

ARCHWAY

KEBAB GRILL

FOR USE ON NATURAL, BUTANE AND PROPANE GAS

INSTALLATION, USER AND SERVICING INSTRUCTIONS FOR:

MODELS

2BT / NG - 2BT / LPG - 2B CPT / NG - 2B CPT / LPG
3BT / NG - 3BT / LPG - 3B CPT / NG - 3B CPT / LPG
3B BGA / NG - 3B STD / NG - 3B BGA / LPG - 3B STD / LPG
4B BGA / NG - 4B STD / NG - 4B BGA / LPG - 4B STD / LPG
5B BGA / NG - 5B STD / NG - 5B BGA / LPG - 5BSTD / LPG
8B SUPREME / NG - 8B SUPREME / LPG
10B SUPREME / NG - 10B SUPREME / LPG

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

These 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 sited on a non-combustible level surface. Any walls or kitchen furniture surrounding this appliance must be of non-combustible materials. Refer to chart on page 19 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).

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 1998.

Health & Safety at Work Act 1974.

BS 6173: Code of Practice for Installation of Gas Catering Appliances.

BS6891.

Fire Precautions Act 1971.

BS 5440: Flues, Air Supply for Gas Appliances of input not exceeding 70kW (1st, 2nd and 3rd 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 or equivalent 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 6m³. 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 should 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 should allow for a sufficient flow of fresh air for gas combustion. 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.

VENTILATION:

Sufficient fixed ventilation is required for this appliance. The fixed ventilation must comply with current local regulations in force, in the country of installation.

It is recommended that a room or internal space be provided with a minimum free area of 5cm² for every 1kW above 7kW.

GAS CONNECTION:

The gas main serving this appliance must be fitted with an approved ON/OFF isolating gas cock as a means of isolating the appliance for emergency shutdown or for servicing. The inlet connection at the rear of the appliance is a 1/2" BSP Female. If a flexible connection is used, it must be suitable for commercial catering appliances and fitted with a restraining wire. It must not exceed 1.5 metres in length. The connection and supply must comply with local regulations. The gas supply tubing or hose must comply with national requirements in force and must be periodically examined and replaced if necessary.

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

ELECTRIC CONNECTION:

This appliance must be installed in accordance to IEE wiring regulations and other local regulations in force in the country of installation.

Warning: This appliance must be EARTHED.

The voltage of the electrical supply must correspond with the voltage noted on the data badge of appliance (located at the rear of appliance). This appliance is supplied with a BS 1363 moulded plug and supply cord.

LEAK TEST AND PRESSURE TEST:

1. Turn OFF main gas supply.
2. Remove the six screws which secure the back cover for the burner tower. (For BGA Thermofast models, remove the two screws which secure the gas valve cover).
3. Remove the pressure test point screw which is located at the bottom end of the gas rail and fit a pressure gauge to the pressure test point.
4. Turn on the main gas supply and check for gas soundness with a suitable leak detection fluid.
5. Ignite the burners, as described under the lighting instructions, ensuring the high flame is active. Check the gas pressure is correct (refer to data sheets).
6. Turn off the gas, remove the pressure gauge, and replace the pressure test screw and back cover.

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

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.

IMPORTANT:

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Ensure that the electrical supply cord is not damaged.

Warning: If the electrical supply cord is damaged, it must be replaced with the same type of cord by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Any plug cut from the power supply cord should be disposed of immediately. Inserting any cut off plug into a 13A socket is hazardous. Never use the plug without the fuse cover fitted. Ensure the replacement fuse is the same current value as original (5 Amp). Replacement fuses are available from Archway Sheet Metal Works Ltd and should be ASTA approved to BS 1362.

THIS APPLIANCE MUST BE EARTHED**LIGHTING INSTRUCTIONS:**

Warning: Ensure front of appliance is not obstructed by any combustible material.

Note:

Always light the top burner first and work your way down the tower, lighting the remaining burners. This sequence must be adhered to whenever you operate the appliance.

1. Ensure all the control knobs are turned clockwise to the position marked OFF "●".
2. Ensure that the electric and gas supplies are turned ON.
3. Depress and turn, anti-clockwise, the uppermost control knob through 90 degrees to the position marked FULL ON "☼". Keep the control knob depressed whilst applying a lighted match to the "cut out" in the burner mesh. The burner will ignite within a few seconds. Wait for at least 15 seconds before releasing the control knob.

Note:

If for any reason, the burner flame should be extinguished, wait for 2 minutes before attempting to relight the burner plaque by repeating step 3.

4. Light the remaining lower burner plaques in sequence, one at a time, as instructed above.
5. To turn the plaque to LOW "☼", Turn the control knobs fully anti-clockwise to the LOW position "☼". Do not adjust the control knob to any other position between LOW and OFF other than FULL ON.
6. To turn the appliance off, turn the control knobs clockwise to the position marked '●' (OFF). Turn OFF the gas supply from the main gas isolating cock and the electric supply from the main switch.

Note: If burner control knobs can be turned ON without depression then Do Not Use and consult a service engineer.

Warning: All Kebab Grill units 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 BGA Thermo-Fast® Models)

Note:

Always light the top burner first and work your way down the tower, lighting the remaining burners. This sequence must be adhered to whenever you operate the appliance.

1. Ensure all the control knobs are turned clockwise to the position marked OFF "●".
2. Ensure that the electric and gas supplies are turned ON.
3. Depress and release the "Thermo-Fast®" button. The red indicator light will glow.
4. While the indicator light is glowing, depress and turn, anti-clockwise, the uppermost control knob through 90 degrees to the position marked FULL ON "☼" and immediately apply a lighted match or taper to the "cut-out" in the burner mesh. When burner has ignited, immediately repeat for lower burners.
Note: If for any reason the burner flame does not ignite before the "Thermo-Fast®" indicator light goes out, turn control knobs to OFF and the ignition procedure can immediately be repeated from step 3.
Note: If the burner flames become extinguished once the appliance has been operating, switch control knobs to OFF "●", wait 2 minutes and repeat from step 1.
5. To turn the burner plaque to LOW "☼". Turn the control knobs fully anti-clockwise to the LOW position "☼"

Note: The burners should not be operated with the control knob positioned between LOW and OFF, other than FULL ON.

6. To turn the appliance off, turn the control knobs clockwise to the position marked '●' (OFF) . Turn OFF the gas supply from the main gas isolating cock and the electric supply from the main switch.

Note: If burner control knobs can be turned ON without depression then Do Not Use and consult a service engineer.

MOVING THE BURNER TOWER:

The burner tower is carried on roller bearings and it can be moved forward or backward from the spit by loosening the clamping screw on the side of the appliance and position the tower as required. Always retighten the clamping screw on completion.

SPIT OPERATION:

The electrical supply to the spit motor is controlled via a red illuminated switch. This is located on the right hand side of the base (single tower model) or both the left hand side and the right hand side of the twin tower model. In the ON position the spit will start to rotate. When the foot pedal (if installed) is depressed and held down, the spit stops rotating, on release, the spit rotates again.

WARNING: DO NOT TOUCH THUMB SCREW ON ROTATING SHAFT WHILST THE APPLIANCE BURNERS ARE ON.

MAXIMUM LOAD ALLOWED: The weight of meat on the spit must not exceed 80kg. Overloading the spit will cause the motor to burn out.

CLEANING:

WARNING: To eliminate the risk of electric shock, disconnect the power supply before cleaning and/or maintaining this appliance.

The skewer is removed by; unscrewing the thumb screw on the skewer shaft (plumbers block), and removing the skewer pin from the top support arm. It is important to check the oil/fat collection drawer regularly. It must not exceed the maximum level indicator located inside of the oil drawer at the front. The oil drawer must be emptied and cleaned daily. This appliance should be cleaned with hot soapy water. Abrasive cleaners should not be used as they will damage the surface finish of the appliance. Do not use a water jet on this appliance.

MAINTENANCE:

A qualified service engineer should service this appliance once a year. Should the burner plaques or any other part of the appliance fail to operate correctly, do not tamper with the controls but call in a qualified service engineer.

The cooking zone and receptacles must be cleaned on a regular basis before lighting to avoid risk of fire.

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 cock and consult your Local Gas Board or a qualified installation/servicing engineer.

SERVICING:

Note:

The appliance must be disconnected from the main electrical and gas supply, and allowed to cool down, before any repair work is undertaken.

Always carry out an earth continuity test on the wiring that has been disturbed and a soundness test on pipework or gas components which have been disconnected or replaced.

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

REPLACEMENT OF BURNER:

1. From the rear of the appliance remove the back cover.
2. Disconnect the gas burner supply pipe from the burner to be removed.
3. From the front of the appliance remove the screws which hold the burner in place, and remove.
4. Replace with new burner and re-assemble in reverse order.

REPLACEMENT OF THE VALVE:

1. From the rear of the 3BBGA, 4BBGA and 5BBGA model, remove the two screws, which secure the control box cover and remove. For the remaining models, remove the screws from the back cover.
2. Remove the stainless steel flexible gas pipe from the rear of the appliance.
3. Remove the valve control knobs from each valve.
4. Disconnect the gas burner supply pipe and thermocouple line from each gas tap. Remove Thermo - Fast control lead from the thermocouple interrupter (if fitted).
5. Remove the two nuts and bolts, which secure the gas manifold to the side of the appliance and remove the gas manifold/rail complete with gas valves.
6. Unscrew the gas valve saddle and pull valve and "O" ring seal away from gas manifold. Fit new valve and "O" ring ensuring that the "O" ring seal is correctly seated before replacing and tightening saddle. (Ensure that each saddle bolt is tightened equally).
7. Re-assemble the appliance in reverse order and check for gas soundness, after purging pipe work.

REPLACEMENT OF THERMOCOUPLE:

1. From the rear of the appliance remove the back cover.
2. Unscrew thermocouple from the gas valve.
3. Unscrew the two nuts holding the thermocouple in position (one either side of panel).
4. Fit replacement and reassemble in reverse order. Do not over tighten the nut connected to the gas valve. Hand tighten first, then, using a spanner turn nut a further half turn.

DISCONNECT ELECTRICAL SUPPLY BEFORE REMOVING ANY ELECTRICAL COVERS.

REPLACEMENT OF FOOT PEDAL (ELECTRIC):

1. From the rear of the appliance, remove the screws which secure the electrical box cover, and remove.
2. Unscrew the two wires from the foot pedal. (Note the location of the wires).
3. Remove the bush holding the foot pedal cable and remove cable.
4. Fit a new foot pedal and re-assemble in reverse order.

REPLACEMENT OF FOOT PEDAL (AIR):

1. Pull air foot pedal hose out of pressure switch and connect replacement.

REPLACEMENT OF THE PRESSURE SWITCH:

1. From the rear of the appliance, remove the screws which secure the electrical box cover, and remove cover.
2. Pull off the two wires from the pressure switch. (Note the location of the wires).
3. From the front of the appliance undo the plastic nut holding the pressure switch and remove switch.
4. Fit a new pressure switch and re-assemble in reverse order.

REPLACEMENT OF MAIN ON/OFF SWITCH:

1. From the rear of the appliance, remove the screw(s) which secure the electrical box cover, and remove.
2. Push out the switch from the front facia panel.
3. Note the position of the wiring before disconnecting from the switch.
4. Fit new mains ON/OFF switch and re-assemble in reverse order.

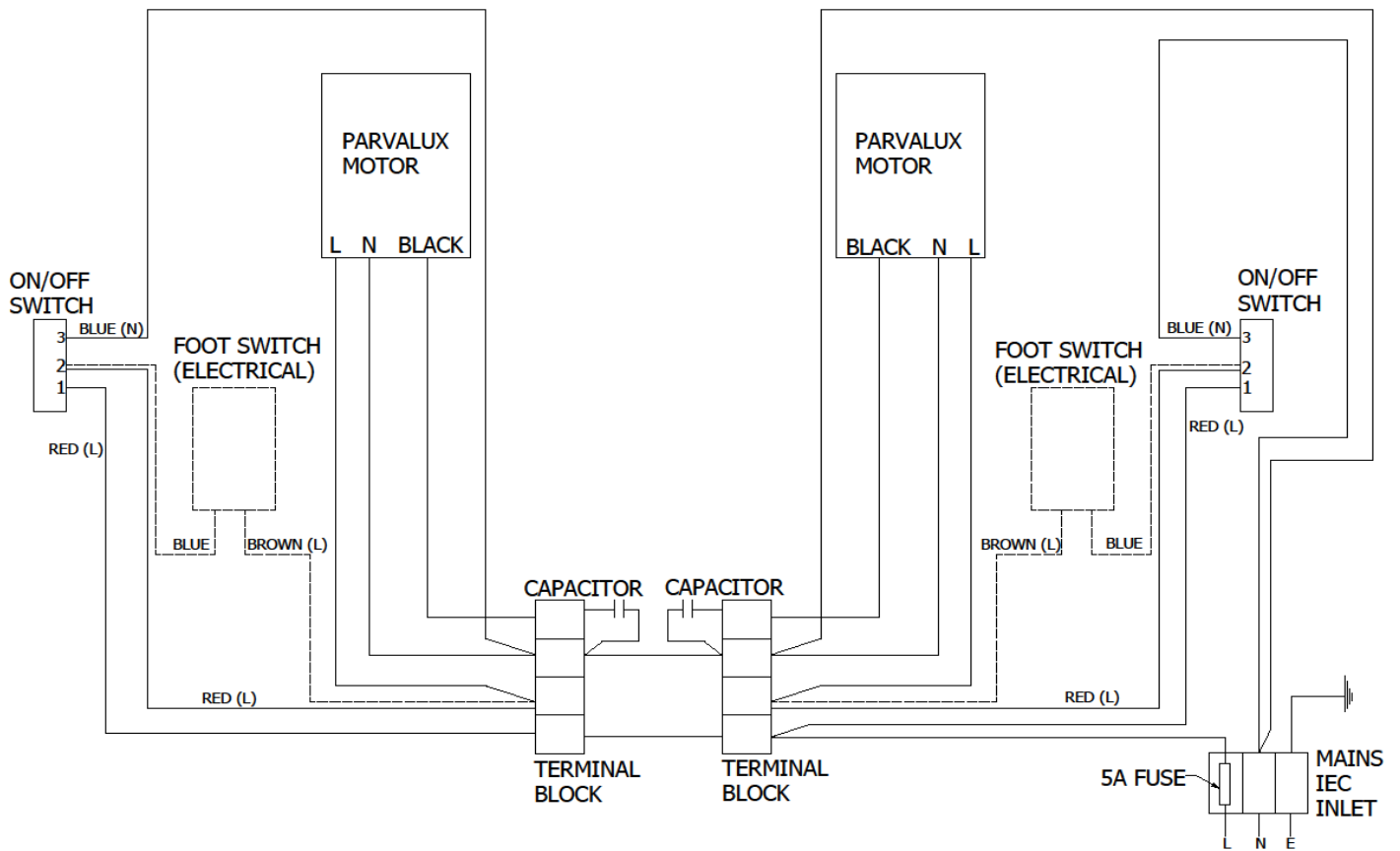
REPLACEMENT OF THE DRIVE MOTOR:

1. Disconnect the stainless steel flexible gas hose from the tower/s.
2. Remove the skewer/s from the machine.
3. From the rear of the appliance, remove the screw/s which secures the electric box cover, and remove.
4. Remove the skewer support frame by removing the four nuts and bolts from the bottom of the frame.
5. Remove the burner tower/s locking screw/s, and remove the four nuts which hold each tower on the runners, and remove the burner tower/s.
6. From the rear of the appliance, disconnect the wires from the motor.
7. Remove the screws which secure base tray in position, and lift off complete base tray.
8. Remove the four nuts and bolts which hold the motor, and remove.
9. Refit the new motor, taking care to realign the rubber drive coupling correctly.
10. Re-assemble in reverse order and check for gas soundness.

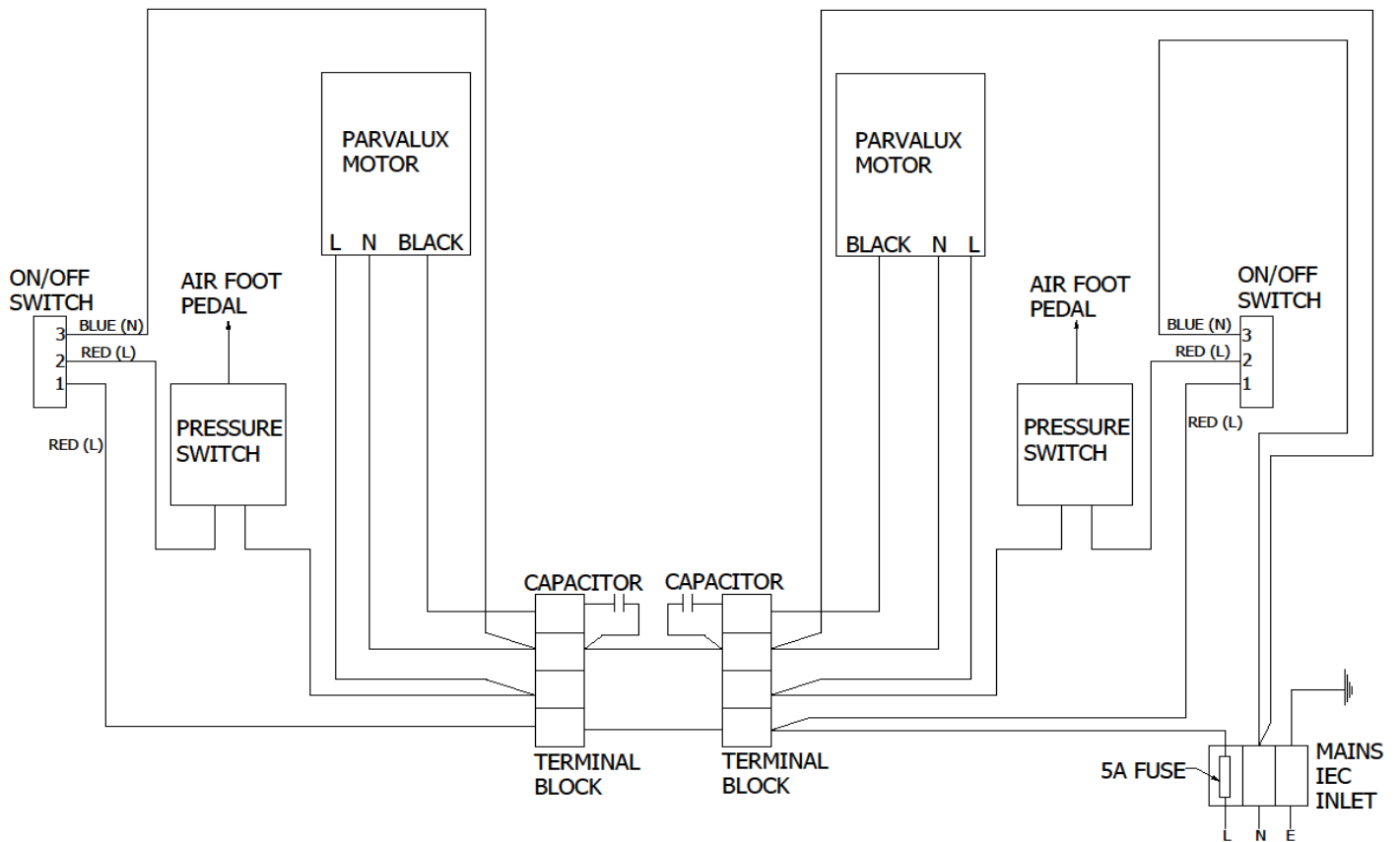
REPLACEMENT OF Thermo-Fast® :

1. From the rear of the appliance, remove the screws which secure the electrical box cover, and remove.
2. Remove the two AC input wires entering the circuit board along with the earth wire leaving the circuit board.
3. Remove the data plug entering the circuit board.
4. Remove the Thermo-Fast® circuit board by gently pulling while squeezing the four plastic lugs, located on the corners.

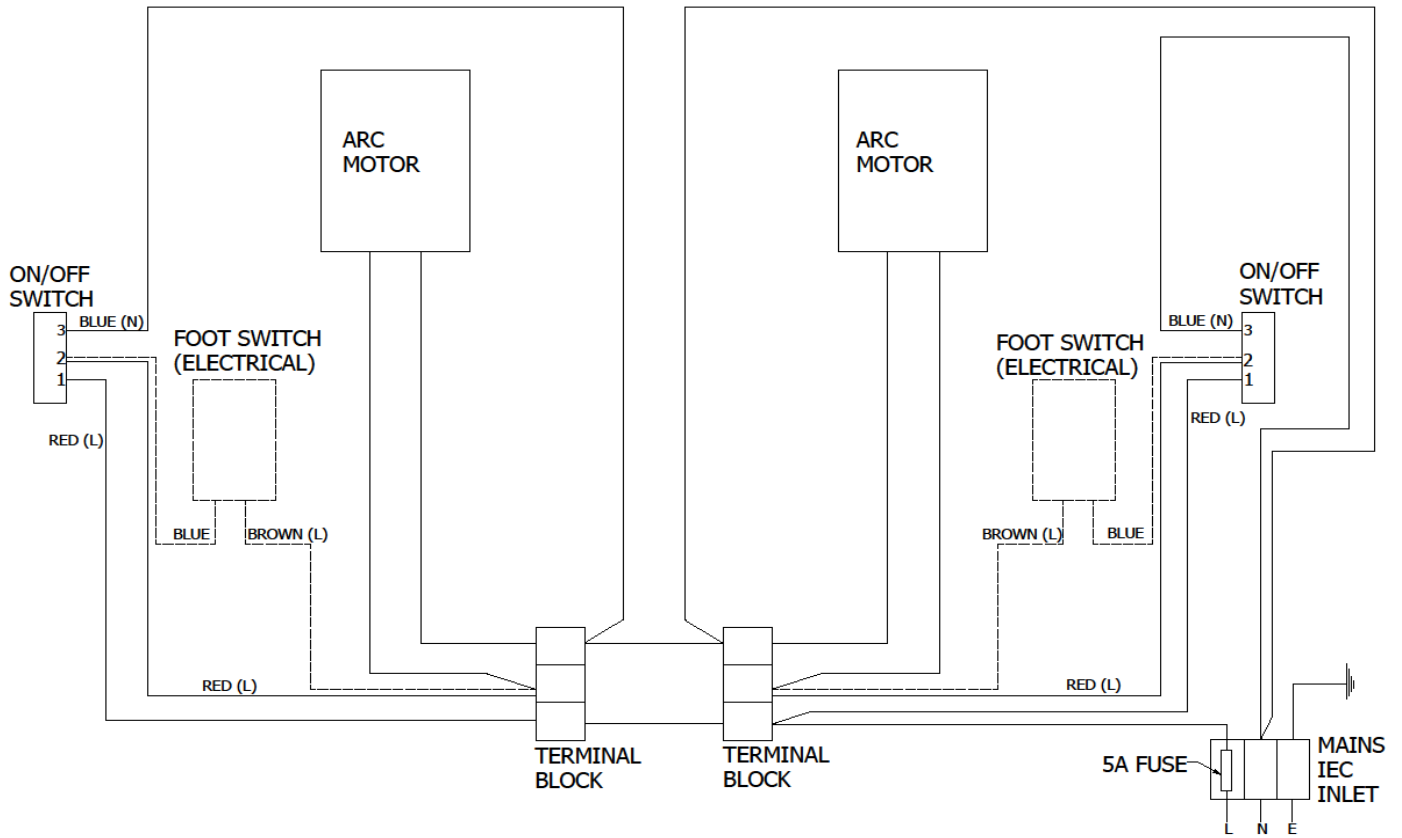
WIRING DIAGRAM FOR TWIN TOWER MODELS WITH PARVALUX MOTOR



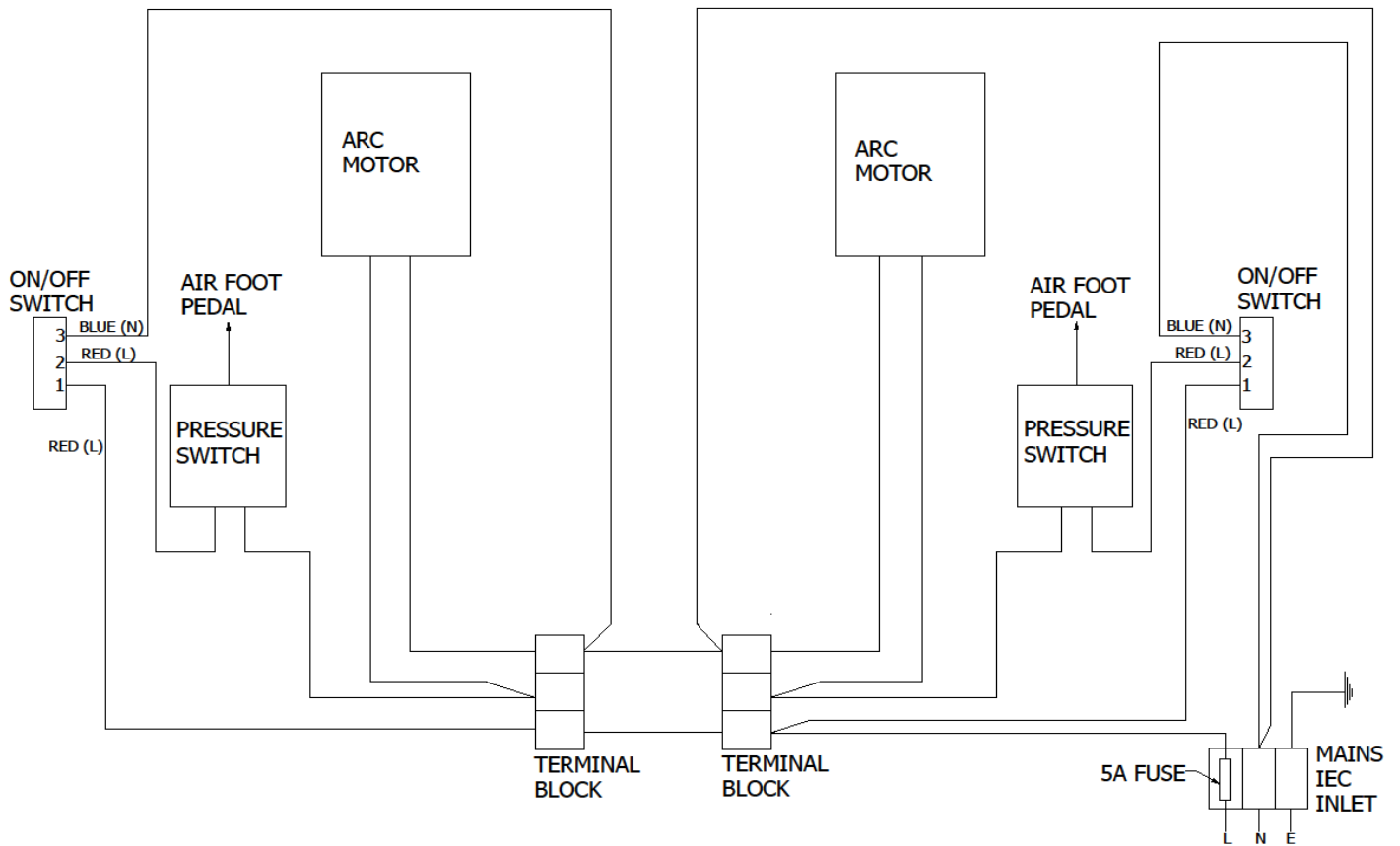
WIRING DIAGRAM FOR TWIN TOWER MODELS WITH PARVALUX MOTOR AND AIR FOOT PEDAL



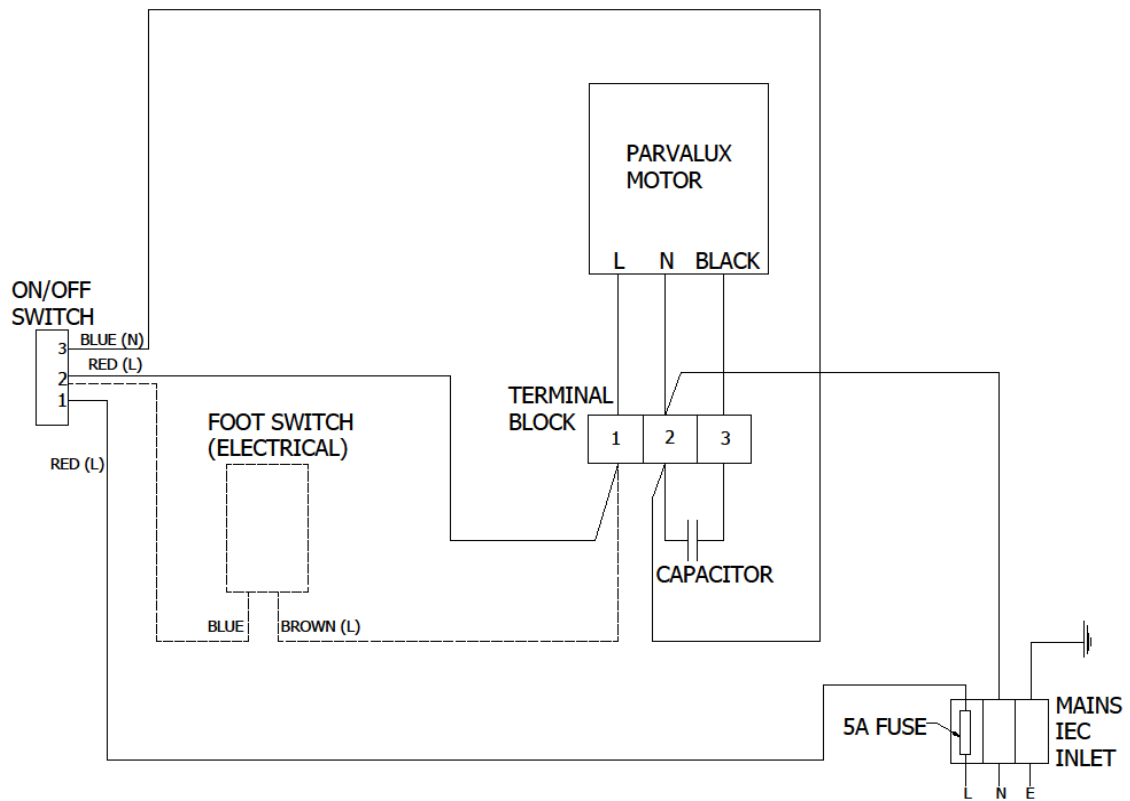
WIRING DIAGRAM FOR TWIN TOWER MODELS WITH ARC MOTOR



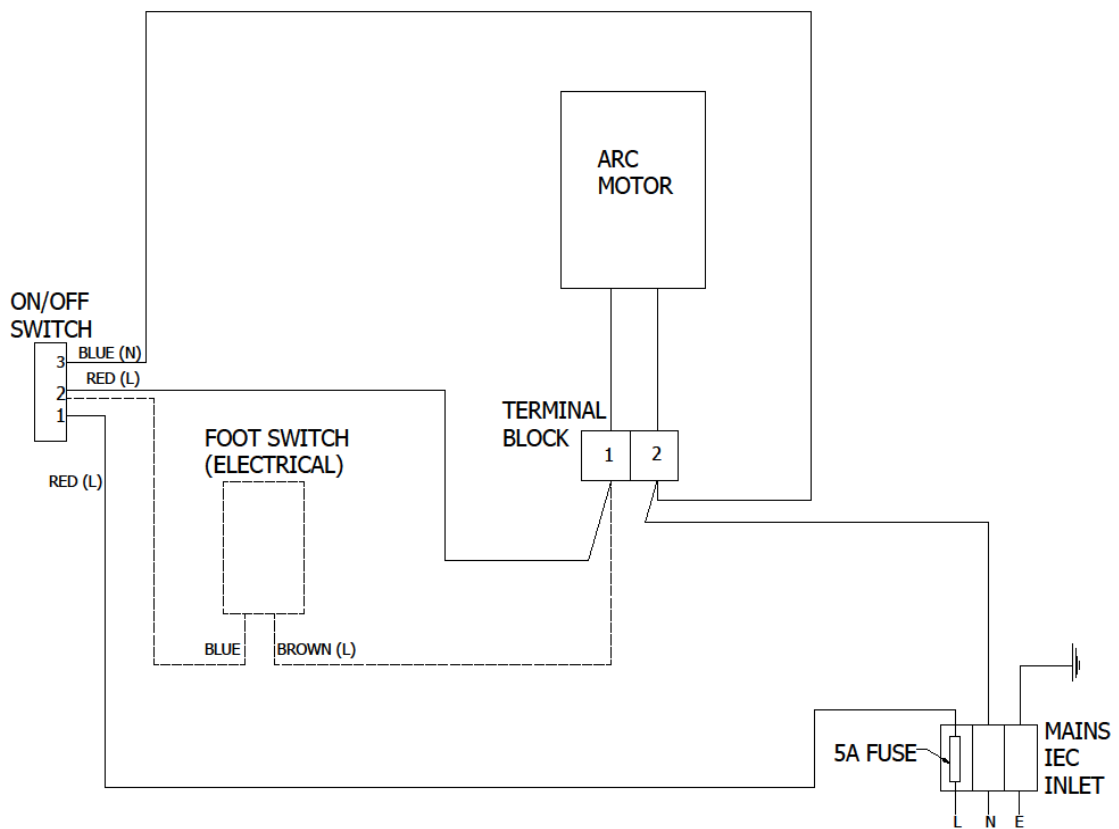
WIRING DIAGRAM FOR TWIN TOWER MODELS WITH ARC MOTOR AND AIR FOOT PEDAL



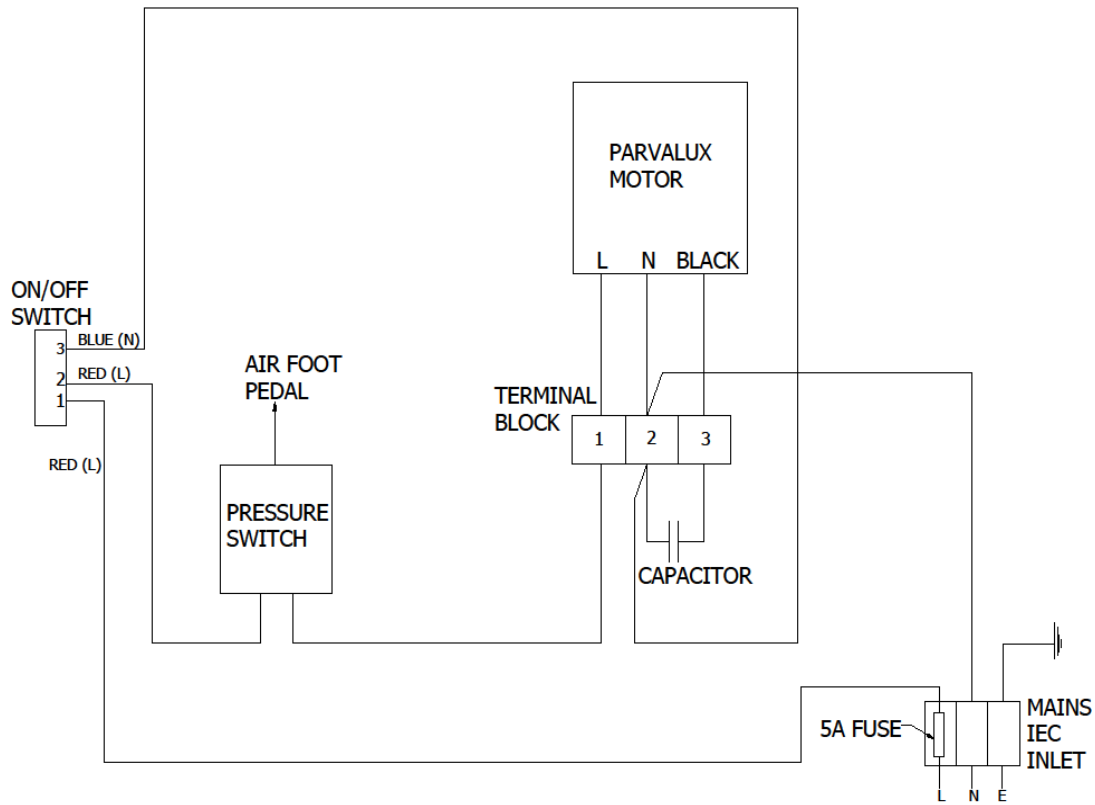
WIRING DIAGRAM FOR SINGLE TOWER & COMPACT MODELS WITH PARVALUX MOTOR



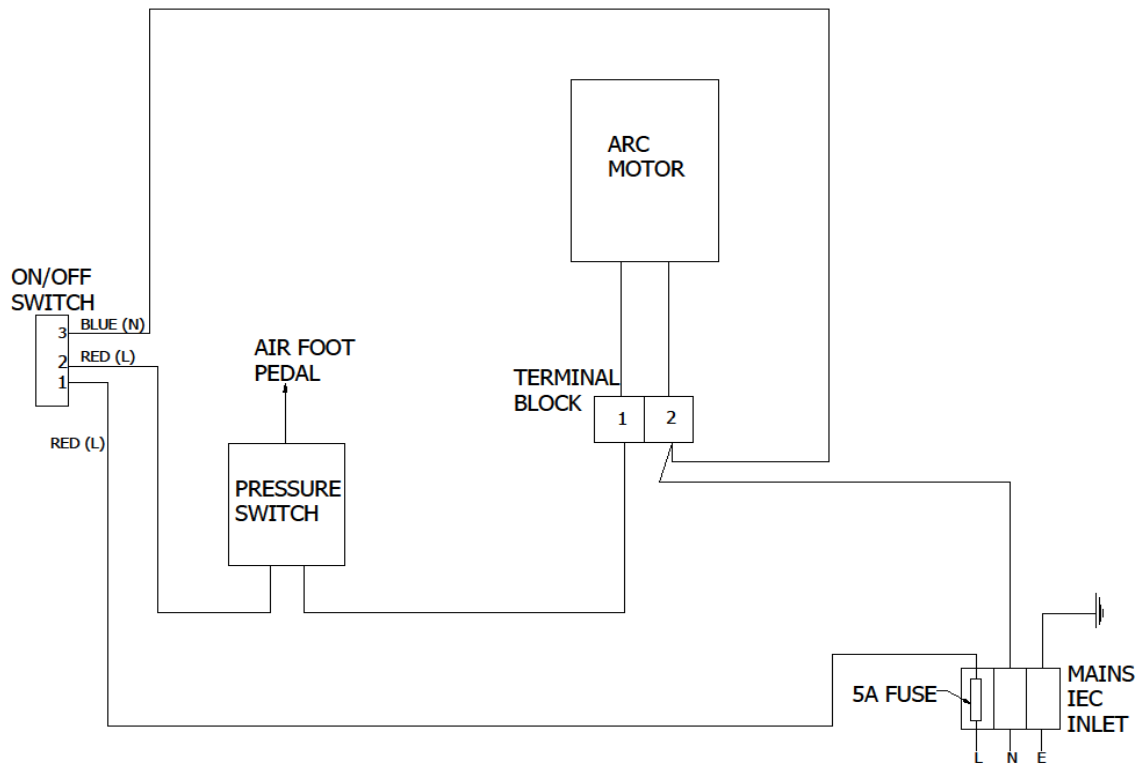
WIRING DIAGRAM FOR SINGLE TOWER & COMPACT MODELS WITH ARC MOTOR



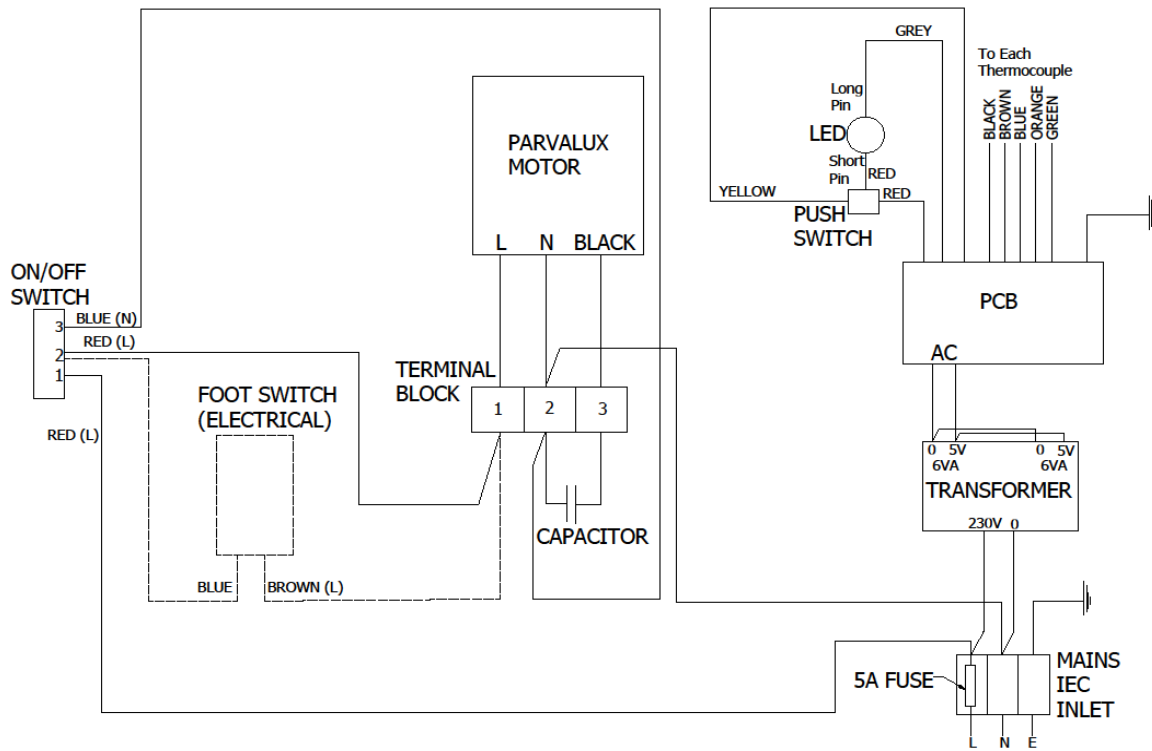
WIRING DIAGRAM FOR SINGLE TOWER MODELS WITH PARVALUX MOTOR AND AIR FOOT PEDAL



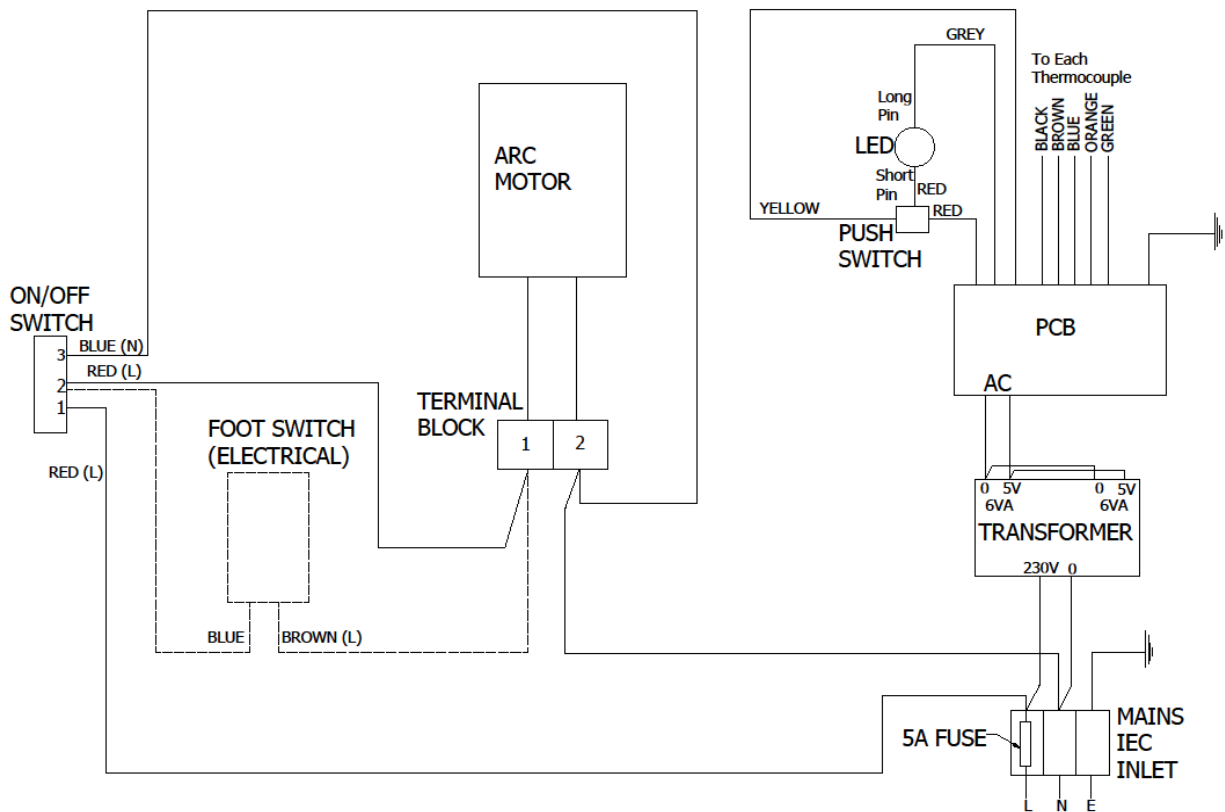
WIRING DIAGRAM FOR SINGLE TOWER MODELS WITH ARC MOTOR AND AIR FOOT PEDAL



WIRING DIAGRAM FOR BGA THERMOFAST MODELS WITH PARVALUX MOTOR



WIRING DIAGRAM FOR BGA THERMOFAST MODELS WITH ARC MOTOR



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) Unscrew and remove back cover from the back of the appliance.
- 3) Unscrew Injector and replace with appropriate replacement. (Use Hawk White or equivalent sealing compound).
- 4) Change all injectors and check for gas soundness.
- 5) Test for cross-lighting and gas soundness. **Note:** Low heat input, for each burner, must be adjusted to suit new gas type.
- 6) Replace back cover.
- 7) Remove data badge from the rear of 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.
2BT/NG	G20	20mbar	260 (1.40mm)	D014	D40207
2B CPT/NG	G20	20mbar	260 (1.40mm)	D014	D40209
3BT/NG	G20	20mbar	260 (1.40mm)	D014	D40206
3B CPT/NG	G20	20mbar	260 (1.40mm)	D014	D40208
3B STD/NG	G20	20mbar	260 (1.40mm)	D014	D4020
3B BGA/NG	G20	20mbar	260 (1.40mm)	D014	D4020
4B STD/NG	G20	20mbar	260 (1.40mm)	D014	D40204
4B BGA/NG	G20	20mbar	260 (1.40mm)	D014	D40204
5B STD/NG	G20	20mbar	260 (1.40mm)	D014	D40205
5B BGA/NG	G20	20mbar	260 (1.40mm)	D014	D40205
8B SUPREME/NG	G20	20mbar	260 (1.40mm)	D014	D402010
10B SUPREME/NG	G20	20mbar	260 (1.40mm)	D014	D402011
2BT/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40107
2B CPT/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40109
3BT/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40106
3B CPT/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40108
3B STD/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D4010
3B BGA/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D4010
4B STD/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40104
4B BGA/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40104
5B STD/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40105
5B BGA/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D40105
8B SUPREME/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D401010
10B SUPREME/LPG	G30 / G31	28-30 / 37mbar	80 (0.89mm)	D016	D401011

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

TECHNICAL DATA**Appliance Data: CAT I_{2H}**

NATURAL GAS (G20)	MODEL NUMBER								
	2B CPT/NG	3B CPT/NG	3B STD/NG & 3B BGA/NG	4B STD/NG & 4B BGA/NG	5B STD/NG & 5B BGA/NG	2B T/NG	3B T/NG	8B SUPREME/NG	10B SUPREME/NG
Injector Size	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)	260 (1.4mm)
Heat Input Net(kW)	6.8	10.2	10.2	13.6	17	13.6	20.4	27.2	34
Heat Input Low Setting Net (kW)	5.2	7.8	7.8	10.4	13	10.4	15.6	20.8	26
Supply Pressure (mbar)	20	20	20	20	20	20	20	20	20
Manifold Burner Pressure at Test Point (mbar).	19.2	19.2	19.2	19.1	18.9	19.1	19.0	19.0	19.0
Total Gas Rate (m ³ /h)	0.7	1.05	1.05	1.4	1.75	1.4	2.1	2.8	3.5
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

Data Table above applies to natural gas Group I_{2H}, setting pressure 20 mbar.

Applicable to the following countries:-

**AUSTRIA (AT), SWITZERLAND (CH), CZECH REPUBLIC (CZ), DENMARK (DK), ESTONIA (EE),
SPAIN (ES), FINLAND (FI), UNITED KINGDOM (GB), GREECE (GR), IRELAND (IE), ITALY (IT),
LITHUANIA (LT), LATVIA (LV), NORWAY (NO), PORTUGAL (PT), SWEDEN (SE),
SLOVENIA (SI), SLOVAKIA (SK)**

Appliance Data: CAT I_{2L}

NATURAL GAS (G25)	MODEL NUMBER								
	2B CPT/NG	3B CPT/NG	3B STD/NG & 3B BGA/NG	4B STD/NG & 4B BGA/NG	5B STD/NG & 5B BGA/NG	2B T/NG	3B T/NG	8B SUPREME/NG	10B SUPREME/NG
Injector Size	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)	340 (1.69mm)
Heat Input Net(kW)	7.8	11.7	11.7	15.6	19.5	15.6	23.4	31.2	39
Heat Input Low Setting Net (kW)	5.2	7.8	7.8	10.4	13	10.4	15.6	20.8	26
Supply Pressure (mbar)	25	25	25	25	25	25	25	25	25
Manifold Burner Pressure at Test Point (mbar).	24.2	24.2	24.2	24.1	24.0	24.1	23.9	23.9	22.7
Total Gas Rate (m ³ /h)	0.96	1.44	1.44	1.92	2.4	1.92	2.88	3.84	4.8
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

Data Table above applies to natural gas Group I_{2L}, setting pressure 25 mbar.
Applicable to the following countries:-

NETHERLANDS (NL)

Appliance Data: CAT I_{2E}

NATURAL GAS (G20)	MODEL NUMBER								
	2B CPT/NG	3B CPT/NG	3B STD/NG & 3B BGA/NG	4B STD/NG & 4B BGA/NG	5B STD/NG & 5B BGA/NG	2B T/NG	3B T/NG	8B SUPREME/NG	10B SUPREME/NG
Injector Size	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)
Heat Input Net(kW)	7.6	11.4	11.4	15.2	19	15.2	22.8	30.4	38
Heat Input Low Setting Net (kW)	5.2	7.8	7.8	10.4	13	10.4	15.6	20.8	26
Supply Pressure (mbar)	20	20	20	20	20	20	20	20	20
Manifold Burner Pressure at Test Point (mbar).	19.1	19.1	19.1	19.0	18.8	19.0	18.9	18.9	18.5
Total Gas Rate (m ³ /h)	0.82	1.23	1.23	1.64	2.05	1.64	2.46	3.28	4.1
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

Data Table above applies to natural gas Group I_{2E}, setting pressure 20 mbar.
Applicable to the following countries:-

GERMANY (DE), LUXEMBOURG (LU), POLAND (PL)

Appliance Data: CAT I_{2E+}

NATURAL GAS (G20/G25)	MODEL NUMBER								
	2B CPT/NG	3B CPT/NG	3B STD/NG & 3B BGA/NG	4B STD/NG & 4B BGA/NG	5B STD/NG & 5B BGA/NG	2B T/NG	3B T/NG	8B SUPREME/NG	10B SUPREME/NG
Injector Size	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)	300 (1.5mm)
Heat Input Net(kW)	7.6	11.4	11.4	15.2	19	15.2	22.8	30.4	38
Heat Input Low Setting Net (kW)	5.2	7.8	7.8	10.4	13	10.4	15.6	20.8	26
Supply Pressure (mbar)	20/25	20/25	20/25	20/25	20/25	20/25	20/25	20/25	20/25
Manifold Burner Pressure at Test Point (mbar).	19.1/24.2	19.1/24.2	19.1/24.2	19.0/24.1	18.8/24.0	19.0/24.1	18.7/23.9	18.9/23.9	18.5/22.7
Total Gas Rate (m ³ /h)	0.82	1.23	1.23	1.64	2.05	1.64	2.46	3.28	4.1
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

**Data Table above applies to natural gas Group I_{2E+}, setting pressure 20/25 mbar.
Applicable to the following countries:-**

BELGIUM (BE), FRANCE (FR)

Appliance Data: CAT I_{3P}

PROPANE GAS (G31)	MODEL NUMBER								
	2B CPT/LPG	3B CPT/LPG	3B STD/LPG & 3B BGA/LPG	4B STD/LPG & 4B BGA/LPG	5B STD/LPG & 5B BGA/LPG	2B T/LPG	3B T/LPG	8B SUPREME/LPG	10B SUPREME/LPG
Injector Size	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)
Heat Input Net(kW)	5.6	8.4	8.4	11.2	14	11.2	16.8	22.4	28
Heat Input Low Setting Net (kW)	4.6	6.9	6.9	9.2	11.5	9.2	13.8	18.4	23
Supply Pressure (mbar)	37	37	37	37	37	37	37	37	37
Manifold Burner Pressure at Test Point (mbar).	36.7	36.7	36.7	36.6	36.5	36.6	36.5	36.5	36
Total Gas Rate (Kg/h)	0.35	0.51	0.51	0.61	0.76	0.61	0.92	1.4	1.75
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

**Data Table above applies to propane gas Group I_{3P}, setting pressure 37 mbar.
Applicable to the following countries:-**

**BELGIUM (BE), SWITZERLAND (CH), CZECH REPUBLIC (CZ), SPAIN (ES), FRANCE (FR),
UNITED KINGDOM (GB), GREECE (GR), IRELAND (IE), POLAND (PL), PORTUGAL (PT),
SLOVENIA (SI), SLOVAKIA (SK)**

Appliance Data: CAT I₃₊

BUTANE/ PROPANE GAS (G30/G31)	MODEL NUMBER								
	2B CPT/LPG	3B CPT/LPG	3B STD/LPG & 3B BGA/LPG	4B STD/LPG & 4B BGA/LPG	5B STD/LPG & 5B BGA/LPG	2B T/LPG	3B T/LPG	8B SUPREME/LPG	10B SUPREME/LPG
Injector Size	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)
Heat Input Net(kW)	6/5.6	9/8.4	9/8.4	12/11.2	15/14	12/11.2	18/16.8	24/22.4	30/28
Heat Input Low Setting Net (kW)	4.2/4.6	6.3/6.9	6.3/6.9	8.4/9.2	10.5/11.5	8.4/9.2	12.6/ 13.8	16.8/18.4	21/23
Supply Pressure (mbar)	28-30/37	28-30/37	28-30/37	28-30/37	28-30/37	28- 30/37	28- 30/37	28-30/37	28-30/37
Manifold Burner Pressure at Test Point (mbar).	27.4/36.7	27.4/36.7	27.6/36.7	27.5/36.6	27.4/36.5	27.5/ 36.6	27.3/ 36.5	27.3/36.5	27/36
Total Gas Rate (Kg/h)	0.28/0.35	0.42/0.51	0.42/0.51	0.56/0.69	0.7/0.86	0.56/0. 69	0.84/1. 03	1.12/1.4	1.4/1.75
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

Data Table above applies to butane/propane gas Group I₃₊, setting pressure 28-30/37 mbar.

Applicable to the following countries:-

**BELGIUM (BE), SWITZERLAND (CH), SPAIN (ES), FRANCE (FR), UNITED KINGDOM (GB),
GREECE (GR), IRELAND (IE), ITALY (IT), PORTUGAL (PT)**

Appliance Data: CAT I_{3B/P}

BUTANE/ PROPANE GAS (G30/G31)	MODEL NUMBER								
	2B CPT/LPG	3B CPT/LPG	3B STD/LPG & 3B BGA/LPG	4B STD/LPG & 4B BGA/LPG	5B STD/LPG & 5B BGA/LPG	2B T/LPG	3B T/LPG	8B SUPREME/LPG	10B SUPREME/LPG
Injector Size	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)
Heat Input Net(kW)	6	9	9	12	15	12	18	24	30
Heat Input Low Setting Net (kW)	4.2	6.3	6.3	8.4	10.5	8.4	12.6	16.8	21
Supply Pressure (mbar)	28-30	28-30	28-30	28-30	28-30	28-30	28-30	28-30	28-30
Manifold Burner Pressure at Test Point (mbar).	29.6	29.6	29.6	29.5	29.4	29.5	29.3	29.3	29
Total Gas Rate (Kg/h)	0.31	0.45	0.45	0.61	0.76	0.61	0.92	1.24	1.55
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

Data Table above applies to butane/propane gas CAT I_{3B/P}, setting pressure 28-30 mbar.

Applicable to the following countries:-

**CZECH REPUBLIC (CZ), DENMARK (DK), FINLAND (FI), ITALY (IT), NETHERLANDS (NL),
SWEDEN (SE)**

Appliance Data: CAT I_{3B/P}

BUTANE/ PROPANE GAS (G30/G31)	MODEL NUMBER								
	2B CPT/LPG	3B CPT/LPG	3B STD/LPG & 3B BGA/LPG	4B STD/LPG & 4B BGA/LPG	5B STD/LPG & 5B BGA/LPG	2B T/LPG	3B T/LPG	8B SUPREME/LPG	10B SUPREME/LPG
Injector Size	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)	80 (0.89mm)
Heat Input Net(kW)	7.6	11.4	11.4	15.2	19	15.2	22.8	30.4	38
Heat Input Low Setting Net (kW)	6.8	10.2	10.2	13.6	17.0	13.6	20.4	27.2	34
Supply Pressure (mbar)	50	50	50	50	50	50	50	50	50
Manifold Burner Pressure at Test Point (mbar).	49.6	49.6	49.6	49.6	49.5	49.6	49.5	49.5	49
Total Gas Rate (Kg/h)	0.42	0.62	0.62	0.83	1.03	0.83	1.24	1.68	2.1
Fuse Rating Plug and Appliance (Amps)	5	5	5	5	5	5	5	5	5
Voltage Rating	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz	230v~50Hz
Consumption (W)	26	26	26	26	26	52	52	26	26

Data Table above applies to butane/propane gas Group I_{3B/P}, setting pressure 50 mbar.

Applicable to the following countries:-

AUSTRIA (AT), GERMANY (DE), NETHERLANDS (NL)

Dimensions of Appliance	MODEL								
	2B CPT	3B CPT	3B STD & 3B BGA	4B STD & 4B BGA	5B STD & 5B BGA	2B T	3B T	8B SUPREME	10B SUPREME
<i>Width (mm)</i>	390	390	535 (565 BGA)	535 (565 BGA)	535 (565 BGA)	825	825	830	830
<i>Depth (mm)</i>	605	605	655	655	655	605	605	830	830
<i>Height (mm)</i>	815	1100	915	1100	1250	815	1100	1100	1250
<i>Weight (Kg)</i>	25	30	35	40	45	50	55	55	60
<i>Inlet Connection</i>	1/2" BSP Female	1/2" BSP Female	1/2" BSP Female	1/2" BSP Female	1/2" BSP Female	1/2" BSP Female	1/2" BSP Female	3/4" BSP Female	3/4" BSP Female

Clearance Required Around Appliance	MODEL								
	2B CPT	3B CPT	3B BGA & 3B STD	4B BGA & 4B STD	5B BGA & 5B STD	2B T	3B T	8B SUPREME	10B SUPREME
<i>Left hand Side (mm)</i>	100	100	100	100	100	100	100	100	100
<i>Right Hand Side (mm)</i>	100	100	100	100	100	100	100	100	100
<i>Above (mm)</i>	700	700	700	700	700	700	700	700	700
<i>Behind (mm)</i>	100	100	100	100	100	100	100	100	100

TROUBLESHOOTING

PROBLEM	CAUSE	CORRECTION
Burner(s) will not light.	<ul style="list-style-type: none"> Gas supply not connected/blocked. Blocked injector(s). Faulty gas valve. Faulty regulator (if fitted) 	<ul style="list-style-type: none"> Check gas supply. Clean injector(s) or replace with new equivalent. Replace gas valve. Replace regulator (if fitted).
Burner lights but cuts out when control knob is released.	<ul style="list-style-type: none"> Supply pressure low Control knob not held pressed for long enough. Loose thermocouple nut. Faulty thermocouple. Faulty Flame Failure Device. 	<ul style="list-style-type: none"> 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).	<ul style="list-style-type: none"> Blocked injector. Blocked burner pipe. Faulty burner. 	<ul style="list-style-type: none"> Clean injector or replace with new equivalent. Clean burner pipe or replace with new one. Replace burner
One or more burners light but cut out after a short period.	<ul style="list-style-type: none"> Supply pressure low. Thermocouple positioned incorrectly. Loose thermocouple nut. Faulty thermocouple. Faulty Flame Failure Device. 	<ul style="list-style-type: none"> Increase supply pressure to appliance. Position thermocouple tip into burner flame. Tighten loose thermocouple nut connected to gas valve. Replace thermocouple. Replace FFD (inside gas valve) or replace gas valve.
Burner blows out while working.	<ul style="list-style-type: none"> Faulty burner. 	<ul style="list-style-type: none"> Replace burner.
On/off switch illuminates but motor not turning.	<ul style="list-style-type: none"> Damaged/loose wiring. Faulty capacitor for motor. Faulty motor. 	<ul style="list-style-type: none"> Repair/replace wiring. Replace capacitor. Replace motor.
On/off switch does not illuminate & motor not turning.	<ul style="list-style-type: none"> No power to appliance. Fuse Blown. Internal fuse blown. Faulty on/off switch. Damaged/loose wiring. 	<ul style="list-style-type: none"> Check power source. Replace fuse in Mains plug. Replace internal fuse. Replace on/off switch. Repair/replace wiring.
Motor turning but skewer shaft is not.	<ul style="list-style-type: none"> Faulty rubber coupling connection. Loose/damaged coupling. Faulty skewer shaft (plumbers block). 	<ul style="list-style-type: none"> Replace rubber coupling. Repair/replace coupling. Replace skewer shaft.

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

PARTS LIST			DESCRIPTION	
ITEM	QTY	PART NUMBER		
1	1	D026	Service Pan	
2	1	D027	Skewer Pin	
3	1	D018A	Coupling For Plumbers Block	
4	1	MBX25PTHUMBSCW	Thumb Screw	
5	1	D500	Skewer Shaft STD & Supreme (Plumbers Block)	
6	4	D500T	Skewer Shaft Twin (Plumbers Block)	
7	4	D550	Burner Gas Pipe for STD	
8	4	D550T	Burner Gas Pipe for Twin & CPT	
9	4	D550S	Burner Gas Pipe for Supreme	
10	4	D6008	Brass Jet Holder 8mm	
11	4	D014	300 Injector (NG - Natural Gas)	
12	4	D015	340 Injector (NG - Natural Gas)	
13	4	D0015	80 Injector (LPG - Butane/Propane)	
14	4	D016	Gas Burner	
15	1	D011	S/S Flexible Hose Socket	
16	1	D0133	Back Cover 3B	
17	1	D630	Back Cover 4B	
18	1	D640	Back Cover 5B	
19	1	D650	Back Cover 2BT	
20	1	D660	Back Cover 3BT	
21	1	D670	Back Cover 8B Supreme	
22	1	D680	Back Cover 10B Supreme	
23	1	D690	S/S Flexible Hose	
24	1	D012	Thermocouple	
25	1	D022	Thermocouple For Supreme Model	
26	1	D730	Gas Rail 3B	
27	1	D740	Gas Rail 4B	
28	1	D750	Gas Rail 5B	
29	1	D760	Gas Rail 2BT (Specify LHS or RHS)	
30	1	D770	Gas Rail 3BT (Specify LHS or RHS)	
31	1	D780	Gas Rail 8B Supreme (Specify LHS or RHS)	
32	1	D790	Gas Rail 10B Supreme (Specify LHS or RHS)	
33	1	D001	Gas Valve	
34	1	OR001	Gas Valve O Ring Seal	
35	1	OL8MM	Gas Valve Olive 8mm	
36	1	1/4NUT8	Gas Valve Nut 8mm	
37	1	1/8" TESTNIPPLE	Test Point Nipple	
38	1	D029N	Control Knob for STD & Supreme	
39	1	D400N	Control Knob for Twin	
40	1	D800	Runner	
41	1	D820	Star Screw	
42	1	D830	Electrical Cover STD	
43	1	D831	Electrical Cover Twin	
44	1	D832	Electrical Cover Supreme	
45	1	D009	Motor Capacitor	
46	1	D840	Terminal Block	
47	1	D019	Motor ON/OFF Switch	
48	1	5ASKT	IEC Inlet Socket	
49	1	D850	IEC Inlet Fuse 5A (Glass)	
50	1	D010	Motor PARVALUX	
51	1	D010A	Motor ARCHWAY	
52	1	D860	Motor Stand STD & Supreme	
53	1	D870	Motor Stand Twin	
54	1	D880	Motor Stand CPT	
55	1	D028	Skewer Stand (Optional)	
56	1	D125	Oil Collection Drawer	
57	1	D126	Oil Collection Drawer Twin	
58	1	D127	Oil Collection Drawer Supreme	
59	1	D018	Motor Coupling	
60	1	D017	Rubber Coupling	
61	1	D031	Burner Mesh STD & Supreme	
62	1	D031T	Burner Mesh Twin & CPT	
63	1	D032	Skewer Disc	
64	1	D890	Skewer 2BT & 2B CPT	
65	1	D020	Skewer 3B	
66	1	D021	Skewer 4B, 3BT, 3B CPT & 8B Supreme	
67	1	D022	Skewer 5B & 10B Supreme	
68	1	D900	Skewer Sleeve 2BT & 2B CPT (Optional)	
69	1	D023	Skewer Sleeve 3B (Optional)	
70	1	D024	Skewer Sleeve 4B, 3BT, 3B CPT & 8B Supreme (Optional)	
71	1	D025	Skewer Sleeve 5B & 10B Supreme (Optional)	
72	1	D0271	Skewer Spike (Optional)	
73	1	CABLEPLUG5A	Mains Cable & Plug 5A (not shown)	
74	1	D005A	Electric Foot Pedal (Optional)	
75	1	D006	Air Foot Pedal (Optional)	

