

GAS CHIEFTAIN RANGES BOILING TABLES and OVENS



Installation and Servicing Instructions

The appliance must be installed and serviced by a qualified person as stipulated by the Gas Safety (*Installation & Use*) Regulations.

IMPORTANT

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

Gas Safety (*Installation & Use*) Regulations
Health and Safety at Work etc. Act
Local and National Building Regulations
Fire Precautions Act

Detailed recommendations are contained in
Institute of Gas Engineers published documents:
IGE/UP1, IGE/UP/2
BS6173 and BS5440

These appliances have been UKCA/CE-marked based on compliance with the Gas Appliance Regulations/ Product Safety and Metrology Regulations 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

To obtain maximum performance from this unit regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing in accordance with SFG20 Maintenance Schedules and as a minimum, after 2,500 hours of use, or annually, whichever comes first and that a maintenance contract be arranged with an appointed service contact. Visits may then be made at agreed intervals to carry out adjustments and repairs.



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 licensed 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

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T100628 Ref. 8

SECTION 1 – INSTALLATION

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

Warning – Take care when removing or installing cast components as they are heavy items

Pan Supports – (G1006x, G1026x) - 12kg each, (G1066x, G1060x)- 15kg each

Solid top Castings – 24kg each

Twin Bullseye Castings – 12kg each

Flue – 13.5kg

1.1 Model Numbers, Nett Weights and Dimensions

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (kg)
G1006X Four Burner Open Top Oven Range	900	940	890	240
G1006BX Single Bullseye Solid Top Oven Range	900	940	890	245
G1006FX Twin Bullseye Solid Top Oven Range	900	940	890	253
G1016X General Purpose Oven	900	940	890	177
G1026X Four Burner Open Top Boiling Table	900	940	890	141
G1026BX Single Bullseye Solid Top Boiling Table	900	940	890	159
G1060X Six Burner Open Top Boiling Table	900	940	890	159
G1066X Six Burner Open Top Oven Range	900	940	890	255

1.2 Siting

The appliance must be installed on a firm level, non-combustible floor in a well lit position.

All models must only be installed next to non-combustible walls. All models should have a 200mm minimum clearance all round. There should be a minimum vertical clearance of 1220mm above the top edge of range and boiling table flues.

Important - If the appliance is to be installed in suite formation with other matching appliances, the instructions for all appliances must be consulted to determine the necessary clearance to any rear wall or overlying surface. Some appliances require greater clearances than others. The largest figure quoted in the individual instructions will therefore determine the clearance for the complete suite of adjoining appliances.

1.3 Ventilation

The fresh air requirement for this appliance is a rate of 3m³/hr per kW.

A qualified installer must be employed.

This appliance must be installed in a suitably ventilated room in accordance with the regulations in force.

Adequate ventilation, whether natural or mechanical, must be provided to ensure sufficient fresh air for combustion and for removal of combustion and cooking vapours.

This appliance is to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room which they are installed.

The appliance flue discharges vertically at the rear. There must be no direct connection of the flue to outside air or to a mechanical extraction system. Standing the appliance below a ventilated canopy is the most suitable arrangement.

Recommendations for ventilation for catering appliances are given in BS 5440:2.

For multiple installations, the requirements should be added together. Installation should be made in accordance with local and/ or national regulations applying at the time, and a competent installer must be employed.

Care must be taken not to disturb the air for combustion admission and evacuation of products of combustion on appliances fitted with open burners.

1.4 Gas Supply

The incoming service must be of sufficient size to supply the full rate without excessive pressure drop. A gas meter is connected to the service pipe by the Gas Supplier.

An existing meter should be checked, preferably by the Gas Supplier, to ensure that it is of adequate capacity to supply the appliance and other associated equipment.

Installation pipework should be fitted in accordance with IGE/UP/2.

The size of pipework from the meter system to the appliance must not be less than that of the inlet connection. R³/₄ (¾" BSP female) with regulator for Natural Gas, and without regulator for Propane Models.

Gas supply tubing or hose shall comply with the national requirements in force, and shall be periodically examined and replaced as necessary. The tubing or Flexible hose must not exceed 1.5m in length.

Important - Check for gas tightness

An isolating cock must be located close to the appliance and accessible to the user to allow shutdown during an emergency or servicing.

The installation **MUST BE TESTED FOR GAS SOUNDNESS**, details are given in IGE/UP/1. The adjustable governor supplied must be fitted to natural gas appliances in an accessible and spillage free position and downstream of the isolating cock.

1.5 Electrical Supply

Not applicable to this appliance.

1.6 Water Supply

Not applicable to this appliance.

1.7 Total Rated Heat Inputs – Natural Gas (I₂H)

Model	kW (nett)	Btu/hr (gross)
G1006X O/T	40	150,100
G1006BX S/T	20	75,060
G1006FX T/B	23.5	88,200
G1016X	10	37,500
G1026X O/T	30	112,500
G1026BX S/T	10	37,500
G1060X O/T	45	168,900
G1066X O/T	55	206,400

Individual Burner Heat Inputs – Natural Gas		
Configuration	kW (nett)	Btu/hr (gross)
Open Top	7.5	28,100
Solid Top	10	37,500
Twin Bullseye	6.75	25,300
Oven	10	37,500
Pilot	0.25	940

1.8 Total Rated Heat Inputs – Propane Gas (I₃P)

Model	kW (nett)	Btu/hr (gross)
G1006X O/T	38.8	145,600
G1006BX S/T	20	75,000
G1006FX T/B	21	78,800
G1016X	10	37,500
G1026X O/T	28.8	108,100
G1026BX S/T	10	37,500
G1060X O/T	43.2	162,150
G1066X O/T	53.2	200,000

Individual Burner Heat Inputs - Propane Gas		
Configuration	kW (nett)	Btu/hr (gross)
Open Top	7.2	27,000
Solid Top	10	37,500
Twin Bullseye	5.5	20,600
Oven	10	37,500
Pilot	0.25	940

1.9 Minimum Heat Inputs – Natural (I₂H) and Propane (I₃P)

Individual Burner Heat Inputs - Natural Gas		
Configuration	kW (nett)	Btu/hr (gross)
Open Top	2.25	8,445
Solid Top	4	15,000
Twin Bullseye	4	15,000
Oven	1.65	6,200

Individual Burner Heat Inputs - Propane Gas		
Configuration	kW (nett)	Btu/hr (gross)
Open Top	2.25	8,445
Solid Top	4	15,000
Twin Bullseye	5	18,700
Oven	1.65	6,200

1.10 Injector Sizes – Natural (I₂H) and Propane (I₃P)

Configuration	Natural Gas	Propane Gas
Open Top	Ø2.25mm	No 135
Solid Top	Ø2.6mm	Amal 360
Twin Bullseye	4 x Ø1.4mm, 2 x Amal 150	6 x Ø0.66mm
Oven	Ø2.6mm	Amal 360

Pilot Burners		
Oven	SIT No. 36	SIT No. 19
Twin Bullseye	G29.2	G24.1
Oven/ Solid	N26	L11

1.11 Gas Pressure

	Mbar	Inches w.g
Natural	15	6
Propane	37	14.8

A test point is located on the manifold, behind control panel. Access is gained by removing the panel as described in Section 3.2.4.

An adjustable governor is supplied for natural gas appliances. Propane appliance pressure is controlled by the incoming supply regulator.

For multiple burner natural gas units, set pressure at 15mbar with approximately half the total heat input of the appliance in operation.

1.12 Burner Aeration

Fixed injectors are fitted and no means of adjusting the full gas rate is provided. After setting working pressure as Section 1.11. Check burner aeration.

Oven

An aeration shroud is located close to the injector at the end of the oven burner. Check that aperture dimension areas shown in Figure 1. This will achieve desired cone length. If the burner is over-aerated, the flame may extinguish at low rates. The correct full rate cone lengths for natural gas is 25mm. Slight yellow flame tips are acceptable on propane appliances.

Open Top

Check aperture dimension for natural and propane gas is as detailed in Figure 2. Check that flame is stable and there is no evidence of flame lift.

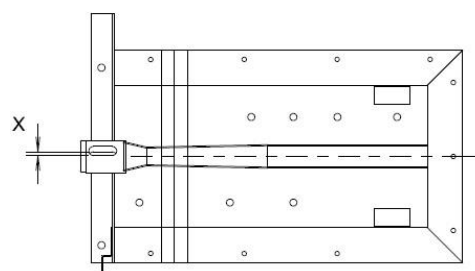


Figure 1

'X' gap on Natural Gas models - 5mm
'X' gap on Propane Gas models - Fully Open

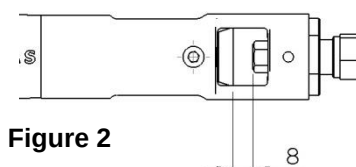


Figure 2

8
SET AIR FLOW REGULATOR

Solid Top

Check aeration shroud is located in position shown in Figure 3A. There should be no flame lift or light back. Flames should be blue although slight yellow tipping is acceptable for propane operation.

Injector should be located centrally within burner venturi as detailed in Figure 3B.

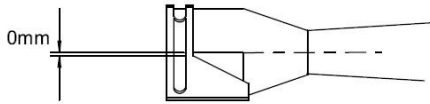
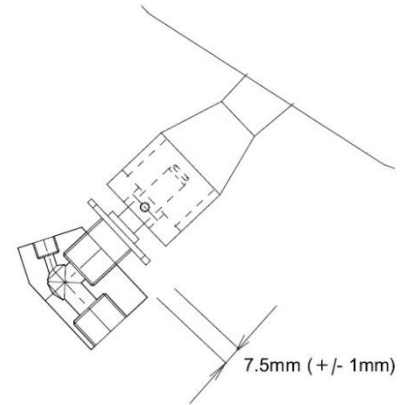


Figure 3A

Figure 3B



By-Pass Rates

These are pre-set. To check, proceed as follows:-

Oven Burner

Remove vertical control panel and open lower front panel as detailed in Section 3. Light burner and heat oven for 45 minutes at a setting of 275°C before reducing to 125°C.

Check flame lengths are approximately 5mm long.

Check setting by turning knob to 275°C and back to 125°C. The flame should reduce, but not extinguish.

Open and Solid Top Burners

Check flame lengths reduce to approximately 5mm when gas control knob is turned to low flame setting. The flame should reduce, but not extinguish.

SECTION 2 – ASSEMBLY AND COMMISSIONING

2.1 Positioning and Assembly

1. Position appliance and level using feet adjusters. Each foot contains a hole to enable floor fixing if required. Appliances with castors must be installed in such a manner that takes into account manipulation and the restrictions on site.

If an oven or range is required to be mounted upon a plinth, the areas indicated in Figure 4 **MUST** be kept clear for aeration purposes.

2. **Ovens:** Open oven door, pull out shelves and remove shelf runner. Lift up from bottom, ease bottom outward and lower to free top fixing. Lift out stainless steel base plates. Remove sheet metal base baffle, lift and slide to one side. Rest this on support angle top edge. Raise opposite end to clear side baffle and remove from oven.

Check cast iron baffle plates are correctly located over burner, resting on front and rear sloping angles.

The two plates should touch at the centre.

Note – The top surface of each plate has one lifting lug directed toward oven centre. Replace all parts in reverse sequence.

3. **G1006BX / G1026BX Solid Top:** Check by removing bullseye, ring, filling plates. Remove any loose packing and replace fillings, etc.
4. **G1006FX Twin Bullseye:** Check by removing bullseyes, rings and filling plates. Remove any loose packing before replacement of fillings, etc.
5. **G1006X / G1026X / G1060X / G1066X Open Top Models:** Check open top section, remove pan supports, all packing and the tape securing burner components. Check that burner caps and spillage trays are correctly positioned before replacing pan supports.



Important: Open Top Burners Must be positioned as per fig 5 below.

Two holes in burner base **must** be positioned over the two mounting pins on the burner support channel.

Larger recess in the brass ring must be mounted over the pin in the burner base.

The burner is correctly in position when the slot in the brass ring is directly under the longer pan support finger. (see Drg).

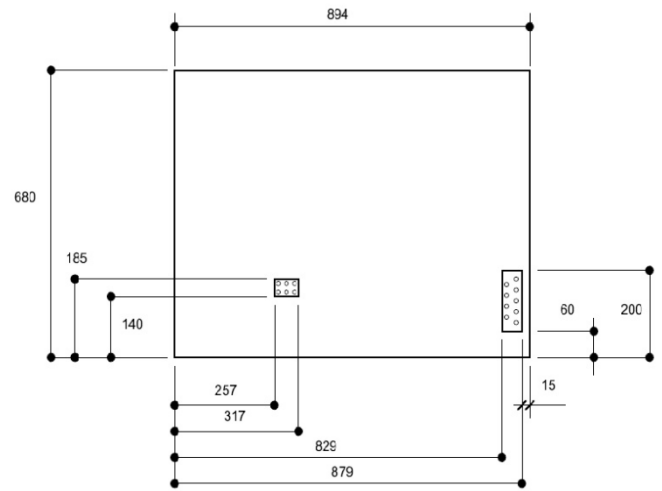


Figure 4

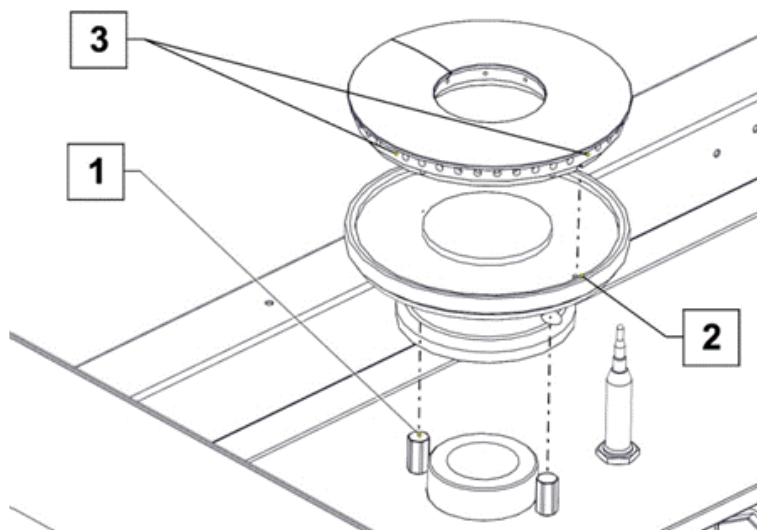


Figure 5

6. A pot rack can be supplied as an optional extra.

2.2 Connection to a Gas Supply

The gas supply piping and connection to appliance must be installed in accordance with the various regulations listed on the cover of this document. On natural gas appliances, the adjustable governor **MUST** be fitted to the supply, securely fixed in a position which will enable adjustments to be made during commissioning.

On propane appliances, a governor must not be fitted.

Ensure isolating cock is fitted close to range in an accessible and spillage free position.

Important: Check installation for gas tightness.

2.3 Connection to an Electricity Supply

Not applicable to these models.

2.4 Connection to a Water Supply

Not applicable to these models.

2.5 Pre-Commissioning Check

After installation, the engineer should check that all gas connections are gas tight and do not leak. Check that appliance is operating satisfactorily before leaving the kitchen. Burner and gas valve adjustments should be in line with details in Section 1.12. If adjustment is required, then the appliance requires to be serviced.

2.6 Instruction to User

After installing and commissioning appliance, please hand User Instructions to user or purchaser and ensure that the person(s) responsible understands the instructions for lighting, turning off and correct use and care of the appliance.

It is important to ensure that the gas isolating cock location is made known to the user. The procedure for operation in an emergency must be demonstrated.

SECTION 3 – SERVICING AND CONVERSION

SERVICE INFORMATION

This unit carries an extensive mainland UK warranty. The warranty is in addition to and does not change your statutory or legal rights.

The warranty policy can be found on our website which details the conditions of the warranty and the exclusions.

<https://www.falconfoodservice.com/info-centre/policy>



Service calls to equipment under warranty will be carried out in accordance with the conditions of sale.

Warranty calls can be made between 8:30 am and 5:00 pm weekdays only.

To ensure your warranty enquiry is handled as efficiently as possible, ensure you have the following appliance information prior to calling us:

1. Model number – found on data plate
2. Serial number – found on data plate
3. Brief description of the issue

To contact Falcon for a warranty issue dial (UK only) 01786 455 200 and select Warranty Issues from the menu.

MAINTENANCE CHECK

Regular servicing of the appliance should be undertaken to ensure correct operation, it is functioning as intended, and safe to use. We recommend servicing after 2,500 hours of use, or annually, whichever comes first. Any maintenance schedule should be carried out in accordance with SFG20 Maintenance Schedules. Should any issues with the integrity of the components be identified these should be replaced. If the appliance is not considered safe the unit should be removed from service and the responsible person advised why the unit is not safe to use and what remedial action is needed. Contents of the maintenance schedule should be agreed with the maintenance provider.

Important

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

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

After carrying out any servicing or exchange of gas carrying components:

ALWAYS CHECK FOR GAS TIGHTNESS

3.1 Conversion

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

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

Other considerations

CHANGE INJECTORS (refer to Section 1.9 for sizes, and section 3.3 for instructions)

ADJUST BYPASS SCREW TO SET LOW RATES (Refer to Section 3.8) in gas taps and any oven thermostat.

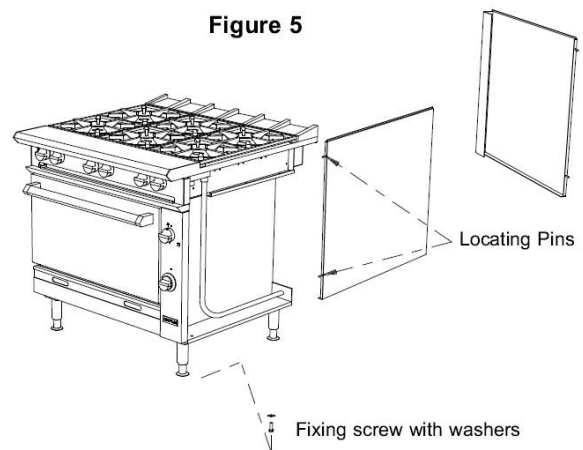
CHANGE DATA PLATE

3.2 Removal of Panels

3.2.1 RH Outer Panel

Remove fixings which secure panel bottom flange to underside of base. Slide panel back to withdraw two pins which locate rear of vertical control panel. Pull panel out slightly at bottom then draw it down to clear top flange which engages under hob edge lip.

To replace, the stainless steel outer panels are fitted between hob and base of appliance approximately 25mm to rear of their final position. Both panels are then slid forward into position, the RH one to engage its locating pins into the slots in the rear of vertical control panels and LH to align flush with front frame. The fixings (2 off) engage the bottom flange of the side panels up through holes in the edge of the base panel (see Figure 5).



3.2.2 Bottom Front Panel

Lift to unhook and lower. Undo lower RH hinge pin and remove panel. Replace in reverse order.

3.2.3 Vertical Control Panel

Pull off control knobs. Remove fixings which secure panel bottom flange to base plate. Withdraw panel outward slightly at bottom to clear control spindles and pull it down to free top locating flange. Replace in reverse order.

3.2.4 Top Facia Panel

To remove control panel, remove control knobs and pull panel toward front of appliance to unclip. To replace, line bullets up with clips and push until you hear a click.

3.2.5 Oven Door

- Remove control panel as detailed in Section 3.2.3
- Unhook bottom front panel and lower down.
- Close oven door.

- d) Using a screwdriver for leverage, unhook door quadrant springs. Support door to prevent accidental opening whilst removing springs. Open door approximately three quarters of its travel and lift slightly to clear hinge pins.

Pull forward to allow quadrants to slide through the front frame apertures.

- e) Replace in reverse order.

3.3 Burner and Injectors

Note

Burners and injectors should be cleaned periodically to maintain maximum performance. Burners are best cleaned with a wire brush and washed, drilled ports freed from blockage with a metal broach, and loose material being shaken out via the burner venturi. Injectors are best cleaned with a wooden splinter or soft fuse wire, metal reamers may distort or increase the orifice size and must not be used.

Ensure that burners are dry and free from any cleaning material before replacing. Check adjustment as in Section 1.

Open Top

Remove pan supports and burner head components. Injectors are removed by undoing the compression joint between gas pipe and injector holder. Undo injector grub screw inside burner assembly. Withdraw injector and holder from burner inlet. Replace in reverse order. Ensure injector holder is fitted fully forward in the burner assembly.

Aeration should be as detailed in Section 1.11. Lock aeration screw after any adjustment.

To remove burner venturi, remove two screws around collar in burner support channel



Important: When re-positioning Open Top Burners, the Burners **Must** be positioned as per Fig 5. (*Section 2.1*)

Two holes in burner base **must** be positioned over the two mounting pins on the burner support channel.

Larger recess in the brass ring **must** be mounted over the pin in the burner base.

The burner is correctly in position when the slot in the brass ring is directly under the longer pan support finger. (*see Drg in Section 2.1*).

Solid Tops (Single & Twin)

Remove bullseyes, rings, and hob fillings. Clean burner(s) using a wooden splinter or fuse wire as detailed above.

Replace in reverse order.

To remove/replace main burner injector(s),

Single Bullseye

Remove bullseye, ring, and hob fillings. Remove inner burner tray. Remove the screw holding burner fixing bracket. Slide main burner forward, off the injector. Remove main injector.

Replace in reverse order.

Twin Bullseye

Remove bullseyes, rings, and hob fillings. Remove the four screws securing centre support. Remove centre divider plate. Remove the two screws securing the controls cover panel. Remove controls cover panel. Undo burner head / injector assembly from float rail, using a spanner. Separate injector from burner head by unscrewing.

Replace in reverse order.

Ensure aeration is set as detailed in Section 1.11. After any adjustment, lock shroud in position.

Oven

Burner Removal

Open bottom front panel and oven door. Lift out oven shelves and shelf supports. Remove base plates and baffle tray (lift up one end and rest on edge of support angle, slide sideways then lift other end to clear side angle supports). Remove cast iron heat shields.

Disconnect thermocouple, electrode and pilot gas supply from pilot burner.

Undo fixings which secure front end of burner to base and slide burner rearwards from injector and retaining bracket on base.

Replace in reverse order.

Injector Removal

Open bottom front panel. Disconnect flexible hose compression fitting at injector elbow. Remove the two screws securing the injector bracket to the oven base. Carefully withdraw injector elbow, complete with securing bracket. Disconnect injector from elbow.

Replace in reverse order.

Ensure aeration is set as detailed in Section 1.11.

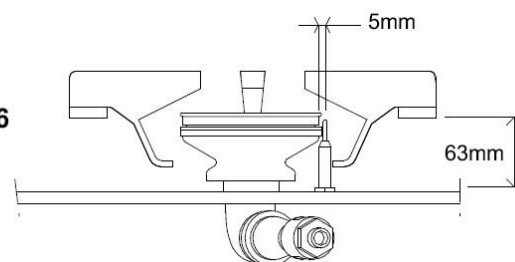
Lock aeration screw after any adjustment.

3.4 Removal of thermocouple / Flame Failure Device.

3.4.1 Open Top Thermocouple

- a) Remove pan support
- b) Disconnect thermocouple nut at FFD.
- c) Undo nut which secures thermocouple head to mounting bracket and withdraw.
- d) Replace in reverse order. Position thermocouple head as indicated in Figure 6. Ensure FFD nut is not over tightened. A quarter-turn past hand tight is sufficient to prevent fracture of electrical point.
- e) Replace all parts in reverse order.

Figure 6



Important: If Open Top Burners are disturbed, these must be re-positioned as per illustration in Section 2.1 for burners to function correctly.

3.4.2 Oven Flame Failure Device /Gas Cock

- a) Remove vertical control panel and RH outer panel as described in Sections 3.2.3 & 3.2.1
- b) Undo pilot supply pipe compression nut. Ease pipe forward and clear.
- c) Undo two compression nuts on control inlet and outlet pipes.
- d) Remove fixings which secures Z bracket support. Partly withdraw control.
- e) Undo thermocouple nut.
- f) Remove Z bracket and fit it on new control.
- g) Replace all parts in reverse order. Check gas joints for gas tightness. Adjust by-pass screw to achieve a flame cone height of approx. 5mm. Check flame stability by turning control knob between high and low flame operation.

3.4.3 Oven Thermocouple

- a) Remove vertical control panel and RH outer panel as described in Sections 3.2.3 and 3.2.1
- b) Undo thermocouple nut at FFD rear after partially removing control.
- c) Open bottom front panel and disconnect nut which secures thermocouple head to pilot assembly and withdraw.
- d) Fit new thermocouple. Ensure the head is pushed firmly into position before tightening nut and that the FFD nut is not over tightened.
A quarter turn past hand tight must only be employed to prevent fracture of this electrical joint.
- e) Replace panels in reverse order.

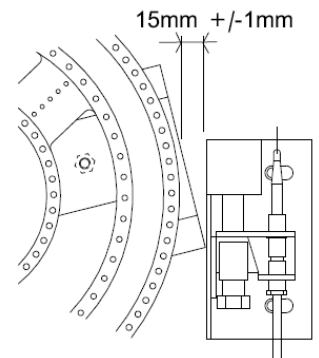
3.4.4 Solid Top Flame Failure device / Gas Cock

- a) Remove control panel. See Section 3.2.4.
- b) Remove solid top hob fillings and inner tray.
- c) Undo both large compression nuts on inlet and outlet pipes.
- d) Disconnect thermocouple nut.
- e) Undo pilot supply pipe on ignition flame supply pipe.
- f) Undo fixings that secure control fixing plate to bracket.
- g) Remove fixing plate from old control and secure it to replacement.
- h) Replace all parts in reverse order.

3.4.5 Solid Top Thermocouple (G1006BX / G1026BX)

- a) Remove bullseye rings, hob fillings, and inner tray.
- b) Undo thermocouple to FFD nut.
- c) Undo locknuts which secure thermocouple to bracket. Withdraw thermocouple.
- d) Replace in reverse order. Position thermocouple tip, 38mm above base as shown in Figure 7.

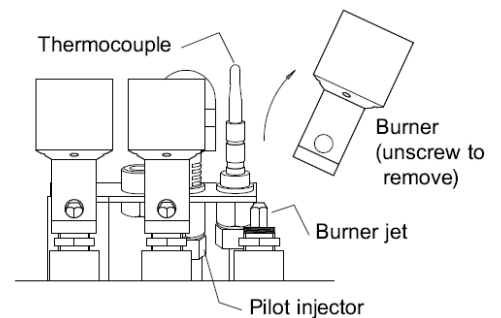
Figure 7



3.4.6 Twin Bullseye (Thermocouple Replacement)

- a) Remove Bullseye rings and hob castings.
- b) Remove burner centre support.
- c) Remove burner controls cover panel.
- d) Remove control panel as detailed in Section 3.2.4.
- e) Remove burner closest to thermocouple for clear access to thermocouple nut.
- f) Undo thermocouple nut at gas control tap.
- g) Remove thermocouple.
- h) Replace in reverse order.

Figure 8



3.5 Oven piezo Unit Removal

- a) Open bottom front panel
- b) Remove fixings that secure piezo unit bracket to base plate. Partly withdraw piezo unit and pull igniter lead off.
- c) Remove existing piezo unit from fixing bracket and fit replacement.
- d) Attach igniter lead to replacement piezo before positioning.
- e) Replace panel in reverse order.

3.6 Removal of Oven Spark Electrode

- a) Open bottom front panel.
- b) Remove thermocouple. See Section 3.4.3
- c) Undo nut that secures electrode lead.
- d) Undo gland nut and withdraw electrode.
- e) Replace in reverse order and ensure thermocouple head is correctly positioned as detailed in Section 3.4.3. The electrode conductor terminal should be clear of any adjacent metal parts.

3.7 Thermostat

3.7.1 Oven Control Thermostat

- a) Remove vertical control panel and RH outer panel. (See Sections 3.2.3 and 3.2.1)
- b) Undo inlet and outlet pipes compression nuts.

- c) Remove fixings that secure right-angled bracket to Z bracket.
- d) Open oven door and release phial by removing clips which secure it to roof baffle.
- e) Gently pull phial and capillary tube through oven side hole and withdraw thermostat.
- f) Remove right-angled bracket from existing thermostat and fit it to replacement.
- g) Replace all parts in reverse order and check gas joints for tightness.

3.7.2 To Check and Adjust the Thermostat

- a) Remove control panel as detailed in Section 3.2.3.
- b) Replace knob and turn to 200°C position. This should be the temperature at this setting.
- c) Place a temperature measuring device at geometric centre of oven and light oven.
- d) Allow oven to heat up for 30 minutes. Observe temperature is steady. Compare value obtained with required value of 200°C.

Example – Oven at 190°C

Action

Turn knob to a higher setting until a temperature of 200°C $\pm 5^\circ\text{C}$ is obtained. Pull knob off without rotating spindle. Undo fixings on adjusting flange at spindle base. Replace knob and turn it back to 200°C setting. Remove knob and tighten adjusting flange fixings. Check temperature remains steady at new setting for 200°C.

Reverse action if oven temperature is above or below 200°.

- e) Turn thermostat to lowest setting and adjust bypass screw to achieve flame cone length of approximately 5mm. Check flame stability as detailed in Section 1.12.

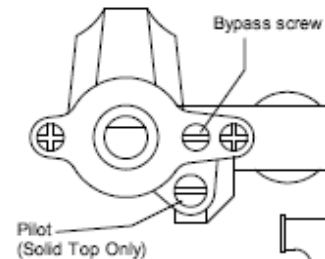
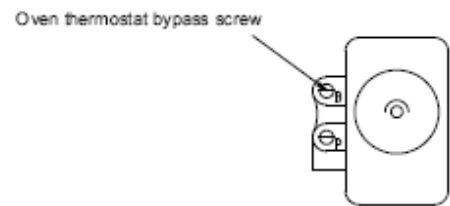
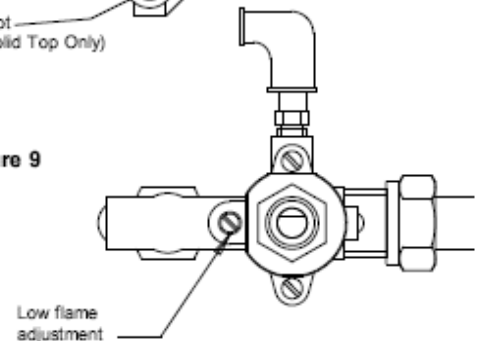


Figure 9



3.8 Gas Taps and FFD

3.8.1 Replacement Taps for Open Top (G1006X / G1026X / G1060X / G1066X) and Solid Top Burners (G1006BX / G1026BX)

- a) Remove control panel as detailed in Section 3.2.4.
- b) Remove hob lift-off components.
- c) Undo inlet / outlet pipe compression nuts.
- d) Disconnect thermocouple nut.
- For solid top appliances, proceed with e) to g).
- e) Undo pilot supply pipe.
- f) Undo fixings that secure control location plate to bracket.
- g) Remove fixing plate from previous control and secure to replacement.

Replace parts in reverse order.

Also check FFD thermocouple position at low flame operation. Check open top flame stability on low flame settings by turning control between high and low settings.

To set Low rate, aim for flame cone lengths of approximately 5mm, for both Natural and Propane Models.

3.8.2 Twin Bullseye (G1006FX)

- a) Remove bullseye rings and hob castings.
- b) Remove centre support
- c) Remove burner controls cover panel.
- d) Remove control panel as detailed in Section 3.2.4.
- e) Undo saddle clamp plate to float rail.
- f) Unscrew burner assembly and manifold bracket from side panel and crown plate.

- g) Remove burner assembly c/w with gas tap and manifold bracket to gain complete access to pipework.
- h) Remove pilot pipe, main feed pipe and thermocouple nut from tap.
- i) Replace in reverse order.

3.8.3 Gas taps (Cleaning & Greasing)

Note: Plugs and bodies are machined as matching pairs and are non-interchangeable. To avoid mix-up, clean one tap at a time. Check for proper function after maintenance.

- a) Remove top fascia panel (see Section 3.2.4)
- b) Remove fixings from tap body front. Withdraw spindle and niting arrangement to allow plug to be eased out.
- c) Clean plug and body with a soft rag and re-grease with an approved high temperature lubricant. Apply grease sparingly, DO NOT block the gas passageways of plug and body.
- d) Ensure that plug is inserted into body in correct position for operation.
- e) Secure end cap to body. Note that fixing holes line up in one way only.

3.9 Governor (Natural Gas Appliances only)

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

SECTION 4 – SPARE PARTS

When ordering spare parts, ALWAYS quote appliance TYPE and SERIAL No. This information can be found on the data plate attached to the appliance.

Adjustable foot	535400670	Twin bull control valve	537883008
Door spring	531880210	Twin bull pilot injector NG	535520019
Oven shelf	531880150	Twin bull pilot Injector Prop	537882054
Oven thermocouple	537880070	Twin bull thermocouple	537883018
Oven thermostat	537880232	Twin bull burner injector NG outer	537883024
Control knob oven	537060015	Twin bull burner Injector NG centre	537883065
Control knob FFD	531880520	Twin bull burner injector Prop	537883010
Oven FFD valve	537880090		
Oven igniter lead	531880741	Solid top injector NG	530961130
Piezo igniter	535480040	Solid top thermocouple	537960021
Oven pilot injector NG	530961100	Solid top control valve	537880290
Oven pilot injector Prop	535410015	Solid top pilot injector Prop	537960023
Oven injector NG	530961130	Solid top injector Prop	535410007
Oven injector Prop	535410007	Solid top pilot injector NG	530961100
Open top injector NG	537060000		
Open top injector Prop	537060005		
Open top control valve	537883000		