

DOMINATORPLUS GAS RANGE APPLIANCES

(Refer to Section 1.1 for models covered by this document)



INSTALLATION and SERVICING INSTRUCTIONS

This appliance 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	Detailed recommendations are contained in
Health And Safety At Work etc. Act	Institute of Gas Engineers published documents:
Local and National Building Regulations	IGE/UP1, IGE/UP/2
Fire Precautions Act	BS6173 and BS5440

The appliance has 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.

**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. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

**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 with **SERVICELINE**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the contact numbers below.



WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

SERVICELINE CONTACT

Phone: 01438 363 000

Fax: 01438 369 900

T100753 Ref. 4

IMPORTANT INFORMATION

Warranty Policy Shortlist

Warranty does not cover :-

- Correcting faults caused by incorrect installation of a product.
- Where an engineer cannot gain access to a site or a product.
- Repeat commission visits.
- Replacement of any parts where damage has been caused by misuse.
- Engineer waiting time will be chargeable.
- Routine maintenance and cleaning.
- Gas conversions i.e. Natural to Propane gas.
- Descaling of water products and cleaning of water sensors where softeners/ conditioners are not fitted, or are fitted and not maintained.
- Blocked drains
- Independent steam generation systems.
- Gas, water and electrical supply external to unit.
- Light bulbs
- Re-installing vacuum in kettle jackets.
- Replacement of grill burner ceramics when damage has been clearly caused by misuse.
- Where an engineer finds no fault with a product that has been reported faulty.
- Re-setting or adjustment of thermostats when unit is operating to specification.
- Cleaning and unblocking of fryer filter systems due to customer misuse.
- Lubrication and adjustment of door catches.
- Cleaning and Maintenance
 - Cleaning of burner jets
 - Poor combustion caused by lack of cleaning
 - Lubrication of moving parts
 - Lubrication of gas cocks
 - Cleaning/adjustment of pilots
 - Correction of gas pressure to appliance.
 - Renewing of electric cable ends.
 - Replacement of fuses
 - Corrosion caused by use of chemical cleaners.

SECTION 1 - INSTALLATION

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

1.1 MODEL NUMBERS, NETT WEIGHTS and DIMENSIONS

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
G3101 Six Burner Range	900	770	890	114
G3161 Four Burner Range	600	770	890	88
G3107 Solid Top Range	900	770	890	137
G3121 Six Burner Boiling Top	900	770	890	75
G3122 Two Burner Boiling Top	400	770	890	28.5
G3124 Four Burner Boiling Top	600	770	890	54
G3127 Solid Top Boiling Table	900	770	890	103
G3117 General Purpose Oven	900	770	890	120
G3117 GP Oven on Stand	900	770	1310	129
G3117/2 Two Tier GP Oven	900	770	1715	158
G3101D Six Burner Range	900	770	890	114
G3107D Solid Top Range	900	770	890	114
G3117D General Purpose Oven	900	770	890	120
G3117D GP Oven on Stand	900	770	1310	129

1.2 SITING

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

If the floor is constructed of combustible material, then local fire requirements should be checked to ensure compliance. A clear space of 150mm should be left between rear and side of unit and any combustible wall.

Important

If a unit 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 models require greater clearances than others and the largest figure quoted in individual instructions will therefore determine the clearance for the complete suite of adjoining appliances.

The oven flue discharges vertically through hob rear. There must be no direct connection of flue to any mechanical extraction system or to the outside air. Open top burners discharge combustion products directly into the room.

Care should be taken not to disturb the air combustion admission and evacuation of open top burner models.

1.3 VENTILATION

Adequate ventilation 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.

1.4 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 gas supplier. Any existing meter should be checked by supplier to ensure it is of adequate capacity to pass required rate for 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 unit gas inlet connection, ie. Rp $\frac{3}{4}$ ($\frac{3}{4}$ " B.S.P.). An isolating cock must be located close by to allow shut-down during an emergency or servicing.

If flexible tube is used, the gas supply tubing or hose shall comply with national requirements in force. These will be periodically examined and replaced as necessary.

The installation must be tested for gas tightness. Procedure details can be found in IGE/UP/1.

The adjustable governor supplied must be fitted to natural gas appliances.

1.5 ELECTRICAL SUPPLY

Not applicable to this appliance.

1.6 WATER SUPPLY

Not applicable to this appliance.

1.7 HEAT INPUTS - NATURAL and PROPANE GAS (kW net & Btu/hr gross)

1.7.1 Total Inputs

Model	kW	Btu/hr
G3101/3101D six burner	38.9	146,000
G3161 four burner	26	97,600
G3107/3107D solid top	17.4	65,400
G3121 six burner BT	31.8	120,000
G3122 two burner BT	10.6	40,000
G3124 four burner BT	21.2	79,600
G3127 solid top	10.3	38,700
G3117/3117D oven	7.1	26,700
G3117/3117D on stand	7.1	26,700
G3117/2 two tier	14.2	53,400

1.7.2 Individual Inputs (kW nett & Btu/hr gross)

Model	kW	Btu/hr
Open Top	5.3	20,000
Solid Top	10.3	38,700
900mm Oven	7.1	26,700
600mm Oven	4.8	18,100

1.7.3 Individual Low Inputs (kW nett & Btu/hr gross)

Model	kW	Btu/hr
Open top	1.1	4,100
Solid top	4	15,000

1.8 INJECTOR DIAMETERS

Model	Natural	Propane
Open top	Ø1.93mm	Ø1.2mm
900mm ovens	Ø2.3mm	Amal 250
600mm ovens	Ø1.8mm	Amal 170
Solid top	Ø2.65mm	Amal 360

1.8.1 Solid Top Pilot Injectors

Natural Gas	Propane Gas
SIT No. 36	SIT No. 19

1.9 GAS PRESSURE ADJUSTMENT NATURAL and PROPANE GAS

The following supply pressures apply to all units :-

Gas type	mbar	inches w.g
Natural Gas	20	8
Propane Gas	37	14.8

Pressure test point is located on RH side of gas manifold situated behind front control facia.

An adjustable governor ($\frac{3}{4}$ " BSP) is provided on Natural Gas units. This should be adjusted to achieve an operating pressure at control manifold of 15mbar (6 inches w.g.).

For multi-burner systems, approximately half of the burners should be on when setting governor pressure.

1.10 BURNER ADJUSTMENT NATURAL and PROPANE GAS

1.10.1 Burner Aeration

Open top burners are fitted with fixed injectors and set aeration apertures. NO ADJUSTMENT is possible.

Solid top and oven burners have fixed injectors and aeration shroud. Shroud adjustment required (see Figure 1).

	Natural Gas	Propane Gas
Model	Dimension X	Dimension X
600/900mm oven	Fully Open	Fully Open
Solid top	4mm	4mm

Figure 1

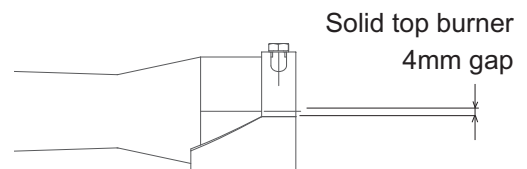
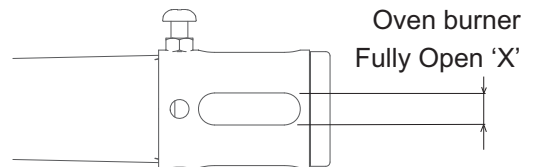


Figure 2



1.10.2 Bypass Screw Diameters

Minimum gas flow to burner is governed by size of fixed by-pass screw hole as follows:-

	Natural Gas	Propane Gas
Model	Marked	Marked
Open Top	76	51
900mm oven	76	52
600mm oven	60	44

Minimum gas flow for solid top is set by adjustment. Connect a manometer to burner pressure test point on injector block and test adjustment.

Gas type	mbar	inches w.g
Natural Gas	2	0.8
Propane Gas	5	2

SECTION 2 - ASSEMBLY and COMMISSIONING

2.1 ASSEMBLY

Note

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

- Unpack appliance and place it in position using feet adjusters to level appliance.
- Units with castors should be fitted with accessories supplied according to separate instructions provided.
- Open oven door, pull out shelves and base panel. Check burner spark igniter arrangements are correctly located and secured. Ensure ALL packing, etc. is removed from oven. Replace all parts in reverse sequence.
- Check open top and remove tape, packing, etc. from hob area and ensure that all burners and pan supports are secured in position. The open top burner heads fit loosely upon aluminium bases of lift-off construction.

2.1.1 Fryplate Accessory

If fryplate (*Figure 3*) is supplied, refer to user instructions for details. Important note: this should be operated on a low flame setting only.

2.1.2 Flue Accessory

A tall flue is available as an accessory that may be substituted for standard type supplied with unit.

Details of the alteration process are indicated in Figures 4 through 7.

Remove hob as detailed in Sections 3.2.2 and 3.2.3.

Undo and remove fixings at locations shown in Figure 4.

Remove fixings at rear detailed in Figure 5.

Install replacement flue as detailed in Figure 6 and secure using existing fixings at hob and rear at positions indicated in Figures 6 and 7.

Important Note: It is not possible to fit a splashplate/plateshelf to a unit fitted with a tall flue.

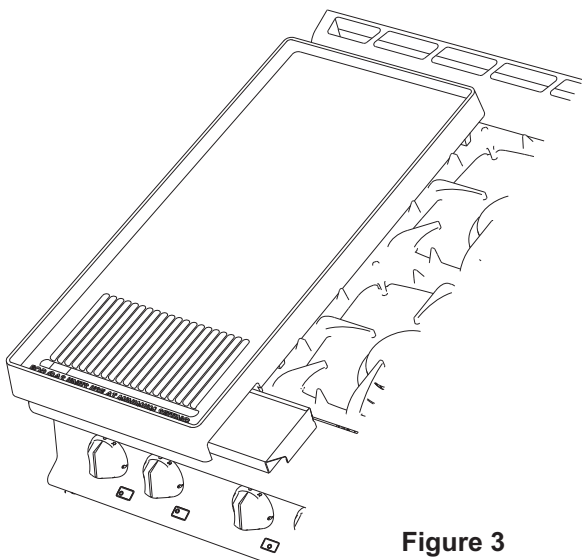


Figure 3

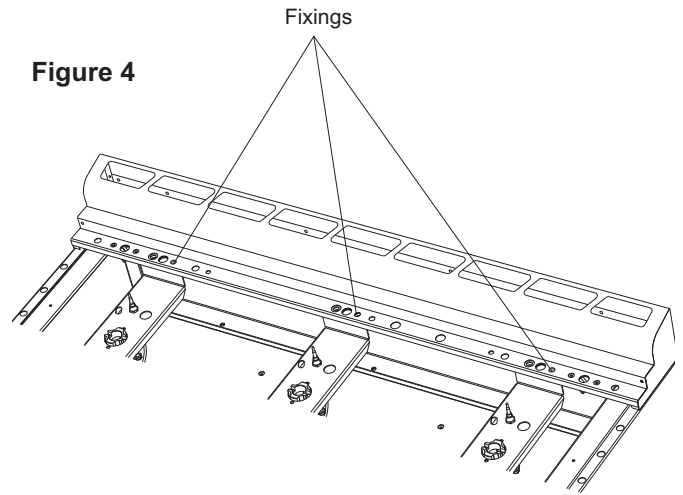


Figure 4

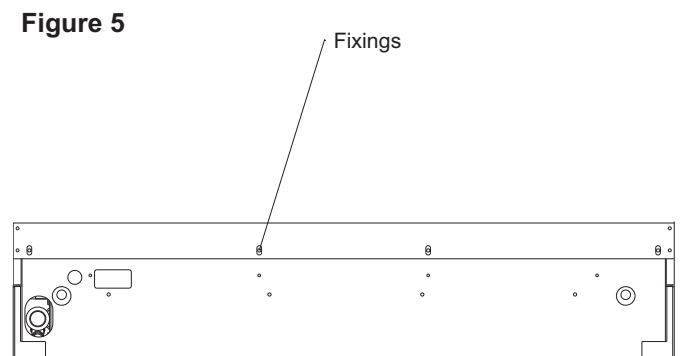


Figure 5

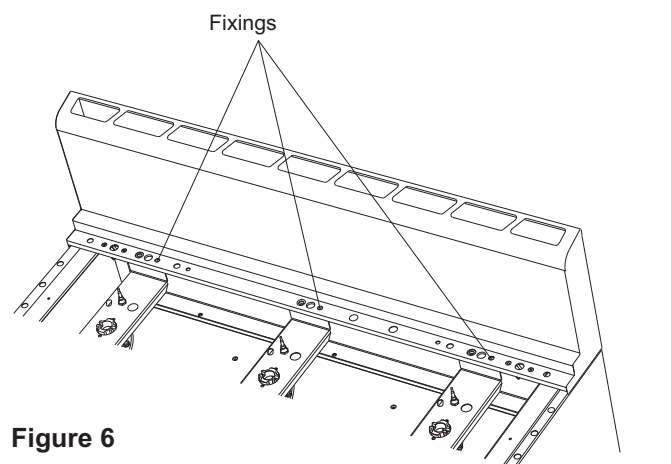


Figure 6

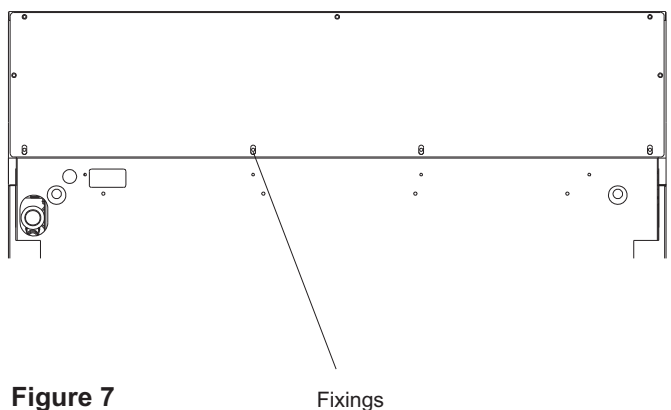


Figure 7

2.2 CONNECTION TO GAS SUPPLY

Connect appliance to gas supply and ensure that the governor supplied is fitted on NATURAL gas installations. 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 Rp³/₄ (*3/4" BSP female*).

2.3 CONNECTION TO ELECTRICAL SUPPLY

Not applicable to these appliances.

2.4 CONNECTION TO WATER SUPPLY

Not applicable to these appliances.

2.5 COMMISSIONING THE APPLIANCE

Important

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

2.5.1 Setting The Gas Pressure

- a) It is necessary to check gas pressure during commissioning and a suitable gauge must be connected to test point on RH side of supply manifold (*situated behind front control facia*).
- b) Turn on main gas valve at supply to unit.
- c) Light three open top burners as detailed in Section 2.5.3. Gas supply pipes may contain air so repeat procedure until burner lights.
- d) Adjust governor (*Natural gas installations only*) at unit rear to relevant pressure setting found in Section 1.9. To increase pressure - turn screw clockwise (*or anti-clockwise to decrease*). Check again after 15 minutes of operation.
- e) Disconnect gauge. Replace test point sealing screw and test for gas tightness.

2.5.2 Checking Performance of the Controls

- a) Light open top or oven as detailed in Section 2.5.3. Check ignition is smooth and without delay. Repeat operation several times.
- b) Place a thermocouple at oven centre and select 210°C setting. Allow oven to heat up and check temperature is 210°C (*+/-10°C*). If reading is outwith specified range, the thermostat may be faulty. In this case, unit should be serviced (*see thermostat replacement and calibration procedure*). Turn gas supply to oven OFF and allow a sufficient cool-down period before removing thermostat.

2.5.3 Lighting Sequence

Important

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

Open Top

1. Ensure mains gas is turned on.
2. To light hob burners, press knob and turn to full flame position. Ignite burners using taper or match. Hold in knob for 20 seconds and then release. Burner will remain lit. Turn knob to required position.

Oven

1. Ensure mains gas is turned on.
2. To light oven, open doors - press thermostat knob and turn to maximum. This will establish a flow of gas to oven burner. Press piezo igniter button (*situated on control panel*) to provide a spark at burner.
3. Having lit burner, continue to press thermostat knob for a further 20 seconds before release. Check that burner remains lit and turn thermostat to required setting. If burner does not remain lit, turn control off and repeat from (2).
4. To extinguish oven flame, turn thermostat to OFF position.

2.6 INSTRUCTION TO USER

The installer must ensure that user thoroughly understands the instructions for lighting, cleaning and correct use of unit. It is also important to ensure that gas isolating cock location is known to user and that the procedure to follow in event of emergency is demonstrated.

SECTION 3 - SERVICING AND CONVERSION

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 component.

ALWAYS CHECK FOR GAS TIGHTNESS!

3.1 GAS CONVERSION CHECK LIST

For conversion to NATURAL GAS, add correct governor and set burner pressure.

For conversion to PROPANE GAS, remove governor from gas circuit.

Other considerations

CHANGE INJECTORS

CHANGE BY-PASS SCREW AND SET LOW RATE

CHANGE BURNER AERATION SETTING.

Refer to Section 1.10.

CHANGE DATA PLATE

Ensure gas supply is disconnected before commencing.

Only reconnect gas supply after all conversion work has been completed.

Natural to Propane

Remove governor from appliance inlet pipe-work.

Propane to Natural

Fit governor to appliance inlet pipe-work and follow details in Section 2.5.

3.1.1 Open Top Burners - To Replace Injector (Figure 8)

- Remove pan supports.
- Remove burner heads and burner bases.
- Remove pressed hob.
- Leaving injector holders in situation, unscrew existing injectors.
- Remove injectors.
- Insert replacement injectors and secure. Repeat for all taps
- Refit removed parts.

3.1.2 Open Top Bypass Screw - To Replace (Figure 9)

- Remove control panel.
- Unscrew and remove existing bypass screw from open top tap.
- Insert replacement bypass screw into open top tap and secure. Repeat for all taps.
- Refit control panel.

3.1.3 Oven Burner - To Replace Injector

- Remove oven shelves and base plate.
- Remove oven burner.
- Unscrew and remove existing injector.
- Insert and screw in replacement injector.
- Refit burner and check burner aeration setting. (Refer to Section 1.10)
- Re-assemble in reverse order.

3.1.4 Thermostat - To Replace Bypass Screw (Figure

- Remove control panel.
- Unscrew and remove existing bypass screw from thermostat.
- Insert replacement bypass screw and secure into thermostat.
- Re-assemble in reverse order.

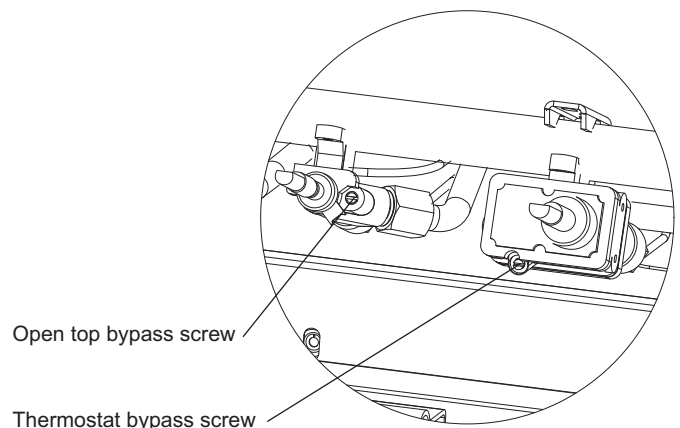


Figure 8

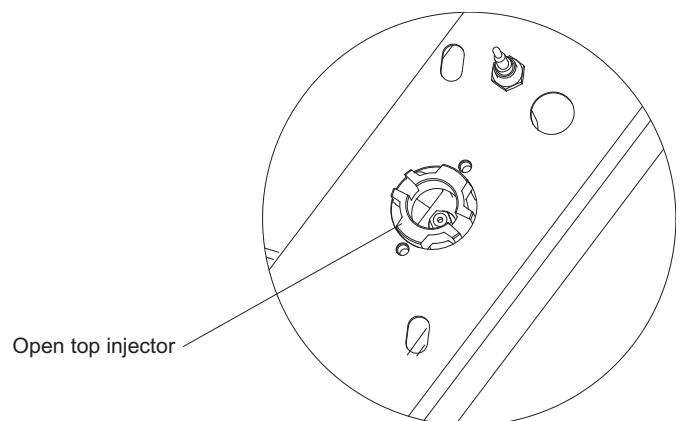


Figure 9

3.1.5 Solid Top Burner - To Replace Injector (Figure 10)

- a) Remove solid top castings.
- b) Release pilot assembly from burner.
- c) Remove burner.
- d) Unscrew and remove existing injector.
- e) Insert and screw in replacement injector.
- f) Remove pilot pipe from pilot assembly.
- g) Remove existing pilot injector from pilot pipe.
- h) Fit replacement injector over pilot pipe.
- i) Refit pilot pipe to pilot assembly.
- j) Refit burner and ensure burner aeration adjustment.
(see Section 1.10)
- k) Refit pilot assembly to burner.
- l) Leave solid top castings off to allow manometer to be fitted to burner test point.

3.1.6 Resetting Low Rate Screw (Figure 11)

- a) Remove control panel.
- b) Fit manometer to burner test point.
- c) Connect replacement gas supply to appliance.
- d) Light solid top burner.
- e) While burner is ignited turn solid top tap to the low flame position.
- f) Turn bypass screw until manometer reading is stated in the table indicated in Section 1.10.2.
- g) Refit control panel.
- h) Remove manometer from burner test point, ensuring no gas leaks. Reassemble solid top castings.

Ensure data plate with correct information is fitted after conversion.

3.2 REMOVAL OF CONTROL PANELS

Various panels are removed as follows:

3.2.1 To Remove Facia Panel

Remove control knob(s). Open oven doors and undo fixings along underside and top. Pull facia panel forward while slightly easing bottom edge upward to remove.

3.2.2 To Remove Open Top Hob Components

Remove pan supports and burner heads complete with aluminium bezels and venturi that sit loosely upon injector holder.

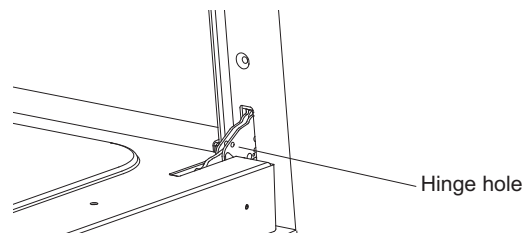
The hob is retained by ballstud fixings at each corner. Lift hob clear to access burner support brackets.

3.2.3 To Remove Hob

Remove fixings that secure front hob support and fixings that secure flue to back panel. Lift full hob area - including flue - clear of unit.

3.3 REMOVAL OF DROP-DOWN DOOR

Open door completely and insert a suitable pin into marked hole on both hinges.



The action of closing door will result in the hinge pulling out of bracket to allow door to be removed.

Due to hinge springs being under tension, do not disturb pins while door is removed from range.

Replace in reverse order.

3.4 BURNERS

3.4.1 Open Top

Remove hob components as Section 3.2.2.

Undo burner pipe compression fitting.

Undo injector holder fixings.

Withdraw burner body.

Replace in reverse order.

3.4.2 Oven

Open oven doors and remove base panel.

Undo burner fixings on oven base.

Pull off igniter lead at electrode end.

Undo FFD thermocouple at oven

Undo fixings that secure burner support bracket to base panel.

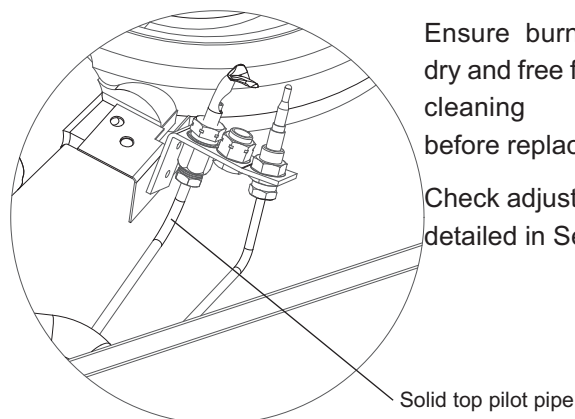
Lift support bracket away to remove oven burner.

Replace in reverse order.

3.5 CLEANING

3.5.1 Burners

Burners should be cleaned periodically to maintain maximum performance. Open top burners should be cleaned as detailed in User Instructions. Additional burners are best cleaned with a wire brush; port blockage should be freed using a metal broach, any loose material being shaken out via burner shank.



Ensure burners are dry and free from any cleaning material before replacing.

Check adjustment as detailed in Section 1.

Figure 10

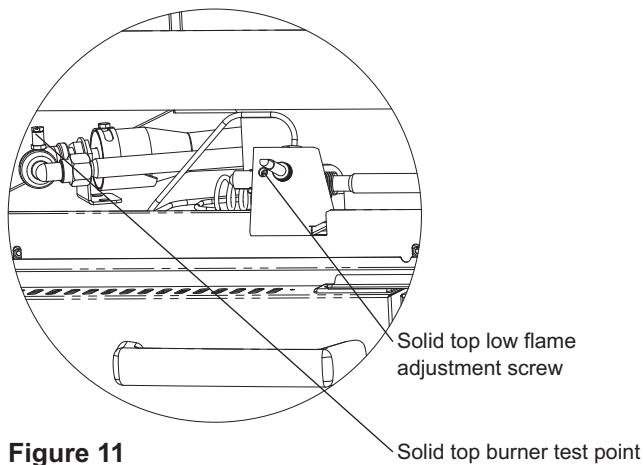


Figure 11

3.5.2 Injectors

Injectors are best cleaned with a wooden splinter or soft fuse wire. Metal reamers may distort or increase orifice size and their use should be avoided.

3.6 THERMOCOUPLES and FLAME FAILURE DEVICE (FFD)

3.6.1 Open Top Flame Failure Device Magnet Unit

To remove and replace FFD magnet unit, the following procedures must be followed.

Remove hob components as detailed in Section 3.2.2.

Undo FFD thermocouple at rear of tap, undo FFD section at tap rear and withdraw.

Replace in reverse order.

3.6.2 Open Top Thermocouple

Remove hob as detailed in Section 3.2.2.

Remove nut that secures thermocouple to burner support bracket and pull thermocouple through support bracket from underside.

Undo thermocouple connection at FFD section of gas tap and carefully remove thermocouple.

Replace in reverse order, taking care to position tip correctly in relation to burner ports. Thermocouple tip should be 35mm above support bracket. Ensure thermocouple does not touch any part of burner when fully re-assembled.

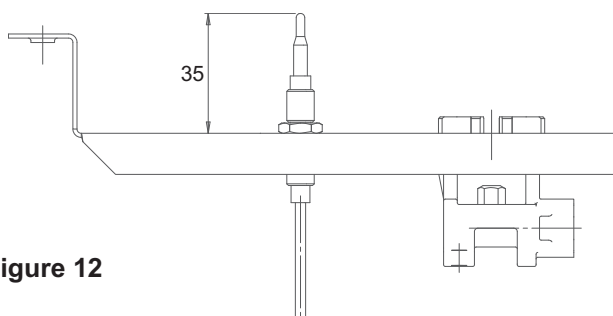


Figure 12

3.6.3 Oven Flame Failure Device Magnet Unit

The oven FFD magnet unit is an integral thermostat part. Remove hob components as detailed in Section 3.2.2 to gain access to FFD.

Undo FFD thermocouple at thermostat rear. Undo rear FFD section and withdraw. Replace in reverse order.

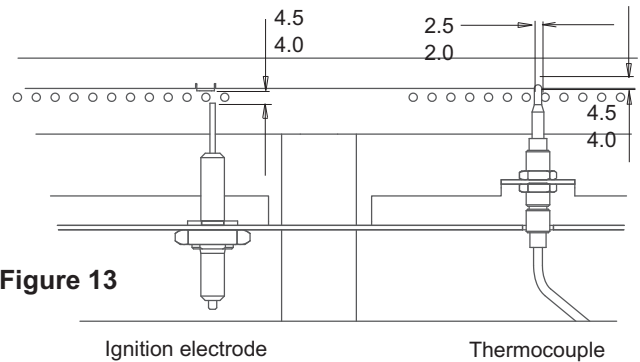


Figure 13

3.6.4 Oven Thermocouple

Oven thermocouple is split-type that consists of a thermocouple sensor and extension.

To Remove Thermocouple Extension

Remove fascia panel as detailed in Section 3.2.1.

Remove hob fitments. See Sections 3.2.2 or 3.2.3 as required.

Remove RH side panel.

Undo thermocouple extension nut at thermostat rear. Open oven doors, remove shelves and baseplate.

Undo sensor union nut and remove thermocouple extension. Replace in reverse order, taking care not to overtighten.

Ensure side wall insulation around thermocouple access hole is undamaged.

To Remove Thermocouple Sensor

Open over doors. remove shelves and base plate.

Undo locknuts that secure thermocouple to burner bracket. Undo extension union nut and remove sensor. Replace in reverse order, taking care not to overtighten.

Replace in reverse order, ensuring position as indicated in Figure 13.

3.7 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 igniter and electrode ends. Oven igniter electrode, earth pin and burner ports should be aligned as indicated in Figure 3.

3.7.1 Oven Igniter

Remove fascia panel as detailed in Section 3.2.1.

Disconnect igniter earth wire and remove.

Open doors and remove oven shelves and base plate.

Remove igniter lead connections from both ends.

Undo nut that secures igniter in position.

Remove Igniter. Replace in reverse order.

3.7.2 Oven Electrode

Remove oven shelves and base plate.
Disconnect igniter lead from electrode.
Undo fixing that secures electrode to burner bracket.
Remove electrode and replace in reverse order ensuring position as indicated in Figure 2.

Note: Care should be taken not to damage electrode

3.8 OVEN THERMOSTAT

Remove control knobs and fascia panel as detailed in Section 3.2.1.
Remove hob fitments as detailed in Sections 3.2.2 and 3.2.3 as appropriate.
Undo thermocouple connection at thermostat rear.
Disconnect oven burner pipe.
From inside oven, release clips that secures thermostat capillary to oven side wall. Undo fixings that secure thermostat to manifold.
Remove thermostat by carefully feeding capillary and phial through crown plate.
Replace all parts in reverse order. Renew manifold gasket if necessary.

3.8.1 Thermostat Calibration

The thermostat should not be calibrated. If temperature is outwith specified tolerances, replace thermostat and return faulty thermostat to Falcon Quality Department.

3.9 OPEN TOP and SOLID TOP GAS TAPS

Note

Plugs and bodies are machined in pairs and are therefore not interchangeable. Always clean one tap at a time.

3.9.1 Service

Remove control knobs and fascia panel as detailed in Section 3.2.1.

Remove fixings from front of tap body. Withdraw spindle and nutting arrangement to allow plug to be eased out. Clean gas tap plug with a soft rag and regrease using an approved high temperature lubricant. Take care not to over-grease as surplus may cause gasway blockage.
Replace parts in correct order and check gas tightness.

3.8.2 Removal

Remove control knobs and fascia panel as detailed in Section 3.2.1.

Remove hob fitments as detailed in Sections 3.2.2 and 3.2.3 as appropriate.

Disconnect thermocouple connection at gas tap rear.

3.9 GOVERNOR (*Natural Gas Models Only*)

The governor supplied is maintenance free. Check that blue dust cap is covering vent and in good condition as this protects the breather hole.

When checking for gas leaks around governor, be aware that unburned gas may be vented occasionally to release pressure on diaphragm. This should not be confused with a gas leak.

3.10 FAULT CHECK LIST

If a flame is not established on any burners (*hob or oven*), follow this check list.

1. Check mains gas is ON.
2. Check pressure at test point to ensure gas is flowing to unit.
3. If pressure does not register then check governor is fully operational or check for line blockage.
4. If gas is present, check burner injector for blockage.
5. If injector is OK then check FFD is engaging and passing gas.
6. OVEN ONLY - Check for spark at spark electrode.
7. OVEN ONLY - If there is no spark then check spark gap and HT lead connections. Also check igniter.
8. If flame is still not present, then re-check from start.

If flame is established but not maintained, follow this check list.

1. Check thermocouple is positioned correctly in burner flame. Burner ports must be clean.
2. Check thermocouple is not damaged and is secured to gas valve FFD section to allow FFD to energise.
3. Check FFD is energising and maintaining flame.
4. If, after carrying out the above, burner is still not maintaining flame then re-check from start.

SECTION 4 - SPARES and ACCESSORIES

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

This information will be found on data badge attached to base plate.