input Net kW	7	10	14	20	21	30
Heat Input Low Setting kW	3.5	5	7	10	10.5	15
Supply Pressure mbar	28-30	28-30	28-30	28-30	28-30	28-30
Burner Pressure mbar	28-30	28-30	28-30	28-30	28-30	28-30
Total Gas Rate kg/h	0.51	0.72	1.02	1.44	1.53	2.16
Total Gas Rate Low kg/h	0.255	0.36	0.51	0.72	0.765	1.08

	MODEL					
	1BS	1BL	2BS	2BL	3BS	3BL
Width (mm)	400	400	600	600	900	900
Depth (mm)	715	845	715	845	715	845
Height (mm)	510	510	510	510	510	510
Weight (Kg)	54	65	82	100	124	145
Inlet Connection	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Clearance Required Around Appliance						
Left Hand Side (mm)	100	100	100	100	100	100
Right Hand Side (mm)	100	100	100	100	100	100
Above (mm)	1000	1000	1000	1000	1000	1000
Behind (mm)	100	100	100	100	100	100

TECHNICAL DATA CLASSIC MODELS:

Appliance Data: CAT I_{2H}

NATURAL GAS (G20)	CLASSIC MODEL				
	2BSC	2BLC	3BSC	3BLC	4BLC
Injector Size (mm Dia)	2.1mm	2.6mm	2.1mm	2.6mm	2.6mm
Heat Input Net kW	12.5	21	18.5	31.5	42
Heat Input Low Setting kW	7.3	12	11.5	18	24
Supply Pressure mbar	20	20	20	20	20
Burner Pressure mbar	14.5	20	14.5	20	19
Total Gas Rate m^3/h	1.21	2.1	1.81	3.21	4.1
Total Gas Rate Low m^3/h	0.72	1.17	1.08	1.74	2.2
Pilot Heat Input kW	0.44	0.44	0.66	0.66	0.88

Note: Figures in this chart above are WITH regulator fitted.

Appliance Data: CAT I_{3P}

PROPANE GAS (G31)	CLASSIC MODEL				
	2BSC	2BLC	3BSC	3BLC	4BLC
Injector Size (mm Dia)	1.3mm	1.6mm	1.3mm	1.6mm	1.6mm
Heat Input Net kW	13	19	19.5	28.5	38
Heat Input Low Setting kW	7	10	10.5	15	32
Supply Pressure mbar	37	37	37	37	37
Burner Pressure mbar	37	37	37	37	37
Total Gas Rate kg/h	0.92	1.36	1.37	2.1	2.7
Total Gas Rate Low kg/h	0.5	1.15	0.75	1.72	2.3
Pilot Heat Input kW	0.36	0.36	0.54	0.54	0.72

Appliance Data: CAT I_{3+}

BUTANE GAS (G30)	CLASSIC MODEL				
	2BSC	2BLC	3BSC	3BLC	4BLC
Injector Size (mm Dia)	1.3mm	1.6mm	1.3mm	1.6mm	1.6mm
Heat Input Net kW	13	19	19.5	28.5	38
Heat Input Low Setting kW	7	10	10.5	15	32
Supply Pressure mbar	28-30	28-30	28-30	28-30	28-30
Burner Pressure mbar	28-30	28-30	28-30	28-30	28-30
Total Gas Rate kg/h	0.94	1.36	1.42	2.1	2.8
Total Gas Rate Low kg/h	0.51	1.15	0.765	1.72	2.3
Pilot Heat Input kW	0.36	0.36	0.54	0.54	0.72

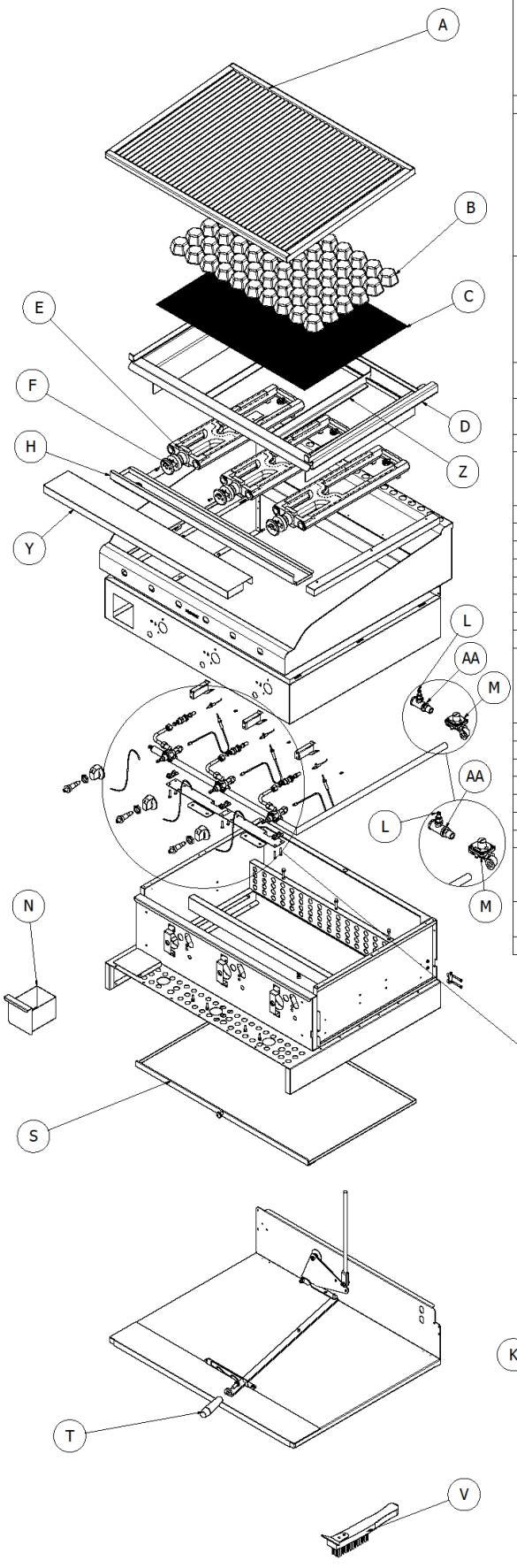
	CLASSIC MODEL				
	2BSC	2BLC	3BSC	3BLC	4BLC
Width (mm) (inc. Gas inlet)	620 (690)	620 (690)	920 (990)	920 (990)	1220 (1330)
Depth (mm)	665	767	665	767	767
Height (mm)	475	475	475	475	475
Weight (Kg)	84	102	119	148	198
Inlet Connection	1/2"	1/2"	1/2"	1/2"	3/4"
Clearance Required Around Appliance					
Left Hand Side (mm)	100	100	100	100	100
Right Hand Side (mm)	100	100	100	100	100
Above (mm)	1000	1000	1000	1000	1000
Behind (mm)	100	100	100	100	100

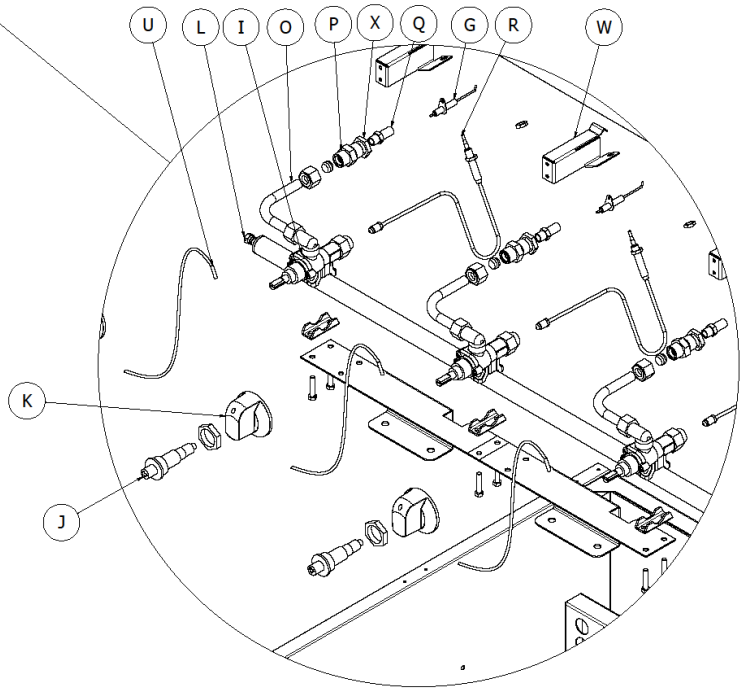
TROUBLESHOOTING

PROBLEM	CAUSE	CORRECTION
Burner(s) or Pilot will not light.	• Gas supply not connected/blocked. • Faulty spark electrode. • Blocked injector(s). • Blocked Pilot Pipe (CLASSIC MODEL) • Faulty gas valve. • Faulty regulator (if fitted)	• Check gas supply. • Replace electrode. • Clean injector(s) or replace with new equivalent. • Replace Pilot Pipe. • Replace gas valve. • Replace regulator (if fitted).
No spark is generated from Piezo ignitor	• Faulty spark electrode. • Faulty piezo. • Faulty electrode wire. • Disconnected electrode wire.	• Adjust spark gap to 6mm or replace electrode. • Replace piezo. • Replace electrode wire. • Reconnect electrode wire to piezo and electrode.
Burner lights but cuts out when control knob is released.	• Supply pressure low • Control knob not held pressed for long enough. • Loose thermocouple nut. • Faulty thermocouple. • Faulty Flame Failure Device.	• Increase supply pressure to appliance • Light burner and hold control knob depressed for at least 15 seconds. • Tighten loose thermocouple nut connected to gas valve. • Replace thermocouple. • Replace FFD (inside gas valve) or replace gas valve.
Burner lights but flame is not as powerful as other burner(s).	• Blocked injector. • Blocked burner pipe. • Faulty burner. • Blocked burner port holes.	• Clean injector or replace with new equivalent. • Clean burner pipe or replace with new one. • Replace burner. • Clean port holes or replace burner.
One or more burners light but cut out after a short period.	• Supply pressure low. • Too much lava rock causing grill to overheat. • Thermocouple positioned incorrectly. • Loose/fragile thermocouple connection. • Faulty thermocouple. • Faulty Flame Failure Device.	• Increase supply pressure to appliance. • Remove excess lava rock to allow heat to circulate. • Position thermocouple tip into burner flame. • Tighten thermocouple nut connected to gas valve. • Replace thermocouple. • Replace FFD (inside gas valve) or replace gas valve.

Note: Any repairs or replacement of parts must be undertaken by a qualified gas engineer.

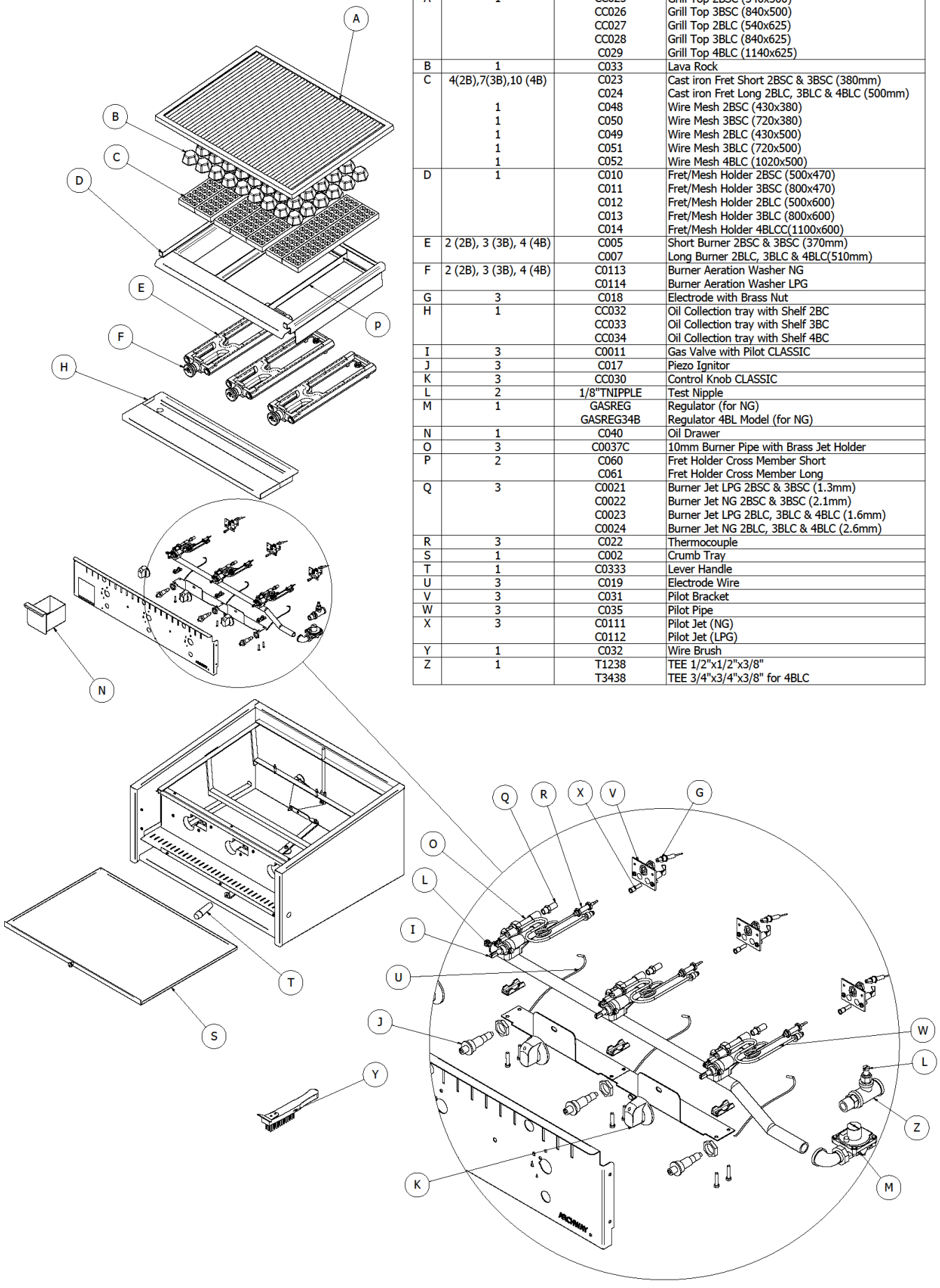
EXPLODED DIAGRAM FOR CHARGRILL





PARTS LIST			
ITEM	QTY	PART NUMBER	DESCRIPTION
A	1	C044	Grill Top 1BS (376x500)
		C025	Grill Top 2BS (580x500)
		C026	Grill Top 3BS (884x500)
		C045	Grill Top 1BL (376x625)
		C027	Grill Top 2BL (580x625)
		C028	Grill Top 3BL (884x625)
B	1	C033	Lava Rock
C	2(1B), 4(2B), 7(3B)	C023	Cast iron Fret Short 1BS, 2BS & 3BS (380mm)
		C024	Cast iron Fret Long 1BL, 2BL & 3BL (500mm)
	1	C046	Wire Mesh 1BS (200x380)
	1	C048	Wire Mesh 2BS (430x380)
	1	C050	Wire Mesh 3BS (720x380)
	1	C047	Wire Mesh 1BL (200x500)
	1	C049	Wire Mesh 2BL (430x500)
	1	C051	Wire Mesh 3BL (720x500)
D	1	C042	Fret/Mesh Holder 1BS (360x496)
		C010	Fret/Mesh Holder 2BS (585x496)
		C011	Fret/Mesh Holder 3BS (885x496)
		C043	Fret/Mesh Holder 1BL (360x623)
		C012	Fret/Mesh Holder 2BL (585x623)
		C013	Fret/Mesh Holder 3BL (885x623)
E	2 (2B), 3 (3B)	C005	Short Burner 1BS, 2BS & 3BS (370mm)
		C007	Long Burner 1BL, 2BL & 3BL (510mm)
F	3	C0113	Burner Aeration Washer NG
		C0114	Burner Aeration Washer LPG
G	3	C018N	Electrode
H	1	C041	Oil Collection Tray 1B
		C015	Oil Collection Tray 2B
		C016	Oil CollectionTray 3B
I	3	C001	Gas Valve
J	3	C017	Piezo Ignitor
K	3	C030	Control Knob
L	1	1/8"TNIPPLE	Test Nipple
M	1	GASREG	Regulator (NG)
N	1	C040	Oil Drawer
O	3	C0037	10mm Burner Pipe
P	3	C0038	Brass Jet Holder
Q	3	C0021	Burner Jet LPG 1BS,2BS & 3BS (1.3mm)
		C0022	Burner Jet NG 1BS,2BS & 3BS (2.1mm)
		C0023	Burner Jet LPG 1BL,2BL & 3BL (1.6mm)
		C0024	Burner Jet NG 1BL,2BL & 3BL (2.6mm)
R	3	C022	Thermocouple
S	1	C002	Crumb Tray
T	1	C0333	Lever Handle
U	3	C019	Electrode Wire
V	1	C032	Wire Brush
W	3	C0039	Thermocouple Bracket
X	3	Locknut3-8	Brass Lock nut 3/8"
Y	1	C055	Front Shelf 1B
		C056	Front Shelf 2B
		C057	Front Shelf 3B
Z	2	C060	Fret Holder Cross Member Short
		C061	Fret Holder Cross Member Long
AA	1	T1238	TEE 1/2"x1/2"x3/8"

EXPLODED DIAGRAM FOR CLASSIC CHARGRILL MODEL



PARTS LIST			
ITEM	QTY	PART NUMBER	DESCRIPTION
A	1	CC025	Grill Top 2BSC (540x500)
		CC026	Grill Top 3BSC (840x500)
		CC027	Grill Top 2BLC (540x625)
		CC028	Grill Top 3BLC (840x625)
		C029	Grill Top 4BLC (1140x625)
B	1	C033	Lava Rock
C	4(2B),7(3B),10 (4B)	C023	Cast iron Fret Short 2BSC & 3BSC (380mm)
		C024	Cast iron Fret Long 2BLC, 3BLC & 4BLC (500mm)
	1	C048	Wire Mesh 2BSC (430x380)
	1	C050	Wire Mesh 3BSC (720x380)
	1	C049	Wire Mesh 2BLC (430x500)
	1	C051	Wire Mesh 3BLC (720x500)
	1	C052	Wire Mesh 4BLC (1020x500)
D	1	C010	Fret/Mesh Holder 2BSC (500x470)
		C011	Fret/Mesh Holder 3BSC (800x470)
		C012	Fret/Mesh Holder 2BLC (500x600)
		C013	Fret/Mesh Holder 3BLC (800x600)
		C014	Fret/Mesh Holder 4BLCC(1100x600)
E	2 (2B), 3 (3B), 4 (4B)	C005	Short Burner 2BSC & 3BSC (370mm)
		C007	Long Burner 2BLC, 3BLC & 4BLC(510mm)
F	2 (2B), 3 (3B), 4 (4B)	C0113	Burner Aeration Washer NG
		C0114	Burner Aeration Washer LPG
G	3	C018	Electrode with Brass Nut
H	1	CC032	Oil Collection tray with Shelf 2BC
		CC033	Oil Collection tray with Shelf 3BC
		CC034	Oil Collection tray with Shelf 4BC
I	3	C0011	Gas Valve with Pilot CLASSIC
J	3	C017	Piezo Ignitor
K	3	CC030	Control Knob CLASSIC
L	2	1/8"TNIPPLE	Test Nipple
M	1	GASREG	Regulator (for NG)
		GASREG34B	Regulator 4BL Model (for NG)
N	1	C040	Oil Drawer
O	3	C0037C	10mm Burner Pipe with Brass Jet Holder
P	2	C060	Fret Holder Cross Member Short
		C061	Fret Holder Cross Member Long
Q	3	C0021	Burner Jet LPG 2BSC & 3BSC (1.3mm)
		C0022	Burner Jet NG 2BSC & 3BSC (2.1mm)
		C0023	Burner Jet LPG 2BLC, 3BLC & 4BLC (1.6mm)
		C0024	Burner Jet NG 2BLC, 3BLC & 4BLC (2.6mm)
R	3	C022	Thermocouple
S	1	C002	Crumb Tray
T	1	C0333	Lever Handle
U	3	C019	Electrode Wire
V	3	C031	Pilot Bracket
W	3	C035	Pilot Pipe
X	3	C0111	Pilot Jet (NG)
		C0112	Pilot Jet (LPG)
Y	1	C032	Wire Brush
Z	1	T1238	TEE 1/2"x1/2"x3/8"
		T3438	TEE 3/4"x3/4"x3/8" for 4BLC