

**INSTALLATION / OPERATION / MAINTENANCE
MANUAL**

(READ ALL INSTRUCTIONS BEFORE USE)



700/900

CHAR GRILL

Models:

700 Series:

GL720TGCT / GL720GCT

GL740TGCT / GL740GCT

900 Series:

GL920TGCT / GL920GCT

GL940TGCT / GL940GCT

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1.1 Your New Giorik Product

Thank you for choosing this quality Giorik product.

All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product 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 the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



Warranty & Registration

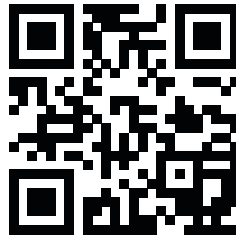
1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



www.stoddart.com.au/warranty-information

1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of “pinch point” areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

1.3.1 General Warnings



- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC

It meets the provisions of the following Gas standards:

- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

1.4 Setting Up Information

	IMPORTANT
	To be installed only by an authorised service person
	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

1.4.1 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)

1.4.2 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

1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

2.1 Specification

2.1.1 Gas - 700 Series

700 Series								
Model	GL720TGCT		GL720GCT		GL740TGCT		GL740GCT	
Description	Gas Char Grill 400mm Countertop		Gas Char Grill 400mm On Base		Gas Char Grill 800mm Countertop		Gas Char Grill 800mm On Base	
Weight	55kg		65kg		70kg		85kg	
Overall Height	416mm		978mm		416mm		978mm	
Overall Depth	720mm		720mm		720mm		720mm	
Overall Width	400mm		400mm		800mm		800mm	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	36 MJ/h	36 MJ/h	36 MJ/h	36 MJ/h	72 MJ/h	72 MJ/h	72 MJ/h	72 MJ/h

2.1.2 Gas - 900 Series

900 Series								
Model	GL920TGCT		GL920GCT		GL940TGCT		GL940GCT	
Description	Gas Char Grill 400mm Countertop		Gas Char Grill 400mm On Base		Gas Char Grill 800mm Countertop		Gas Char Grill 800mm On Base	
Weight	70kg		92kg		110kg		145kg	
Overall Height	416mm		978mm		416mm		978mm	
Overall Depth	920mm		920mm		920mm		920mm	
Overall Width	400mm		400mm		800mm		800mm	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	54 MJ/h	54 MJ/h	54 MJ/h	54 MJ/h	108 MJ/h	108 MJ/h	108 MJ/h	108 MJ/h

2.1.3 Burner Configuration

	Main Injector (100th of mm)	Bypass Screw (mm)	Total Nominal Gas Consumption (MJ/h)	Fixed Aeration Shutter Setting 'A'
Natural Gas				
GL720TGCT / GL720GCT	290	ADJ	36 MJ/h	13mm
GL740TGCT / GL740GCT	290	ADJ	72 MJ/h	13mm
GL920TGCT / GL920GCT	350	ADJ	54 MJ/h	13mm
GL940TGCT / GL940GCT	350	ADJ	108 MJ/h	13mm
Pilot Burner - 700/900	27	---	---	---
Universal LPG Gas				
GL720TGCT / GL720GCT	180	1.00	36 MJ/h	40mm
GL740TGCT / GL740GCT	180	1.00	72 MJ/h	40mm
GL920TGCT / GL920GCT	220	1.30	54 MJ/h	40mm
GL940TGCT / GL940GCT	220	1.30	108 MJ/h	40mm
Pilot Burner - 700/900	14	---	---	---

2.1.4 Rating Plate - Check Before Installation

The rating plate contains identification and technical data. See example below.

Confirm that this unit has been tested and approved for the type of gas used at the installation location.

GIORIK		Imported by: STODDART www.stoddart.com.au
Description: Giorik; 700 Char Grill; Gas; 400mm; On Base		
 Certified Gas Safety - AS 4663 Global-Mark.com.au® ID: GAS-777777-001	Main burner gas injector (100th of a mm) 290 Natural Gas 180 Universal LPG	Model No: GL720GCT
	Factory set gas type <input type="checkbox"/> Natural Gas <input checked="" type="checkbox"/> Universal LPG	Test Point Pressure 1.00 kPa Natural Gas 2.65 kPa Universal LPG
 DO NOT REMOVE AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION		Total gas consumption 36 MJ/h
		Serial No: 002783/03/22

Fig.1.

2.2 Technical Drawing

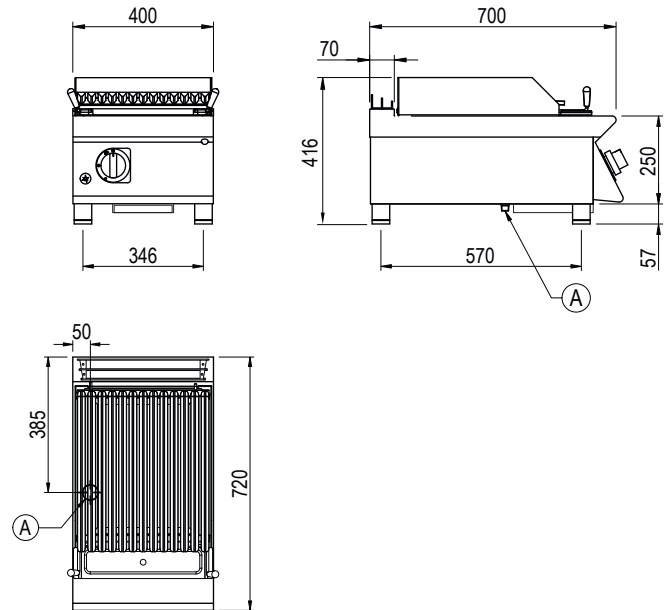
2.2.1 GL720TGCT

700 Series

Model	GL720TGCT	
Description	Gas Char Grill 400mm Countertop	
Weight	55kg	
Overall Height	416mm	
Overall Depth	720mm	
Overall Width	400mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	36 MJ/h	36 MJ/h

Legend

A Gas Connection



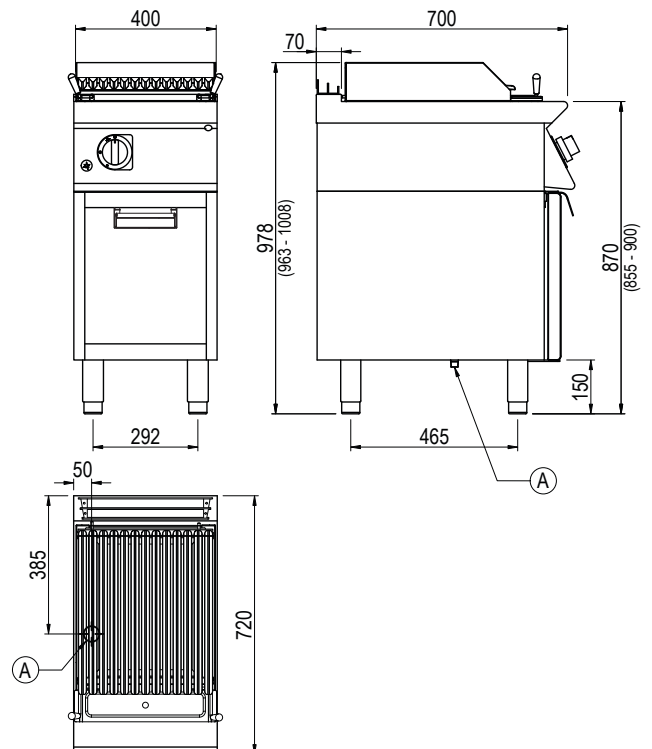
2.2.2 GL720GCT

700 Series

Model	GL720GCT	
Description	Gas Char Grill 400mm On Base	
Weight	65kg	
Overall Height	978mm	
Overall Depth	720mm	
Overall Width	400mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	36 MJ/h	36 MJ/h

Legend

A Gas Connection



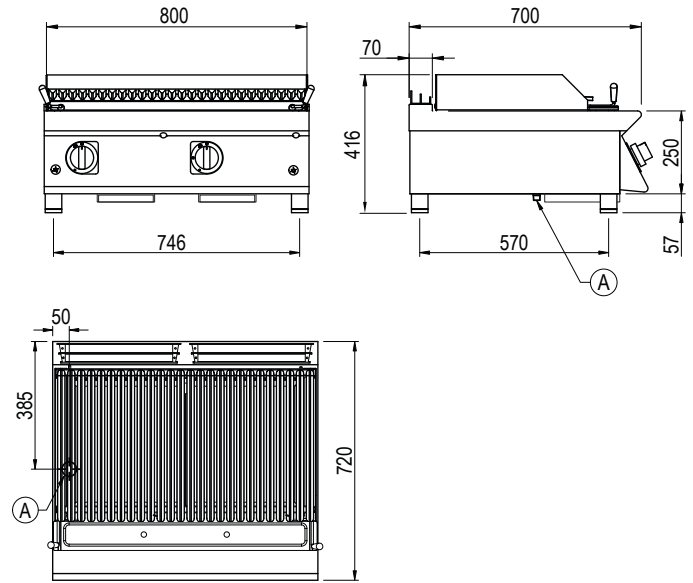
2.2.3 GL740TGCT

700 Series

Model	GL740TGCT	
Description	Gas Char Grill 800mm Countertop	
Weight	70kg	
Overall Height	416mm	
Overall Depth	720mm	
Overall Width	800mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	72 MJ/h	72 MJ/h

Legend

A Gas Connection



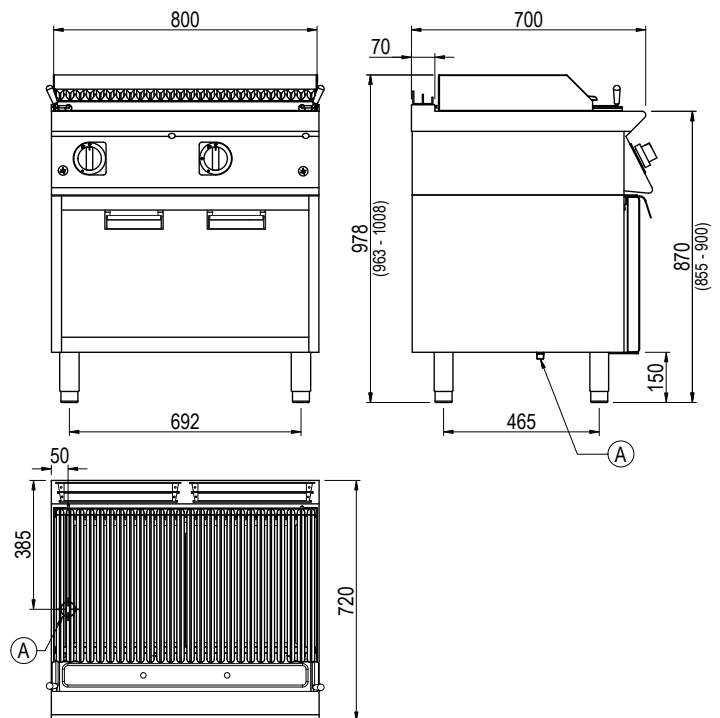
2.2.4 GL740GCT

700 Series

Model	GL740GCT	
Description	Gas Char Grill 800mm On Base	
Weight	85kg	
Overall Height	978mm	
Overall Depth	720mm	
Overall Width	800mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	72 MJ/h	72 MJ/h

Legend

A Gas Connection

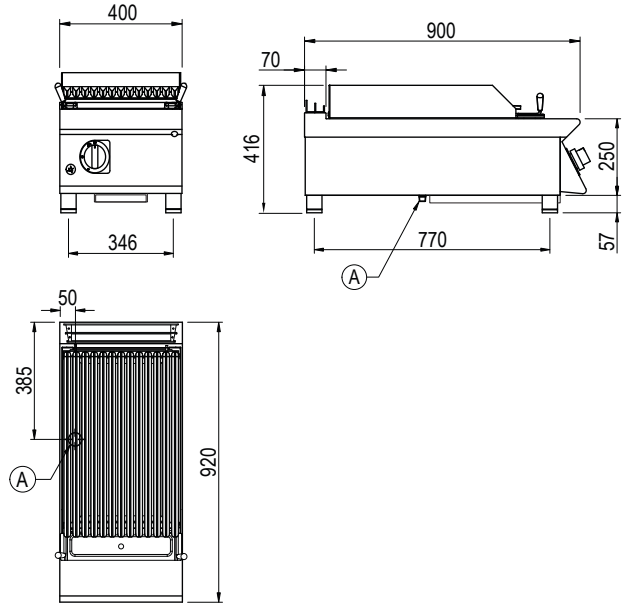


Due to continuous product research and development, the information contained herein is subject to change without notice.

2.2.5 GL920TGCT

900 Series

Model	GL920TGCT	
Description	Gas Char Grill 400mm Countertop	
Weight	70kg	
Overall Height	416mm	
Overall Depth	920mm	
Overall Width	400mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	54 MJ/h	54 MJ/h



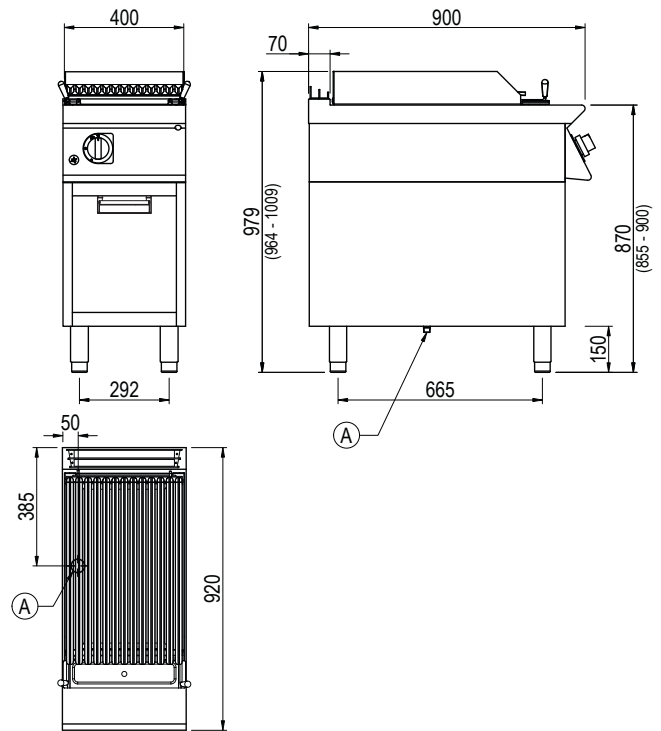
Legend

A Gas Connection

2.2.6 GL940GCT

900 Series

Model	GL920GCT	
Description	Gas Char Grill 400mm On Base	
Weight	92kg	
Overall Height	978mm	
Overall Depth	920mm	
Overall Width	400mm	
Gas Connection	Natural 1/2" BSP	Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	54 MJ/h	54 MJ/h



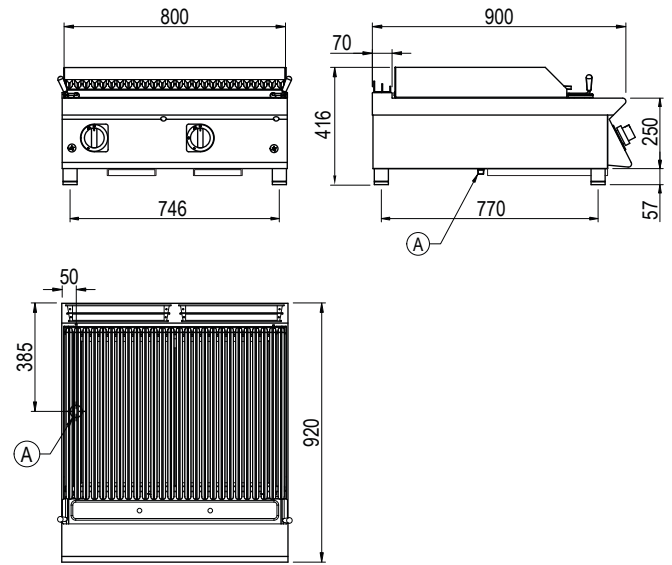
Legend

A Gas Connection

2.2.7 GL920TGCT

900 Series

Model	GL940TGCT	
Description	Gas Char Grill 800mm Countertop	
Weight	110kg	
Overall Height	416mm	
Overall Depth	920mm	
Overall Width	800mm	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	108 MJ/h	108 MJ/h



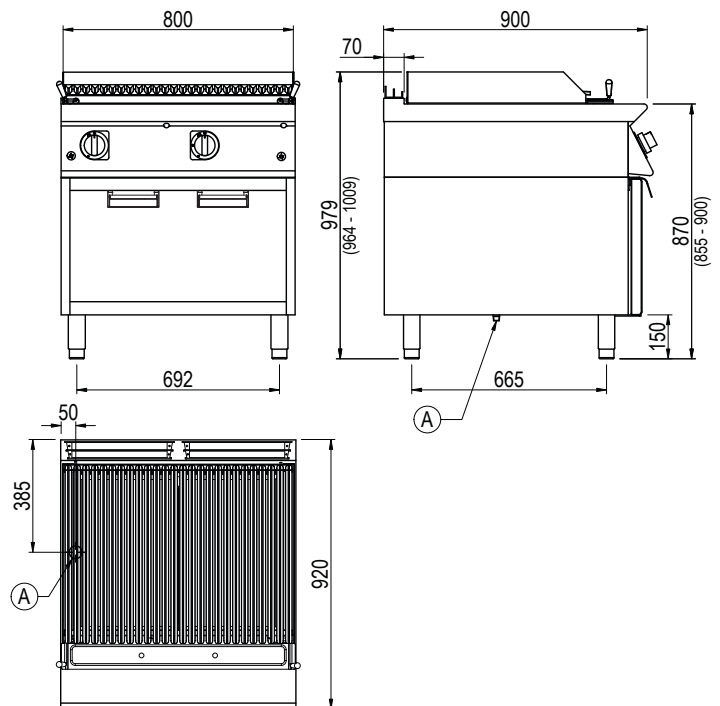
Legend

A Gas Connection

2.2.8 GL940GCT

900 Series

Model	GL940GCT	
Description	Gas Char Grill 800mm On Base	
Weight	145kg	
Overall Height	978mm	
Overall Depth	920mm	
Overall Width	800mm	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	108 MJ/h	108 MJ/h




Legend

A Gas Connection

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

3.1 Positioning

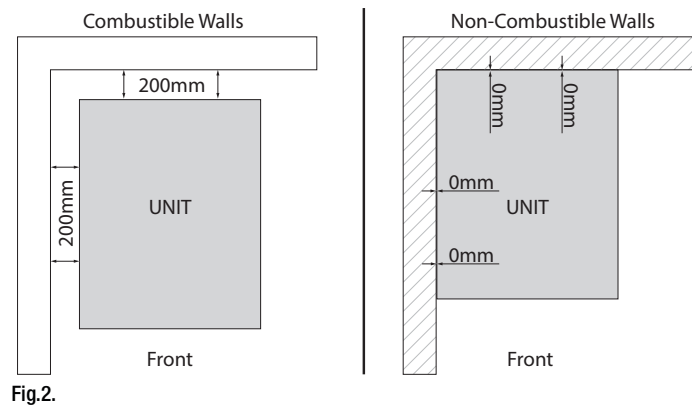
	WARNING
	<p>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</p>

3.1.1 General Information

- The unit must be installed under an extraction canopy
- Have a smooth, level floor which can bear the weight of the unit 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 unit 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

3.1.2 Spacing

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- **Spacing - Combustible Walls:**
For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**
For installation next to non-combustible walls a minimum distance of 0mm from all sides




- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

3.1.3 Ventilation/Extraction

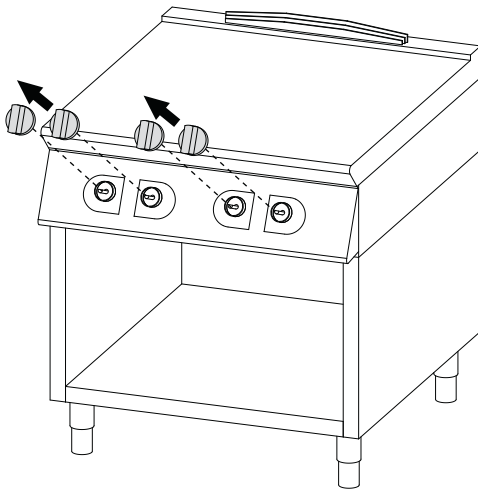
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

Note: Combustible materials must not be used overhead/above the unit.

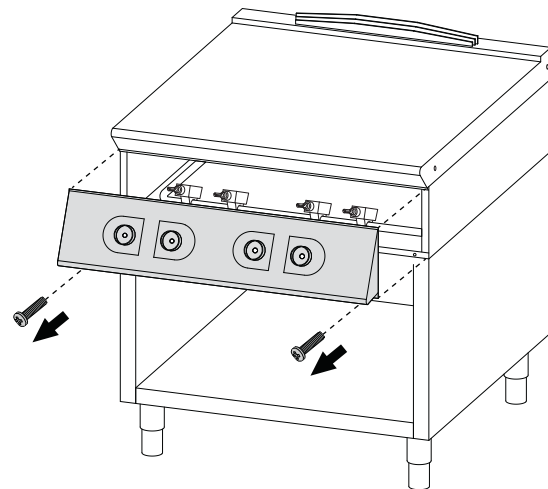
3.2 Line-up Connection

	WARNING
	<p>Must be installed only by an authorised service person</p> <p>If the unit is already installed and connected to power, the power to the equipment must be turned off and isolated.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

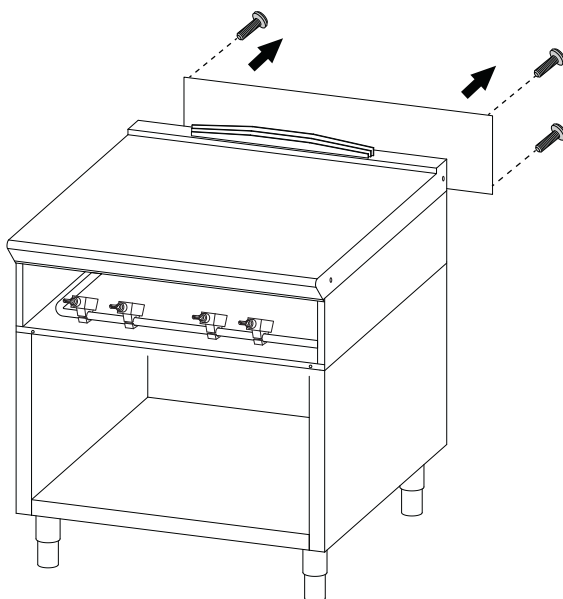
- 1 • Remove the unit control dials



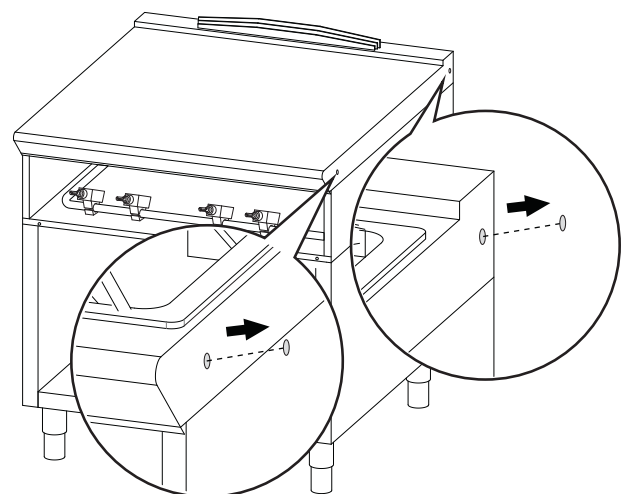
- 2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



- 3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws

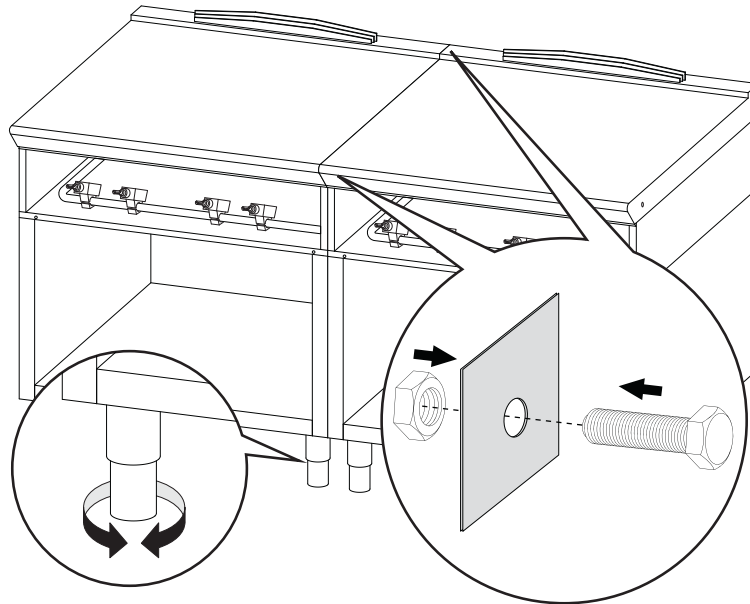


- 4 • On the side of the units to be connected, using long nose pliers remove the fill caps

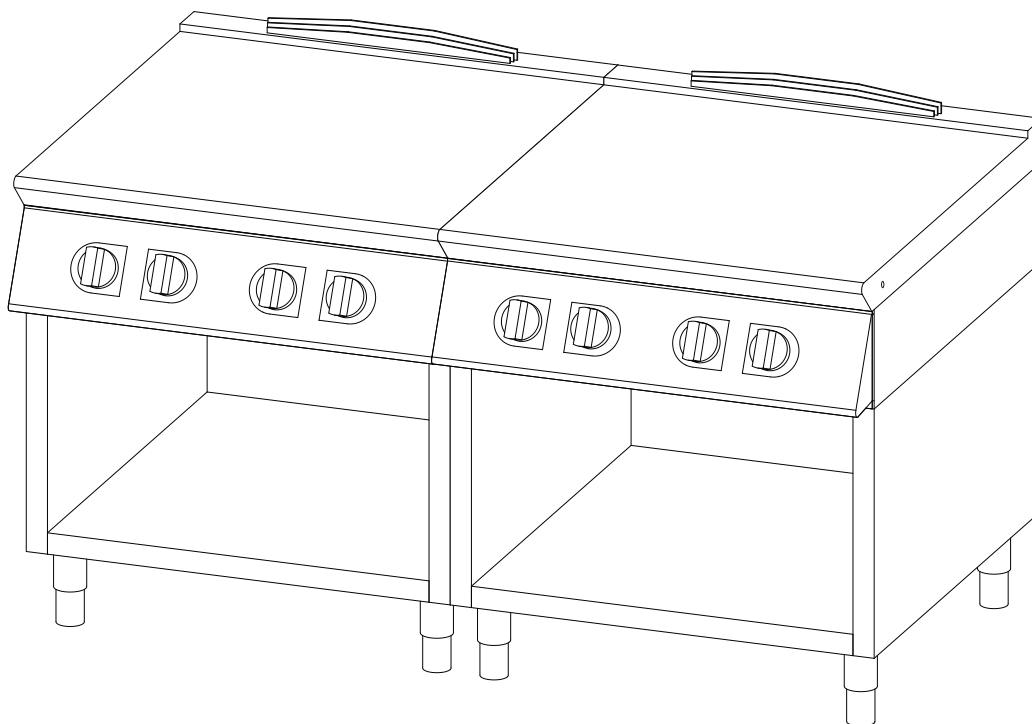


Due to continuous product research and development, the information contained herein is subject to change without notice.


- 5 • Place the units to be connected next to each other, adjust the legs ensuring the top of the two units sit flush
 - Using the provided bolts and nuts connect the units at the front and rear



- 6 • Re-install the back cover plate, the front fascia and the control dials



3.3 Gas Connection

	WARNING
	<p>This unit must be installed by an authorised person/installer in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.</p>

	IMPORTANT
	<p>The appliance MUST BE tested by the 'Authorised Person/Installer' upon completion of installation</p>

3.3.1 Connecting the gas

If the unit has Stoddart approved factory fitted castors, then the unit must be connected with a flexible gas hose and restraining kit (not supplied by Stoddart). Flexible gas hose connection and Hose assemblies for use with cooking appliances shall be certified as conforming to AS/NZS 1869 and be Class B or Class D. Quick connect devices if provided, shall be certified to AG 212 (to be AS 4627) **No Flexible Gas Hose is supplied with the appliance.** A restraining chain or wire of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the chain or wire shall not exceed 80% of the length of the hose assembly

The appliance shall be installed by an 'Authorised Person/Installer' and in accordance with the manufactures instructions, Australian and New Zealand Gas installation standards and local building codes.

Gas type must be confirmed prior to Gas connection as per the rating plate on the appliance. The unit installation and commissioning must be performed by authorised personal in accordance with gas installation codes.

Note: The appliance must be tested by the 'Authorised Person/Installer' upon completion of installation. Air necessary for combustion of the burners is 2 m³/h per kW of power installed. This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: Supply gas pressure must be no lower than **1.3 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum.

Universal LPG: Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **2.65kPa** with all burners operating at maximum.

3.3.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.4): Note: The arrow on the regulator indicates the gas flow direction.

1. Connection side gas from mains
2. Pressure regulator
3. Connection side gas towards the appliance

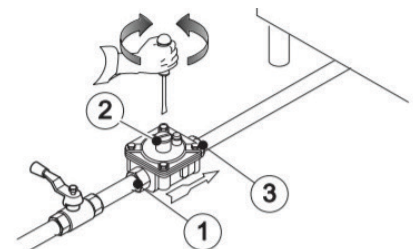


Fig.3.

3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 8 / 2.1.4 Fig 1.).
If the gas operating pressure is incorrect, adjust pressure regulator installed on the incoming gas supply to the unit. The operating pressure is measured at the pressure outlet test point (fig 4).

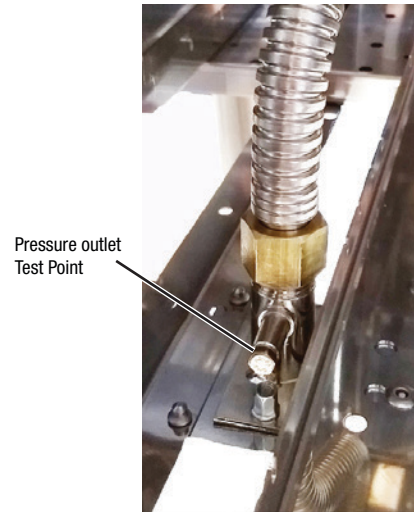


Fig.4.

3.3.4 Low Flame Adjustment - Hi-Lo Gas Tap

Flame adjustment must be set via the minimum screw adjustment (see Fig.5 'E'), a stable low flame must be achieved via this adjustment.



Fig.5.

3.4 Gas Conversion

	IMPORTANT
	<p>Gas Conversion must only be carried out by an authorised person.</p> <p>Incorrect installation may void warranty</p>

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced. Please contact Stoddart for the approved Gas conversion Kit and settings.

3.4.1 Main Burner Nozzle Replacement

To replace the main burner nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the front panel
3. Unscrew the nozzle 'B' (Fig.6) and replace it with the one for the gas type selected based on the indications of the technical data plate (the nozzles are marked in hundredths of a millimetre)
4. Check for gas leak using water and detergent solution

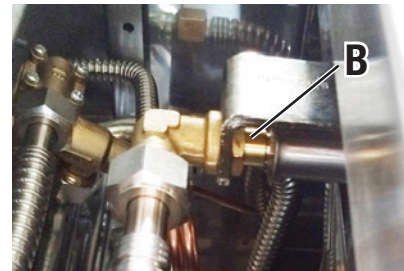


Fig.6.

3.4.2 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Unscrew the nozzle "B" (Fig.6) and install the one for the type of gas, checking the "A" (Fig.7) distance for air (see page 8 / 2.1.5).

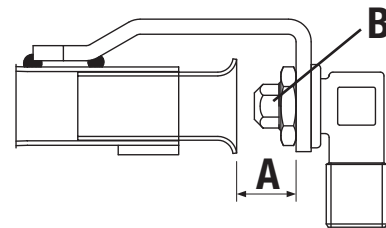


Fig.7.

3.4.3 Pilot Nozzle Replacement

To replace the pilot nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the lower front panel
3. Unscrew the nut "D" (Fig.8)
4. Remove the nozzle "C" (Fig.8) and replace it with the one for the type of gas chosen
5. Re-install the nut "D" (Fig.8)
6. Check for gas leak using water and detergent solution

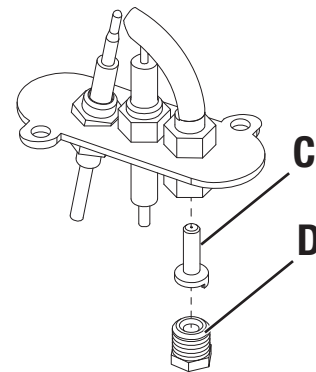


Fig.8.

3.4.4 Final Check

After replacement of nozzles and checking the fixed primary air, light the appliance (page 15 / 4.0 Operation) and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 7 / 2.1.3 If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

4.1 Lava Stones

4.1.1 Lava Stone Placement

1. Remove the char grill rack
2. Evenly spread the lava stones over the grid rack Fig.9. DO NOT overlap or bunch the lava stones Fig.10. DO NOT use any materials other than lava stone (e.g. wood, charcoal, etc.)
3. Re-install the char grill rack

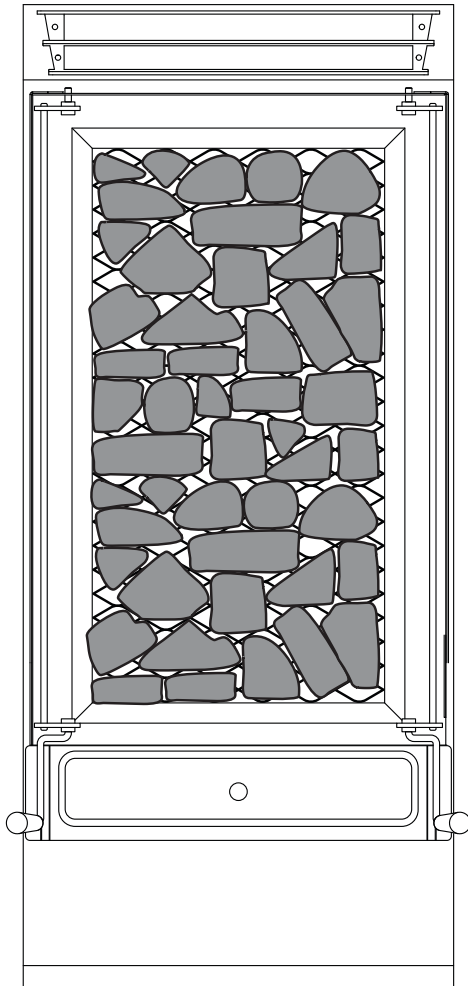


Fig.9.

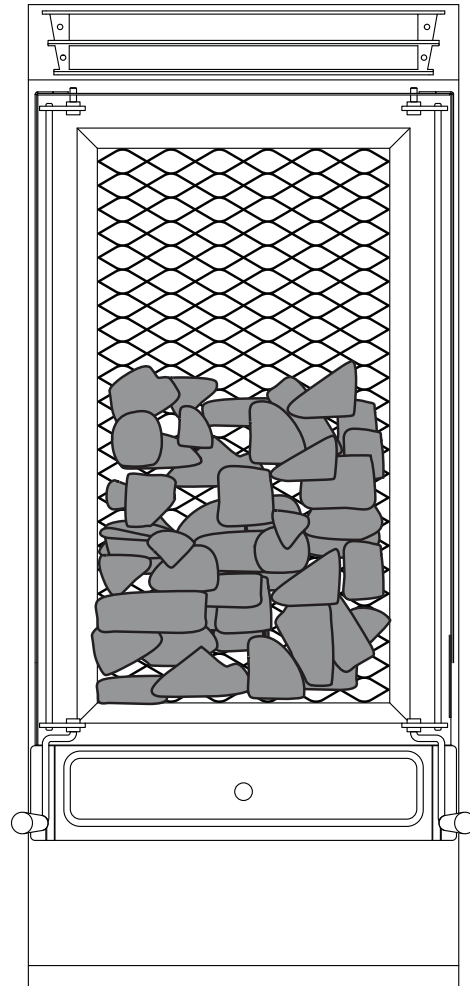









Fig.10.

4.2 Operation

	WARNING
	Hot surfaces! DO NOT TOUCH Contact with skin may cause burns
	WARNING
	DO NOT spray aerosols in the vicinity of the appliance when operating.

4.2.1 Controller Configuration

Control Panel - Hi-Lo	
Symbol	Description
	OFF
	Pilot Flame
	Large Flame (Maximum Power)
	Small Flame (Minimum Power)
	Piezo ignition

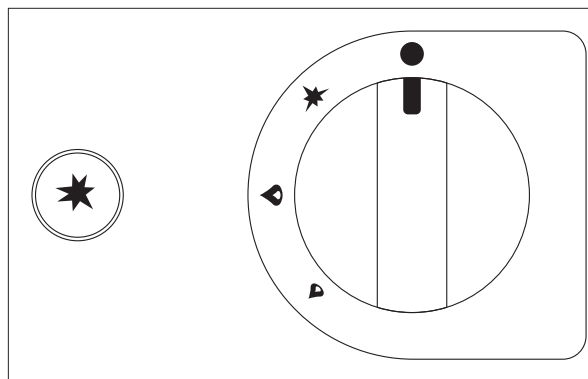








Fig.11.

4.2.2 Operation

1. Press and turn the burner dial to the pilot flame 
2. Simultaneously press the piezo ignition button  until the pilot flame turns on. Ignition can be observed through the peep-hole located on the control panel. Hold the burner dial down for a further 15-20 seconds, if the flame should go out when the burner dial is released, repeat the previous steps
3. From the pilot flame position, turn the burner dial to the large flame  (maximum power) or to the small flame  (minimum power)
4. To turn the burner off, turn the burner dial back to the pilot flame . While in this position the pilot flame will remain on
5. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the off position 

Note: Burner and pilot flame must be turned off at the end of the service period

4.2.3 First Time Operation

1. Remove and clean the char grill rack with clean soapy water, then rinse
2. Spread the lava stones evenly across the lava stone tray, ensure lava stones do not overlap each other refer to 4.1.1
3. Place the char grill rack back on the unit
4. Turn char grill on to heat and dry the char rack

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

5.1.2 Materials Required

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

5.1.3 General Information





- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
DO NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- When using, ensure all liquids and moisture is cleaned up straight away.
Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	<p style="text-align: center;">IMPORTANT</p> <p>Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required</p>		<p style="text-align: center;">WARNING</p> <p>This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water</p>
	<p style="text-align: center;">IMPORTANT</p> <p>Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE</p>		<p style="text-align: center;">WARNING</p> <p>Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury</p>

5.1.6 Cleaning Procedure (Daily)

1. Using a scraper remove crumbs and small food items from the steel plate
2. Remove the drip tray and empty. Clean with warm soapy water and thoroughly dry
3. Remove the char grill ash tray and empty. if required, clean with warm soapy water and thoroughly dry

Note: The drip tray should be checked regularly inspected and emptied as required. Care must be taken as the oils/fats may be hot

5.1.7 Cleaning Procedure - External Surfaces


1. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
2. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
3. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
4. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

5.1.8 Lava Stones (as required)

Lava stones can be washed in boiling water to remove accumulated grease

1. Remove the char grill rack
2. Remove lava stones, boil in large pot to remove grease
3. Spread the lava stones evenly across the lava stone tray, ensure lava stones do not overlap each other
4. Place the char grill rack back on the unit
5. Turn char grill on to heat and dry the lava stones

5.2 Maintenance

	WARNING
	<p>Maintenance tasks are only to be completed by authorised service people</p>

5.2.1 Periodic Maintenance

All controls and mechanical parts of the appliance should be checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

Maintenance / Inspections	Possible Causes	Frequency
Inspection of unit	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Pilot Burner Nozzle	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	6 Months
Control Dials	Check Mechanical parts for any damage, loose or missing components	12 Months
Appliance Structure	Tighten any loose screws/bolts	12 Months
Gas Burner Components	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	12 Months

5.2.2 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

Problem	Possible Causes	Possible Corrective Action
GAS MODELS		
Pilot light has no visible flame	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Gas valve turned off	Turn the valve on
	Faulty gas valve	Contact the Stoddart service department
Pilot burner flame goes out when dial is released	Thermocouple not heated enough	Hold burner dial down for longer
	Faulty thermocouple	Contact the Stoddart service department
	Burner dial is not being pressed correctly	Ensure dial is at the Pilot position, press dial down
	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Faulty gas valve	Contact the Stoddart service department
Pilot burner is lit but burner does not light	Loss of pressure in gas pipe	Contact the Stoddart service department
	Blocked nozzle	Contact the Stoddart service department
	Burner holes blocked	Contact the Stoddart service department

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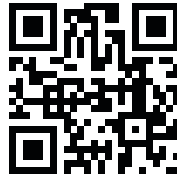
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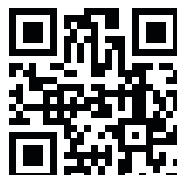
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