

KORE

mini touch

ESSENCE OF EVOLUTION **COMBI OVENS**



STACKED INSTALLATION

(READ ALL INSTRUCTIONS BEFORE USE)

TO BE USED IN CONJUNCTION WITH USER MANUAL SUPPLIED WITH OVEN

Electric Models:

KB061WT / KB101WT

KM061WT / KM101WT / KM0623WT

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Setting Up Information

	IMPORTANT
	THIS MANUAL IS TO BE USED IN CONJUNCTION WITH THE USER MANUAL SUPPLIED WITH THE OVEN

	IMPORTANT
	To be installed only by an authorised service technician

	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

Handling

- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

Positioning

	IMPORTANT
	<p>DO NOT install unit under a bench. Under Bench installation will void warranty</p>

General Information

- The oven must be installed under an extraction canopy that meets AS 1668.2.
- Have a smooth, level floor which can bear the weight of the appliance at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the oven and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents
- Do not install unit under a bench
- No equipment is to be installed/placed on the Service compartment (top of oven) excluding stacked applications using a Stoddart stacking kit and/or Stoddart Recirculating Hood. The service compartment must be easily accessible. Failure to adhere may add service costs due to lack of access.

Spacing

The sides of the Combi oven must have the following minimum clearances:

Heat Source

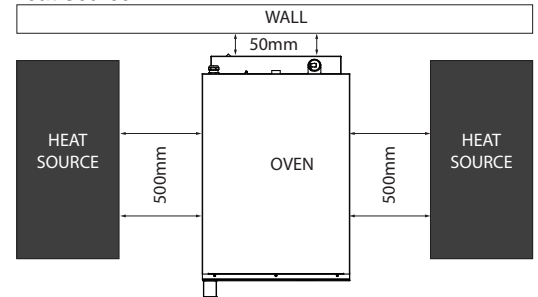
500mm clearance from another heat source, in order to protect the oven components.

For distances under 500mm, it is mandatory for Stoddart heat shields to be fitted (for a minimum distance of 50mm from the surface of the oven). Failure to adhere to minimum clearances may void the oven warranty.

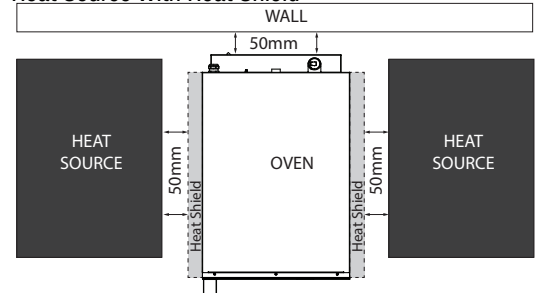
Non-Heat Source

50mm clearance from a non-heat source to the surface of the oven. Failure to adhere to minimum clearances may void the oven warranty.

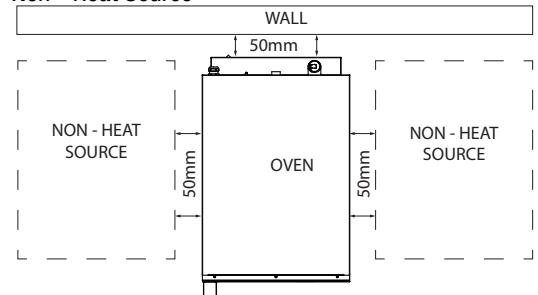
Heat Source




Heat Source With Heat Shield



Non - Heat Source

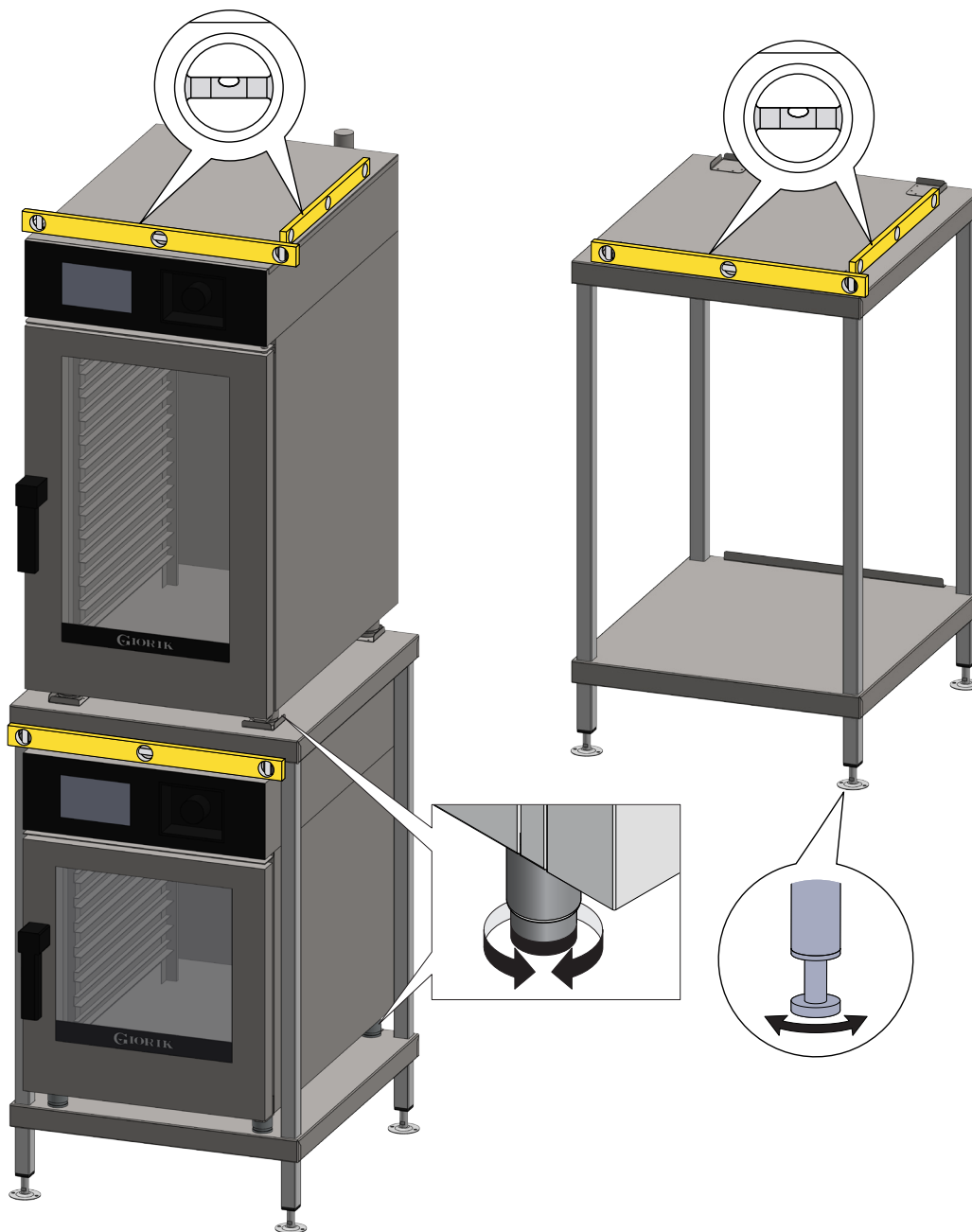


Levelling

	IMPORTANT
	<p>WHEN STACKING A GAS OVEN THE GAS OVEN MUST BE POSITIONED ON TOP</p> <p>DO NOT STORE ANY ITEMS BETWEEN THE OVEN AND STAND THE AIR INTAKE IS LOCATED AT THE BASE OF THE OVEN DO NOT BLOCK AIR INTAKE</p>

Using a spirit level, ensure that the stand is level. Adjust the feet height to level. Once levelled place both ovens onto the stand.
Using a spirit level, ensure that both Combi ovens are level. Adjust the feet height to level Combi ovens

Note: When using the 10 tray stacking kit, the 10 tray oven sits directly on the ground. The 10 tray feet must be change to the 150mm feet.



Due to continuous product research and development, the information contained herein is subject to change without notice.

Water Connection - BWT Filter

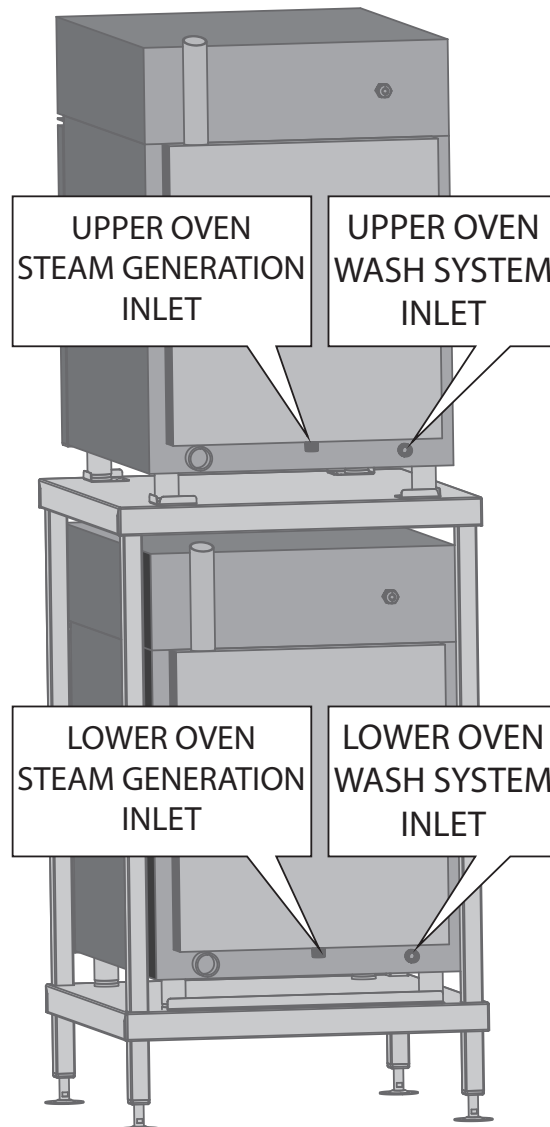
	IMPORTANT
	<p>This oven must be installed in accordance with AS/NZS 3500.1 The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves</p>

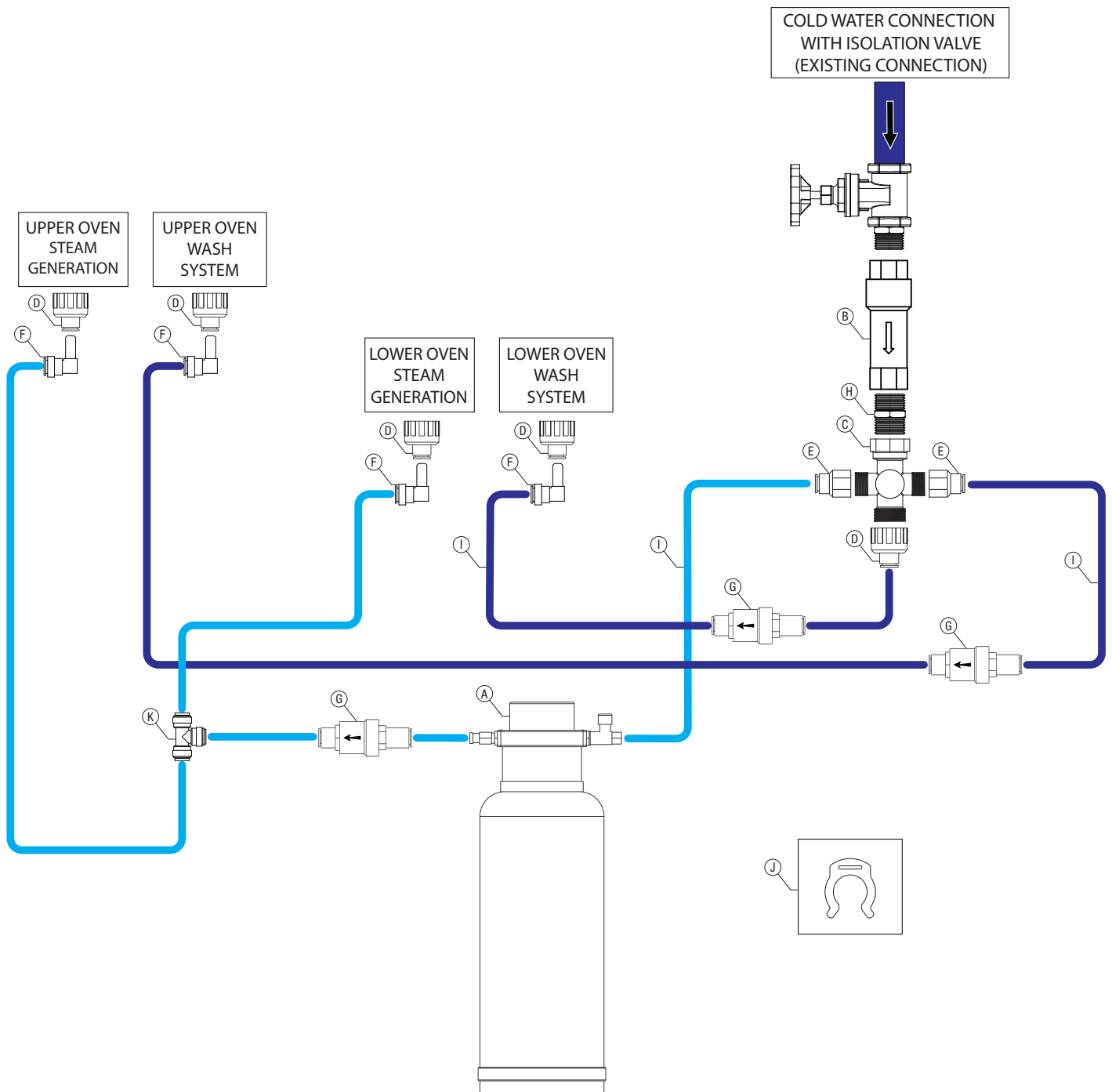
- Water connections are labelled on the oven
- Isolation valve must be installed at the water supply outlet
- **Water Temperature:** Min 10°C, Max 35°C
- **Steam Generation:** The Combi oven requires filtered water supplied to its steam generation system. Water pressure must be:
 - Kore 150-350 kPa (22-51 psi) at oven connection (This is controlled with the supplied PLV)
 - Mini Touch 300-350 kPa (43-51 psi) at oven connection (This is controlled with the supplied PLV)
- **Wash System:** The Combi oven requires unfiltered water supplied to its wash system. Water pressure must be:
 - Kore 150-350 kPa (22-51 psi) at oven connection (This is controlled with the supplied PLV)
 - Mini Touch 300-350 kPa (43-51 psi) at oven connection (This is controlled with the supplied PLV)
- Refer to the BWT user manual for filter setup

Supplied Components

(Plumbing Kit / Water Filter Kit)

- A. 1 x BWT Filter
- B. 1 x Dual Check Valve
- C. 1 x 4 Way Manifold
- D. 5 x 3/4" BSP To 3/8" Tube Connector
- E. 2 x 1/2" BSP To 3/8" Tube Connector
- F. 4 x 3/8" John Guest Stem Elbow
- G. 3 x Pressure Limiting Valve 300-350 Kpa
- H. 1 x Nipple, 3/4" Male
- I. 1 x 3/8 Tube (Water)
- J. 21 x John Guest Locking Clip
- K. 1 x John Guest T section





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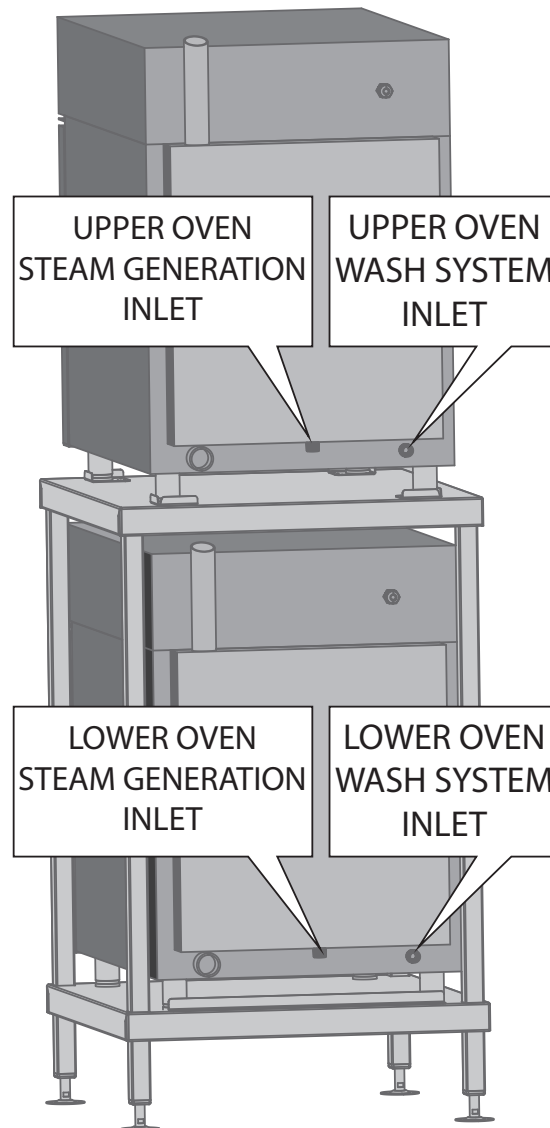
Water Connection - Reverse Osmosis Filter

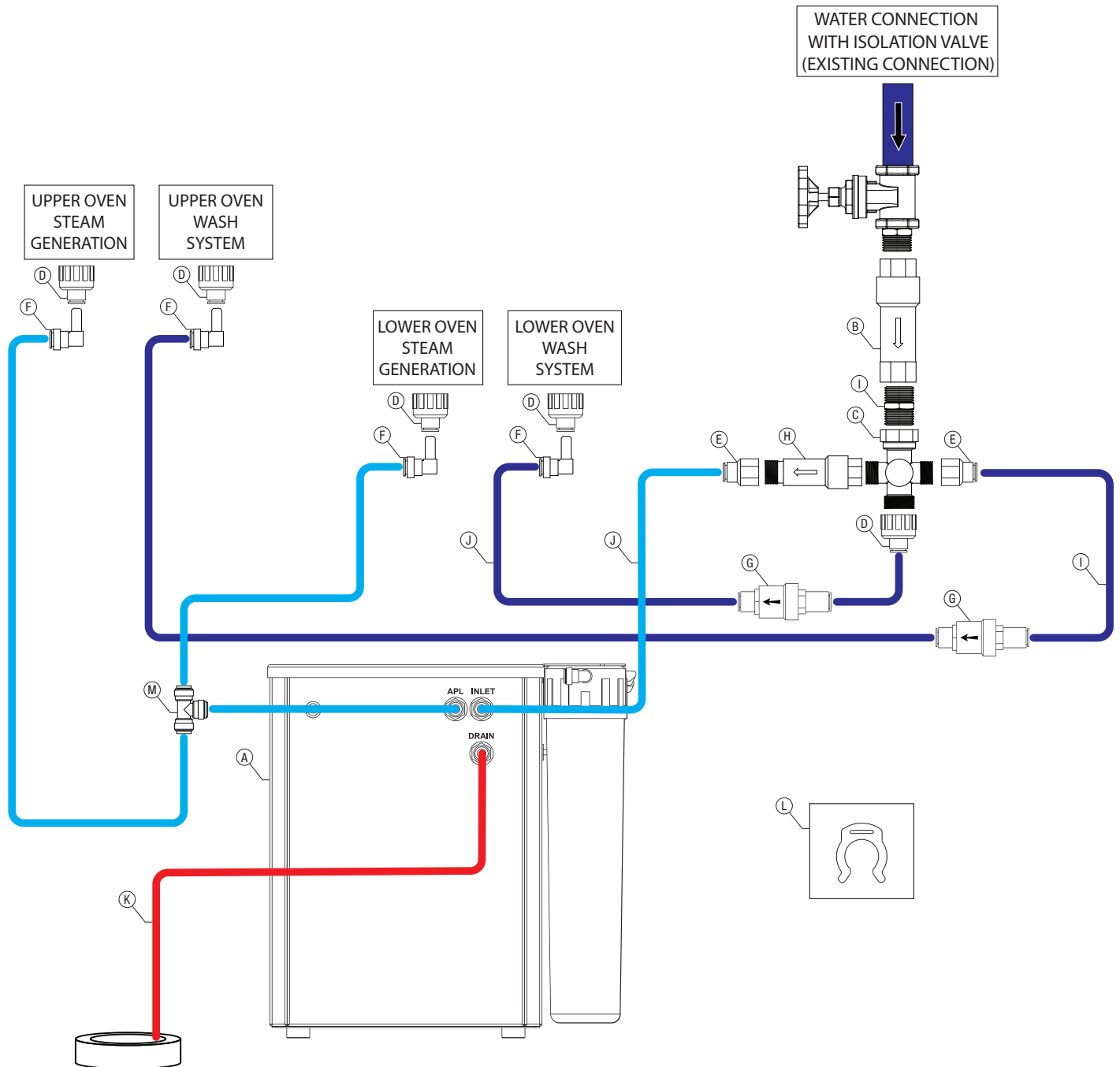
	IMPORTANT
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 - Mini Touch 300-350 kPa (43-51 psi) at oven connection (This is controlled with the supplied PLV)
- Refer to the RO user manual for filter setup

**Supplied Components
(Plumbing Kit / Water Filter Kit)**

- A. 1 x Ro Unit
- B. 1 x Dual Check Valve
- C. 1 x 4 Way Manifold
- D. 5 x 3/4" Bsp To 3/8" Tube Connector
- E. 2 x 1/2" Bsp To 3/8" Tube Connector
- F. 4 x 3/8" John Guest Stem Elbow
- G. 2 x Pressure Limiting Valve 300-350 Kpa
- H. 1 x Pressure Limiting Valve 350-600 Kpa
- I. 1 x Nipple, 3/4" Male
- J. 1 x 3/8 Tube (Water)
- K. 1 x 1/4 Tube (Drain)
- L. 21 x John Guest Locking Clip
- M. 1 x John Guest T section

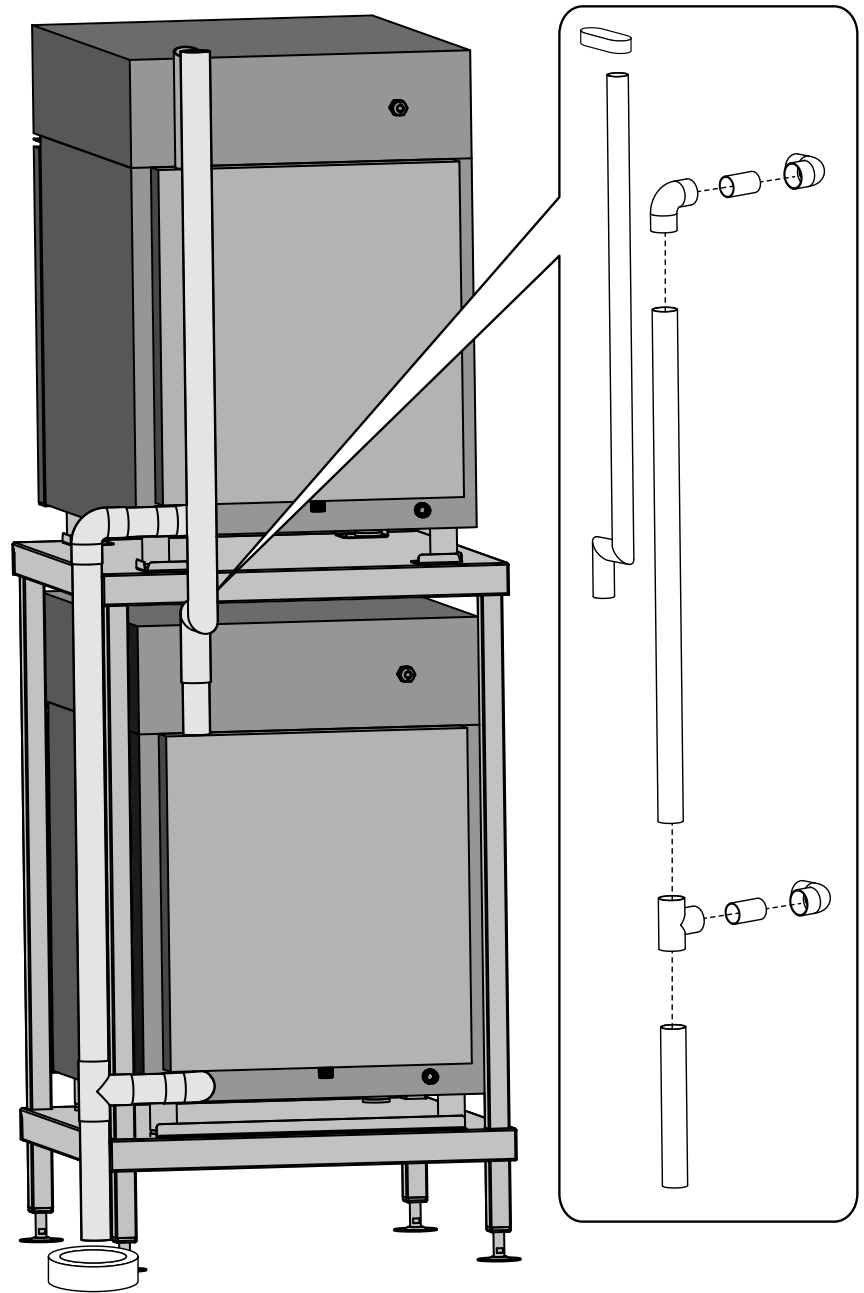




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Drainage Connection

- 40mm Ø drain kit is supplied with oven to be used with stacked drain kit. Any modification or extension to the kit must be able to resist temperatures up to 100°C
- Plumb supplied waste pipes to the Tundish.
- (Waste Kit Supplied)
- Waste pipe must sit 25mm above the Tundish.
- Connect vent extension to the lower oven. Place the bracket over the vent extension and upper oven vent, secure vent extension



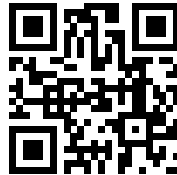
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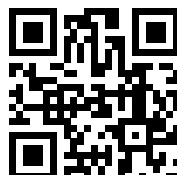
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