GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

INSTALLATION / OPERATION / MAINTENANCE MANUAL

(READ ALL INSTRUCTIONS BEFORE USE)

700/900

RANGE
(Gas Boiling Top / Gas Oven / Electric Oven)

Models:

700 Series:

CG720TT / CG740TT / CG760TT/ CG740ET / CG740FT / CG760FT
CG760ET / CG76EHT / CG760HT / CG720GT / CG740GT / CG760GT

900 Series:

CG920TT / CG940TT / CG960TT / CG940FT / CG960FT / CG940ET
CG960ET / CG96EHT / CG960HT / CG920GT / CG940GT / CG960GT

innovative solutions

STODDART®

Revision: A - 31/01/2023 - 1

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1.0 Introduction

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3.0 Installation

4.0 Operation

5.0 Cleaning and Maintenance

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

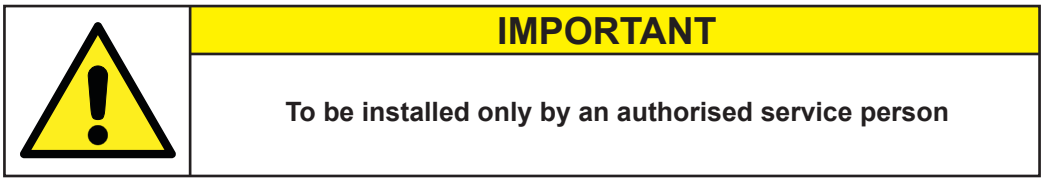
1.3.1 General Warnings

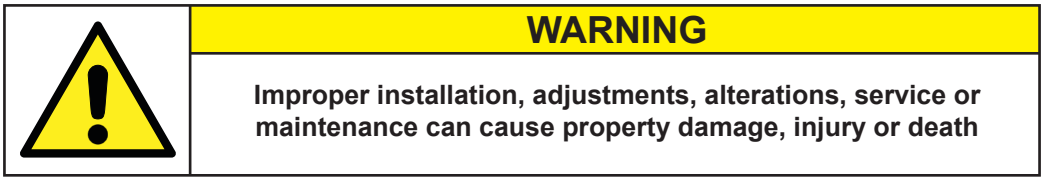
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

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 electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

1.4 Setting Up Information





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
- Electrical Connection 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 Giorik 700 Series

700 Series												
Model	**CG720TT**		**CG720GT**		**CG740TT**		**CG740ET**		**CG740FT**		**CG740GT**	
Description	Boiling Top, 2 Open Burners		Boiling Top, 2 Open Burners, open base		Boiling Top, 4 Open Burners		Range, 4 Open Burners, Electric Oven		Range, 4 Open Burners, Gas Oven		Boiling Top, 4 Open Burners, open base	
Cooktop Dimensions												
Weight	30kg		40kg		60kg		140kg		140kg		75kg	
Overall Height	367mm		930mm		367mm		930mm		930mm		930mm	
Overall Depth	720mm		720mm		720mm		720mm		720mm		720mm	
Overall Width	400mm		400mm		800mm		800mm		800mm		800mm	
Oven Dimensions												
Internal Height	---		---		---		300mm		300mm		---	
Internal Depth	---		---		---		580mm		580mm		---	
Internal Width	---		---		---		693mm		693mm		---	
Electrical Connection	---		---		---		3Ø + N + E 415VAC / 50Hz / 6.7kW		---		---	
	Natural	**Universal LPG**	**Natural**	**Universal LPG**	**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	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	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	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	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	58 MJ/h	58 MJ/h	58 MJ/h	58 MJ/h	116 MJ/h	116 MJ/h	116 MJ/h	116 MJ/h	144 MJ/h	144 MJ/h	116 MJ/h	116 MJ/h

700 Series												
Model	**CG760TT**		**CG760ET**		**CG760FT**		**CG760GT**		**CG760HT**		**CG76EHT**	
Description	Boiling Top, 6 Open Burners		Range, 6 Open Burners, Electric Oven		Range, 6 Open Burners, Gas Oven		Boiling Top, 6 Open Burners, open base		Range, 6 Open Burners, Gas Maxi Oven		Range, 6 Open Burners, Electric Maxi Oven	
Cooktop Dimensions												
Weight	90kg		210kg		210kg		113kg		210kg		210kg	
Overall Height	367mm		930mm		930mm		930mm		930mm		930mm	
Overall Depth	720mm		720mm		720mm		720mm		720mm		720mm	
Overall Width	1200mm		1200mm		1200mm		1200mm		1200mm		1200mm	
Oven Dimensions												
Internal Height	---		300mm		300mm		300mm		300mm		300mm	
Internal Depth	---		580mm		580mm		580mm		580mm		580mm	
Internal Width	---		693mm		693mm		693mm		973mm		973mm	
Electrical Connection	---		3Ø + N + E 415VAC / 50Hz / 6.7kW		---		---		---		3Ø + N + E 415VAC / 50Hz / 9.8kW	
	Natural	**Universal LPG**	**Natural**	**Universal LPG**	**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	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	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	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	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	173 MJ/h	173 MJ/h	173 MJ/h	173 MJ/h	202 MJ/h	202 MJ/h	173 MJ/h	173 MJ/h	209MJ/h	209 MJ/h	173 MJ/h	173 MJ/h

2.1.2 Giorik 900 Series

900 Series												
Model	**CG920TT**		**CG920GT**		**CG940TT**		**CG940ET**		**CG940FT**		**CG940GT**	
Description	Boiling Top, 2 Open Burners		Boiling Top, 2 Open Burners, open base		Boiling Top, 4 Open Burners		Range, 4 Open Burners, Electric Oven		Range, 4 Open Burners, Gas Oven		Boiling Top, 4 Open Burners, open base	
Cooktop Dimensions												
Weight	40kg		50kg		80kg		170kg		170kg		95kg	
Overall Height	367mm		930mm		367mm		930mm		930mm		930mm	
Overall Depth	920mm		920mm		920mm		920mm		920mm		920mm	
Overall Width	400mm		400mm		800mm		800mm		800mm		800mm	
Oven Dimensions												
Internal Height	---		---		---		300mm		300mm		---	
Internal Depth	---		---		---		680mm		680mm		---	
Internal Width	---		---		---		693mm		693mm		---	
Electrical Connection	---		---		---		3Ø + N + E 415VAC / 50Hz / 6.7kW		---		---	
	Natural	**Universal LPG**	**Natural**	**Universal LPG**	**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	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	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	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	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	72 MJ/h	72 MJ/h	72 MJ/h	72 MJ/h	144 MJ/h	144 MJ/h	144 MJ/h	144 MJ/h	173 MJ/h	173 MJ/h	144 MJ/h	144 MJ/h

900 Series												
Model	**CG960TT**		**CG960ET**		**CG960FT**		**CG960GT**		**CG960HT**		**CG96EHT**	
Description	Boiling Top, 6 Open Burners		Range, 6 Open Burners, Electric Oven		Range, 6 Open Burners, Gas Oven		Boiling Top, 6 Open Burners, open base		Range, 6 Open Burners, Gas Maxi Oven		Range, 6 Open Burners, Electric Maxi Oven	
Cooktop Dimensions												
Weight	100kg		250kg		250kg		123kg		250kg		250kg	
Overall Height	367mm		930mm		930mm		930mm		930mm		930mm	
Overall Depth	920mm		920mm		920mm		920mm		920mm		920mm	
Overall Width	1200mm		1200mm		1200mm		1200mm		1200mm		1200mm	
Oven Dimensions												
Internal Height	---		300mm		300mm		---		300mm		300mm	
Internal Depth	---		680mm		680mm		---		680mm		680mm	
Internal Width	---		693mm		693mm		---		973mm		973mm	
Electrical Connection	---		3Ø + N + E 415VAC / 50Hz / 6.7kW		---		---		---		3Ø + N + E 415VAC / 50Hz / 9.8kW	
	Natural	**Universal LPG**	**Natural**	**Universal LPG**	**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	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	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	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	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	216 MJ/h	216 MJ/h	216 MJ/h	216 MJ/h	245 MJ/h	245 MJ/h	216 MJ/h	216 MJ/h	252MJ/h	252 MJ/h	216 MJ/h	216 MJ/h

2.1.3 Burner Configuration

	Main Injector (mm)	Bypass Screw (mm)	Total Nominal Gas Consumption (MJ/h)	Fixed Aeration Shutter Setting 'A'
Natural Gas				
Open Burner - Boiling Top - 700	2.5	ADJ	28.8 MJ/h	---
Open Burner - Boiling Top - 900	2.9	ADJ	36.0 MJ/h	---
Pilot Burner - Boiling Top - 700/900	ADJ	N/A	---	---
Burner - Oven - 700	2.5	N/A	28.8 MJ/h	OPEN
Burner - Oven - 900	2.5	N/A	28.8 MJ/h	OPEN
Pilot Burner - Oven - 700/900	0.27	N/A	---	---
Burner - Oven Maxi - 700/900	2.9	N/A	36.0 MJ/h	OPEN
Pilot Burner - Oven Maxi - 900	0.27	N/A	---	---
Universal LPG Gas				
Open Burner - Boiling Top - 700	1.55	0.8	28.8 MJ/h	---
Open Burner - Boiling Top - 900	1.75	1.0	36.0 MJ/h	---
Pilot Burner - Boiling Top - 700/900	ADJ	N/A	---	---
Burner - Oven - 700	1.55	N/A	28.8 MJ/h	2.5mm
Burner - Oven - 900	1.55	N/A	28.8 MJ/h	2.5mm
Pilot Burner - Oven - 700/900	0.14	N/A	---	---
Burner - Oven Maxi - 700/900	1.75	N/A	36.0 MJ/h	CLOSE
Pilot Burner - Oven Maxi - 900	0.14	N/A	---	---

2.1.4 Rating Plate - Check Before Installation

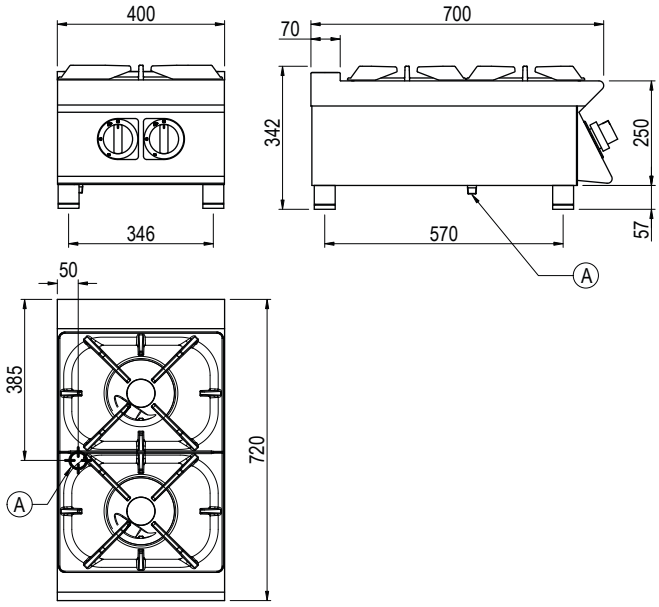
The rating plate contains identification and technical data. See example below.
Confirm that this unit has been tested and approved for the type of gas used at the installation location.

Fig.1.

2.2 Technical Drawing - Gas

2.2.1 CG720TT

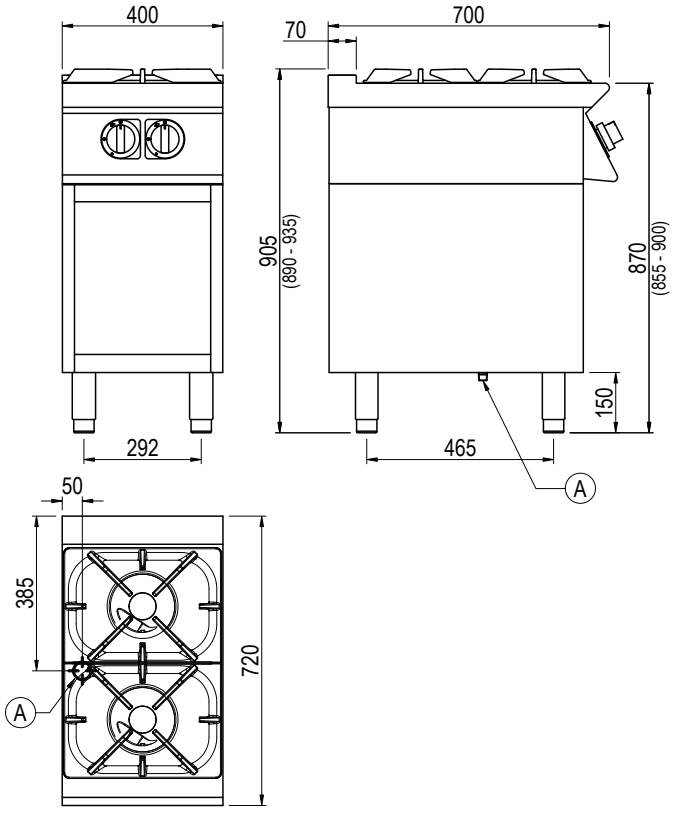
700 Series		
Model	**CG720TT**	
Weight	30kg	
Overall Height	367mm	
Overall Depth	720mm	
Overall Width	400mm	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	58 MJ/h	58 MJ/h



Legend	
A	Gas inlet (1/2" BSP)

2.2.3 CG720GT

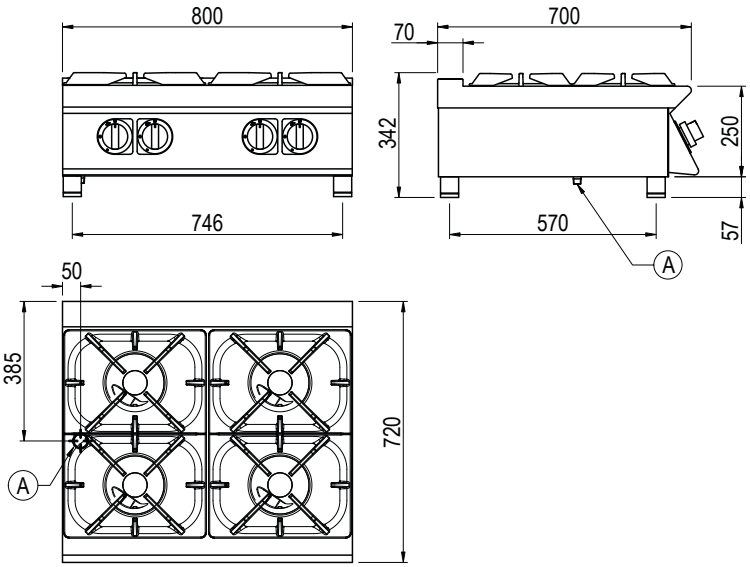
700 Series		
Model	**CG720GT**	
Weight	40kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	400mm	
	Natural	**Universal LPG**
Gas Connection	1/2'' BSP	1/2'' BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	58 MJ/h	58 MJ/h



Legend	
A	Gas inlet (1/2" BSP)

2.2.4 CG740TT

700 Series		
Model	**CG740TT**	
Weight	60kg	
Overall Height	367mm	
Overall Depth	720mm	
Overall Width	800mm	
	Natural	**Universal LPG**
Gas Connection	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	116 MJ/h	116 MJ/h

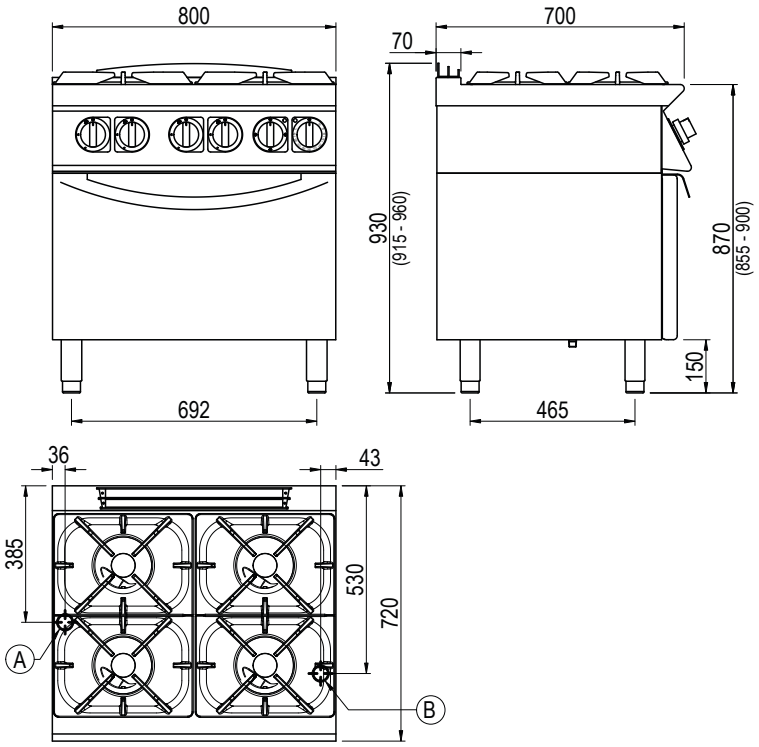


Legend

A	Gas inlet (1/2" BSP)

2.2.5 CG740ET

700 Series		
Model	**CG740ET**	
Weight	140kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.7kW	
	Natural	**Universal LPG**
Gas Connection	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	116 MJ/h	116 MJ/h

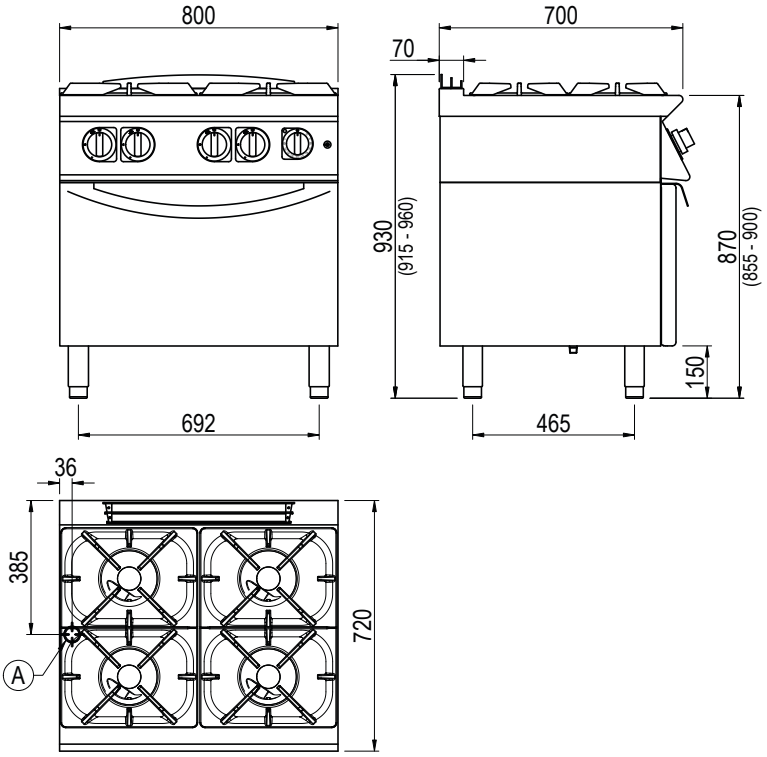


Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

2.2.6 CG740FT

700 Series		
Model	**CG740FT**	
Weight	140kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
	Natural	**Universal LPG**
Gas Connection	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	144 MJ/h	144 MJ/h

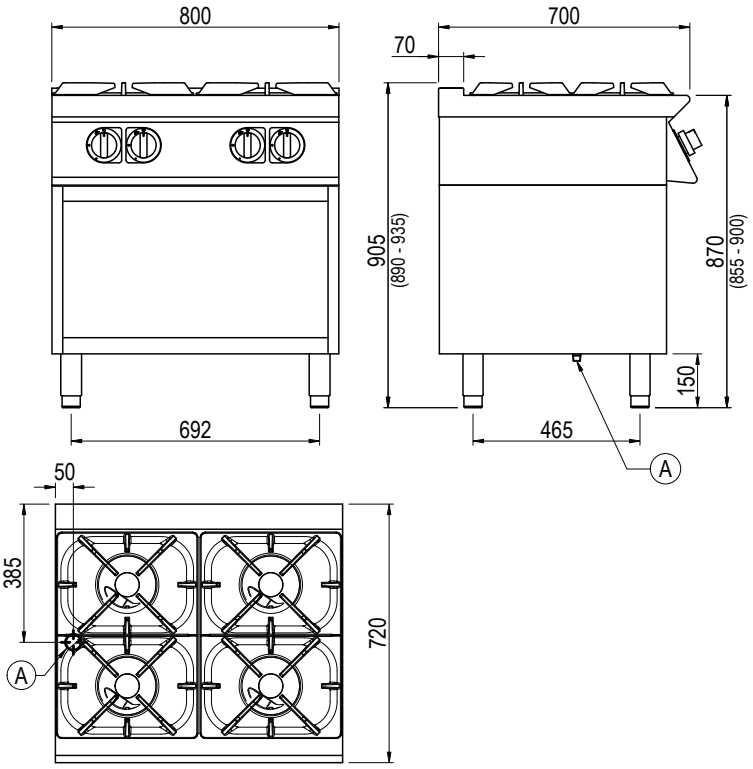


Legend

A Gas inlet (1/2" BSP)

2.2.7 CG740GT

700 Series		
Model	**CG740GT**	
Weight	75kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	800mm	
	Natural	**Universal LPG**
Gas Connection	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	116 MJ/h	116 MJ/h

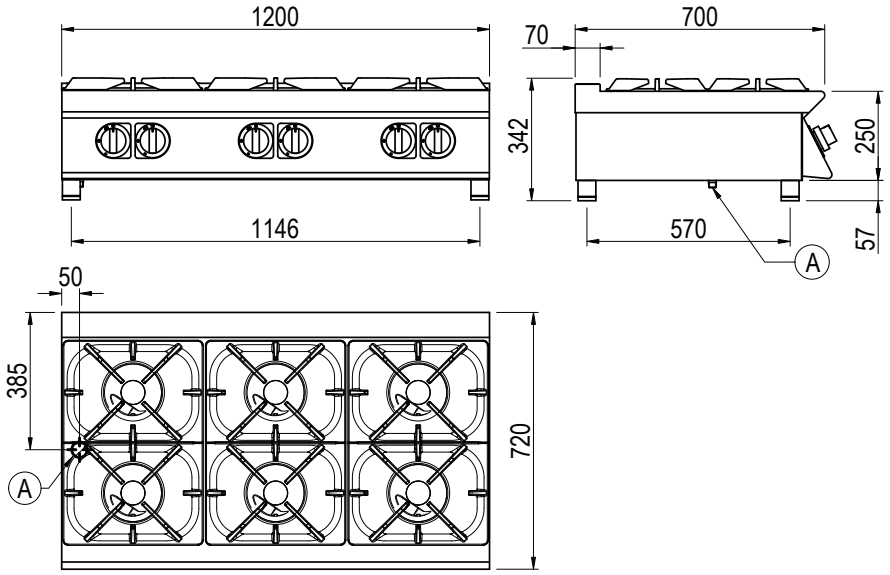


Legend

A Gas inlet (1/2" BSP)

2.2.8 CG760TT

700 Series		
Model	**CG760TT**	
Weight	90kg	
Overall Height	367mm	
Overall Depth	720mm	
Overall Width	1200mm	
	Natural	**Universal LPG**
Gas Connection	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	173 MJ/h	173 MJ/h

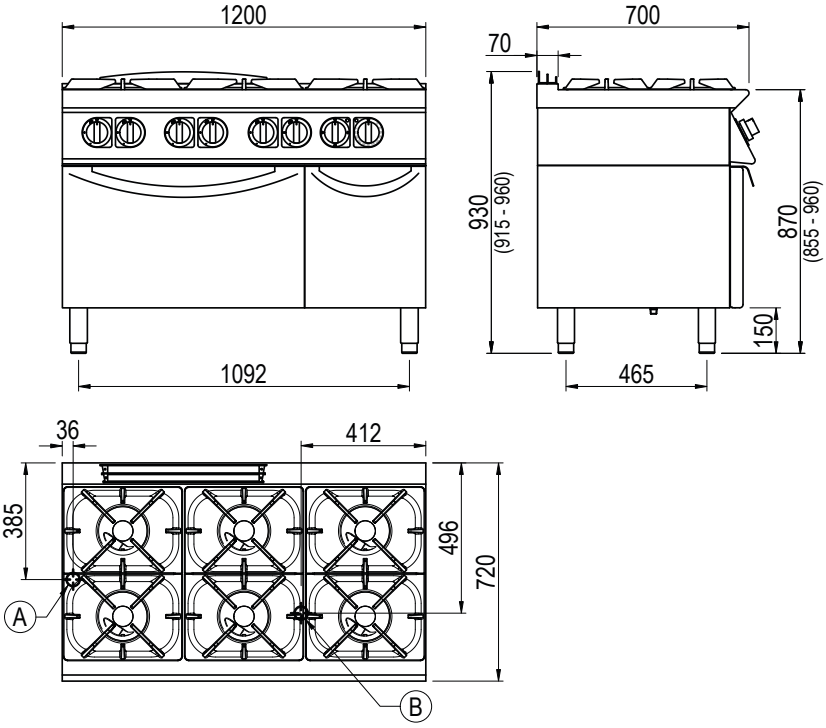


Legend

A	Gas inlet (1/2" BSP)

2.2.9 CG760ET

700 Series		
Model	**CG760ET**	
Weight	210kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.7kW	
	Natural	**Universal LPG**
Gas Connection	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	173 MJ/h	173 MJ/h

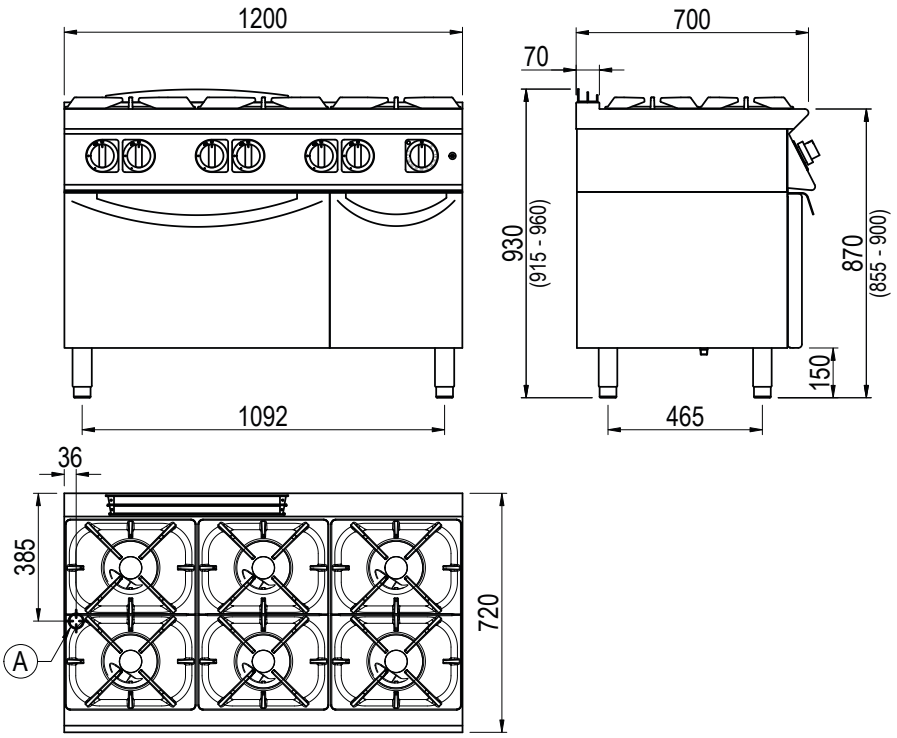


Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

2.2.10 CG760FT

700 Series		
Model	**CG760FT**	
Weight	210kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
	Natural	**Universal LPG**
Gas Connection	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	202 MJ/h	202 MJ/h

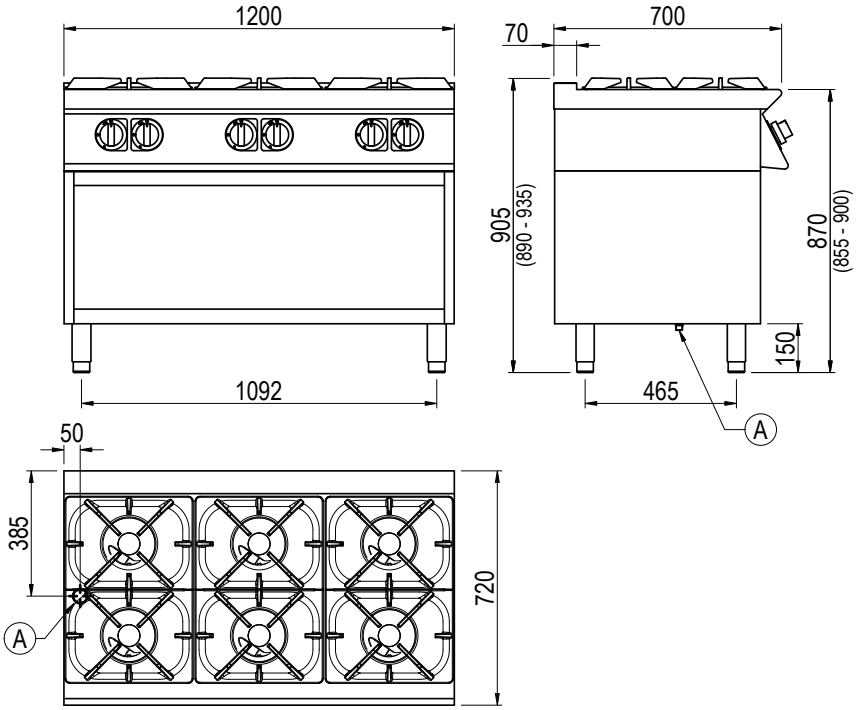


Legend

A Gas inlet (1/2" BSP)

2.2.11 CG760GT

700 Series		
Model	**CG760GT**	
Weight	113kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
	Natural	**Universal LPG**
Gas Connection	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	173 MJ/h	173 MJ/h

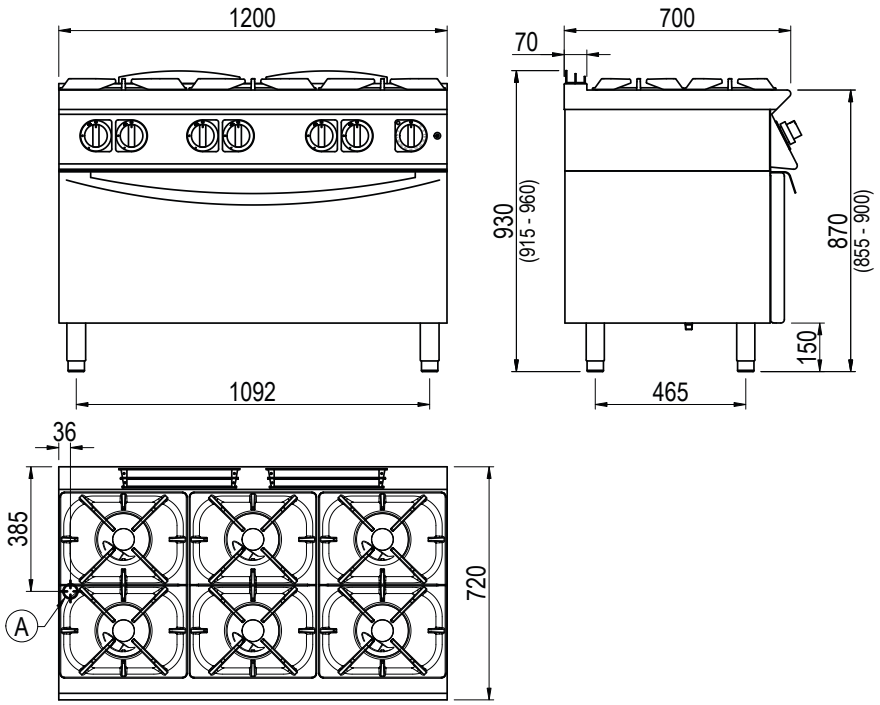


Legend

A Gas inlet (1/2" BSP)

2.2.12 CG760HT

700 Series		
Model	**CG760HT**	
Weight	210kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
	Natural	**Universal LPG**
Gas Connection	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	209MJ/h	209 MJ/h

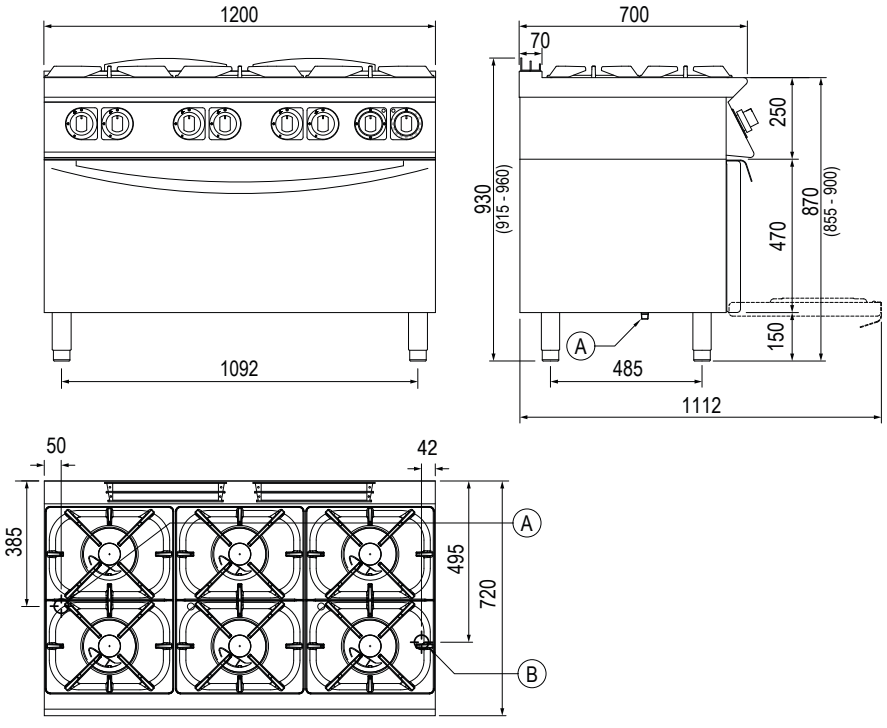


Legend

A	Gas inlet (1/2" BSP)

2.2.13 CG76EHT

700 Series		
Model	**CG76EHT**	
Weight	210kg	
Overall Height	930mm	
Overall Depth	720mm	
Overall Width	1200mm	
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 9.8kW	
	Natural	**Universal LPG**
Gas Connection	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	173 MJ/h	173 MJ/h

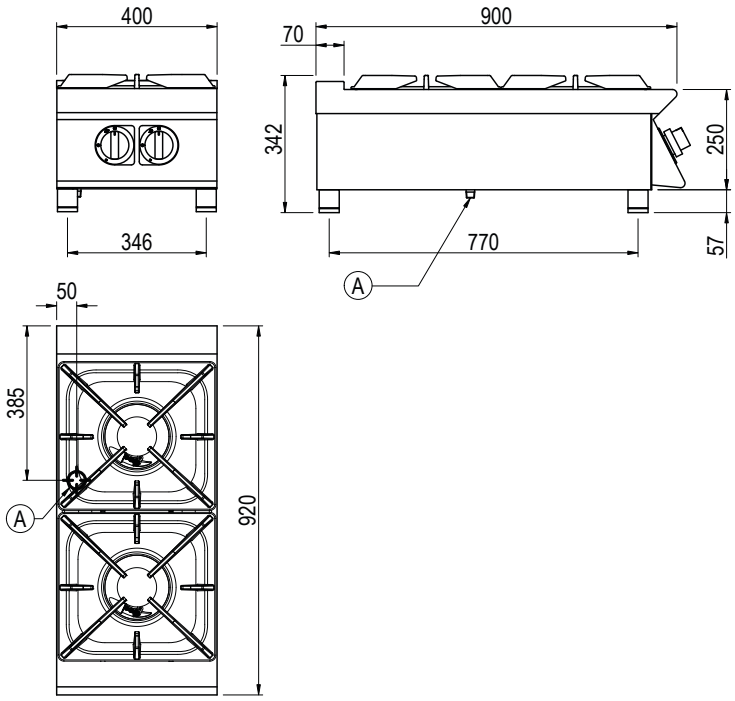


Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

2.2.14 CG920TT

900 Series		
Model	**CG920TT**	
Weight	40kg	
Overall Height	367mm	
Overall Depth	920mm	
Overall Width	400mm	
	Natural	**Universal LPG**
Gas Connection	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	72 MJ/h	72 MJ/h

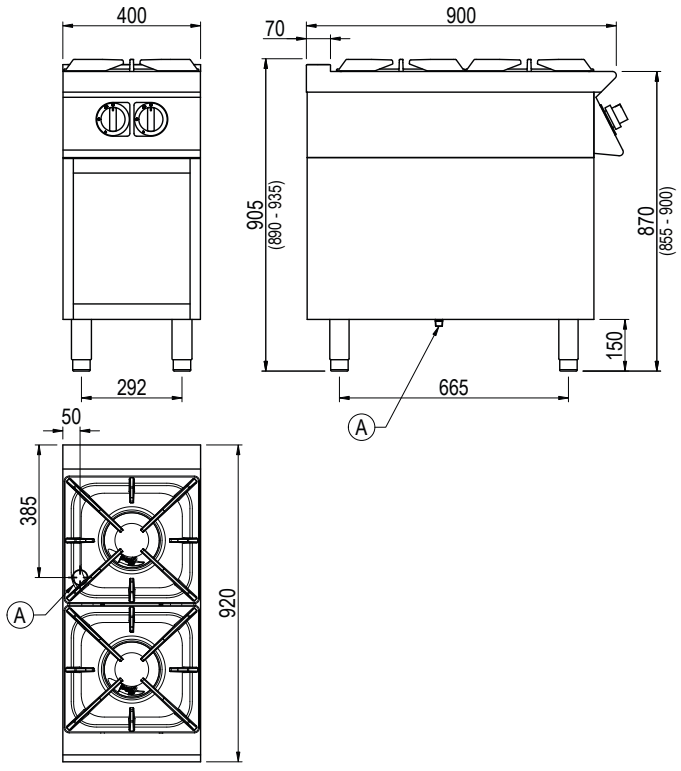


Legend

A Gas inlet (1/2" BSP)

2.2.15 CG920GT

900 Series		
Model	**CG920GT**	
Weight	62kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	400mm	
	Natural	**Universal LPG**
Gas Connection	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	72 MJ/h	72 MJ/h

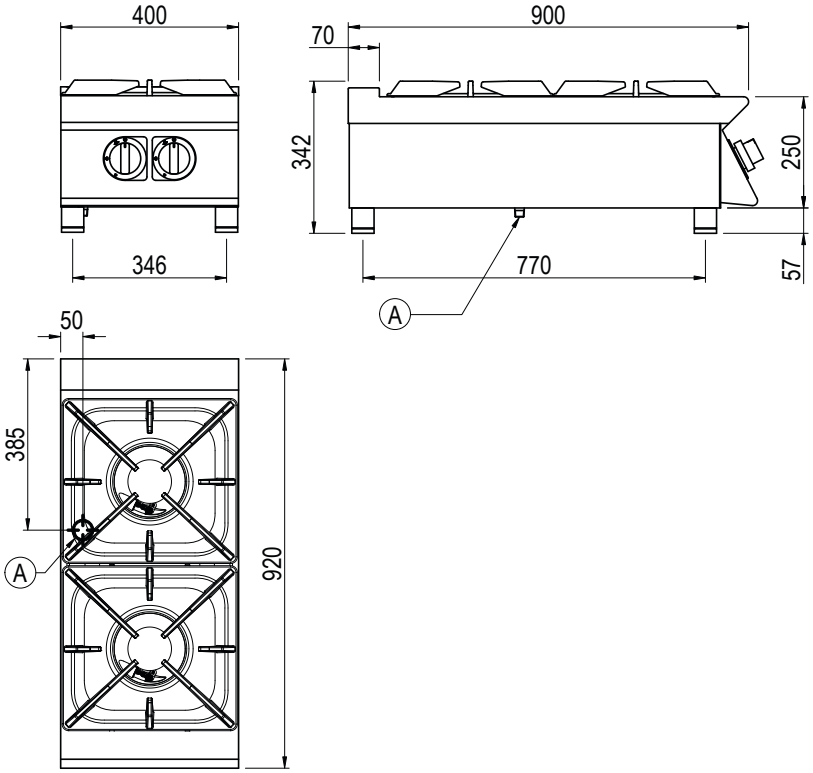


Legend

A Gas inlet (1/2" BSP)

2.2.16 CG940TT

900 Series		
Model	**CG940TT**	
Weight	80kg	
Overall Height	367mm	
Overall Depth	920mm	
Overall Width	800mm	
	Natural	**Universal LPG**
Gas Connection	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	144 MJ/h	144 MJ/h

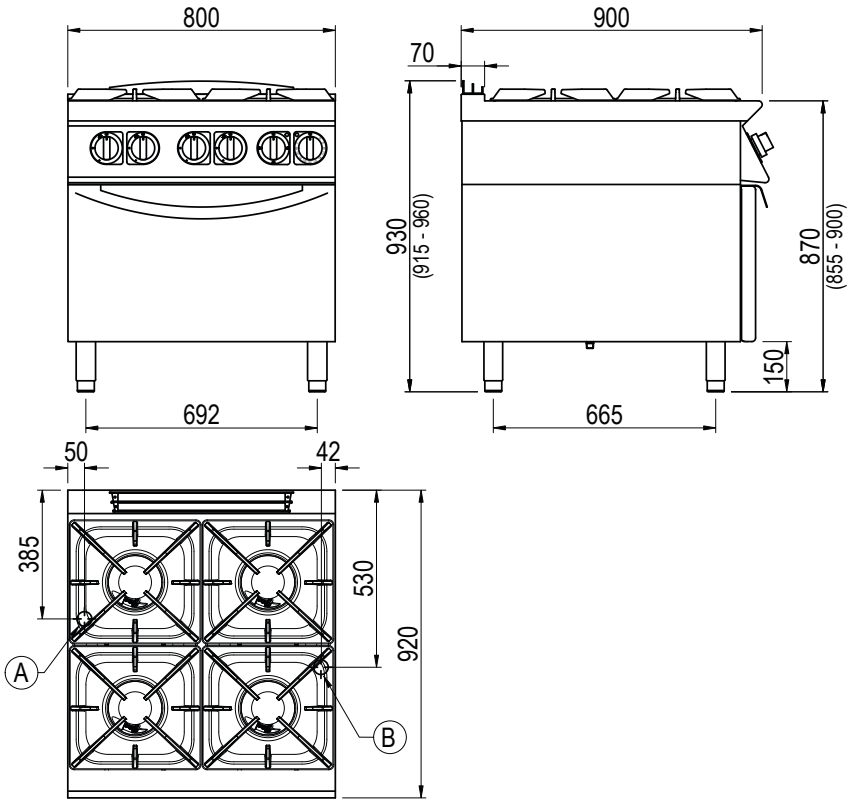


Legend

A	Gas inlet (1/2" BSP)

2.2.17 CG940ET

900 Series		
Model	**CG940ET**	
Weight	170kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	800mm	
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.7kW	
	Natural	**Universal LPG**
Gas Connection	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	144 MJ/h	144 MJ/h

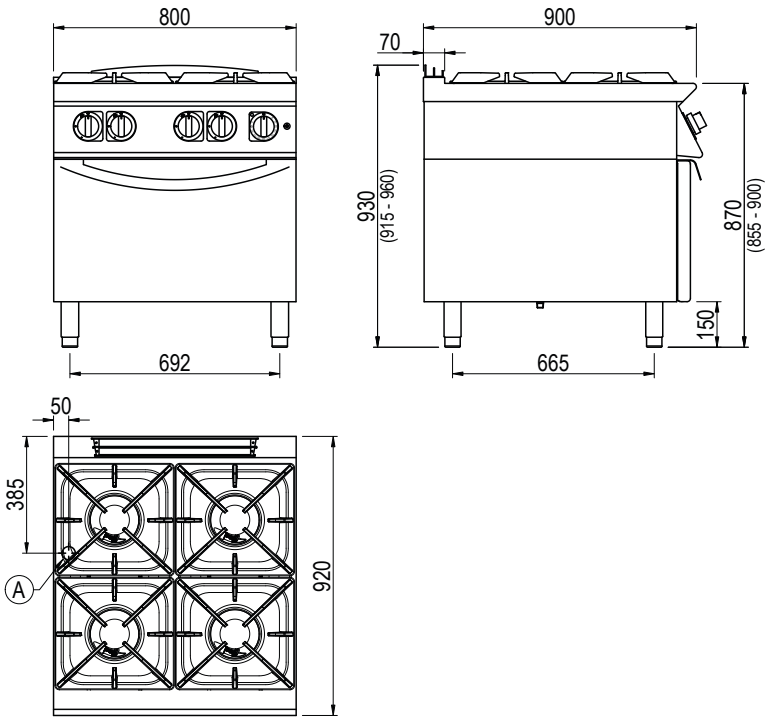


Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

2.2.18 CG940FT

900 Series		
Model	**CG940FT**	
Weight	170kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	800mm	
	Natural	**Universal LPG**
Gas Connection	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	173 MJ/h	173 MJ/h

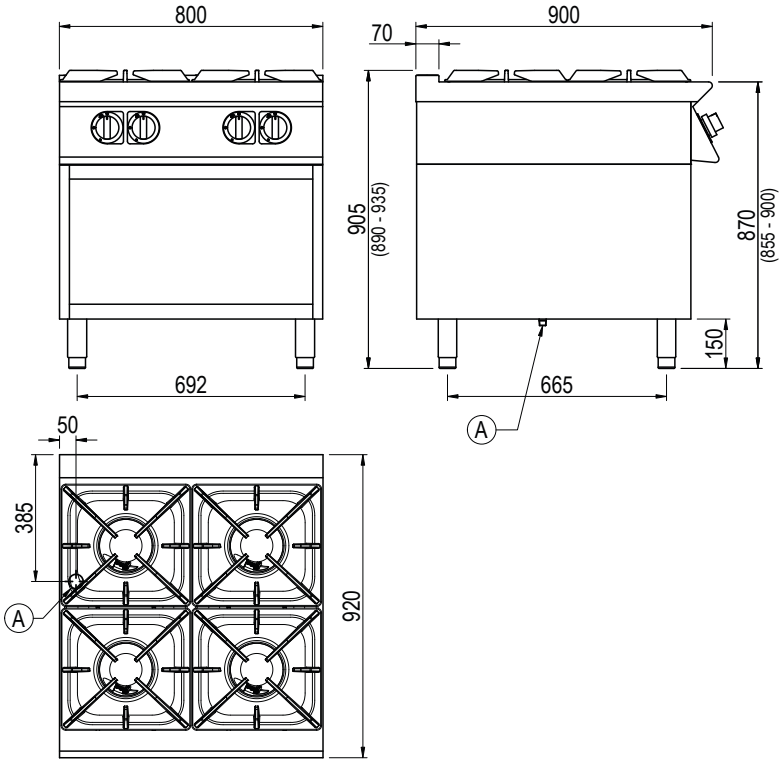


Legend

A Gas inlet (1/2" BSP)

2.2.19 CG940GT

900 Series		
Model	**CG940GT**	
Weight	115kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	800mm	
	Natural	**Universal LPG**
Gas Connection	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	144 MJ/h	144 MJ/h

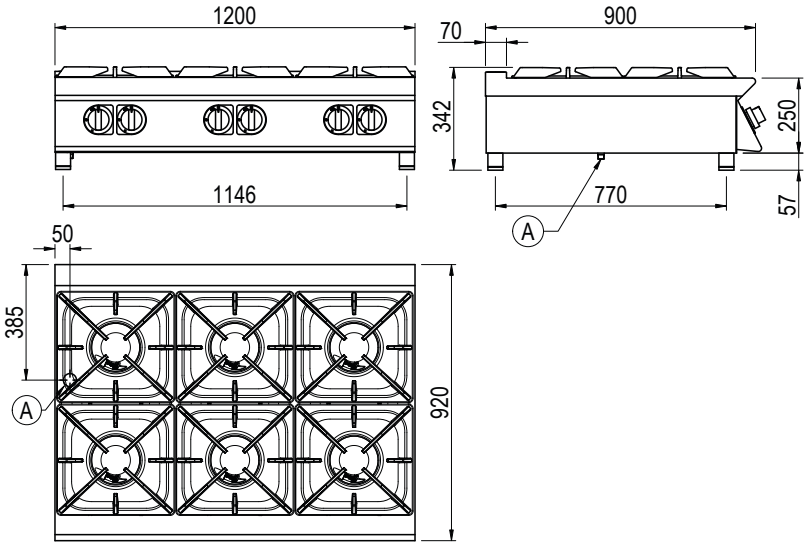


Legend

A Gas inlet (1/2" BSP)

2.2.20 CG960TT

900 Series		
Model	**CG960TT**	
Weight	100kg	
Overall Height	367mm	
Overall Depth	920mm	
Overall Width	1200mm	
	Natural	**Universal LPG**
Gas Connection	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	216 MJ/h	216 MJ/h

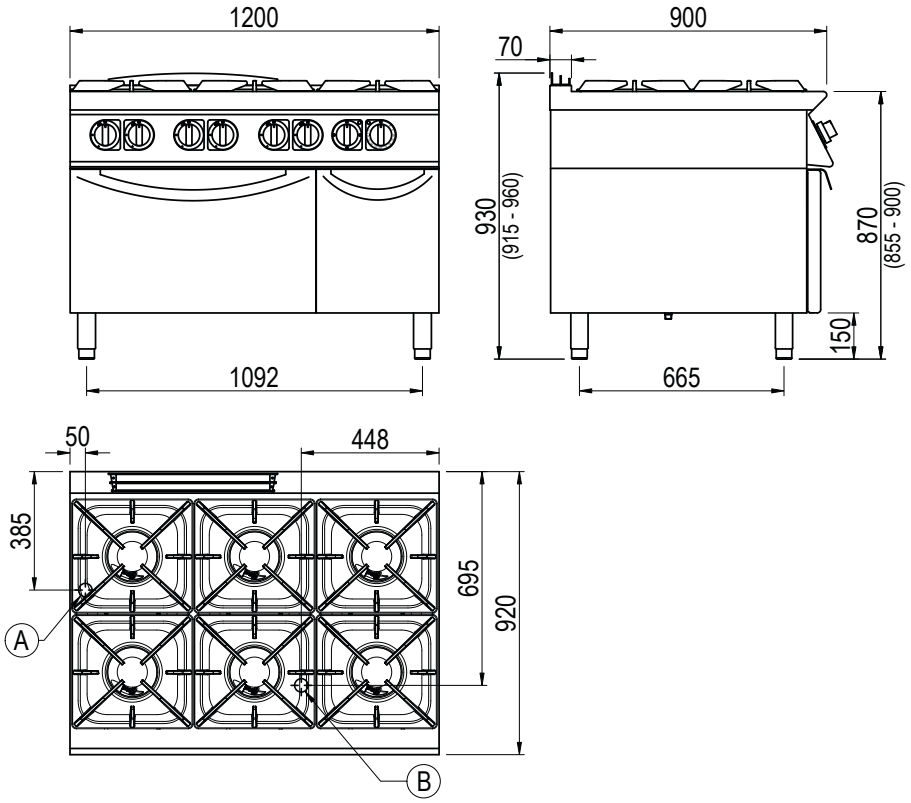


Legend

A	Gas inlet (1/2" BSP)

2.2.21 CG960ET

900 Series		
Model	**CG960ET**	
Weight	250kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	1200mm	
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.7kW	
	Natural	**Universal LPG**
Gas Connection	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	216 MJ/h	216 MJ/h

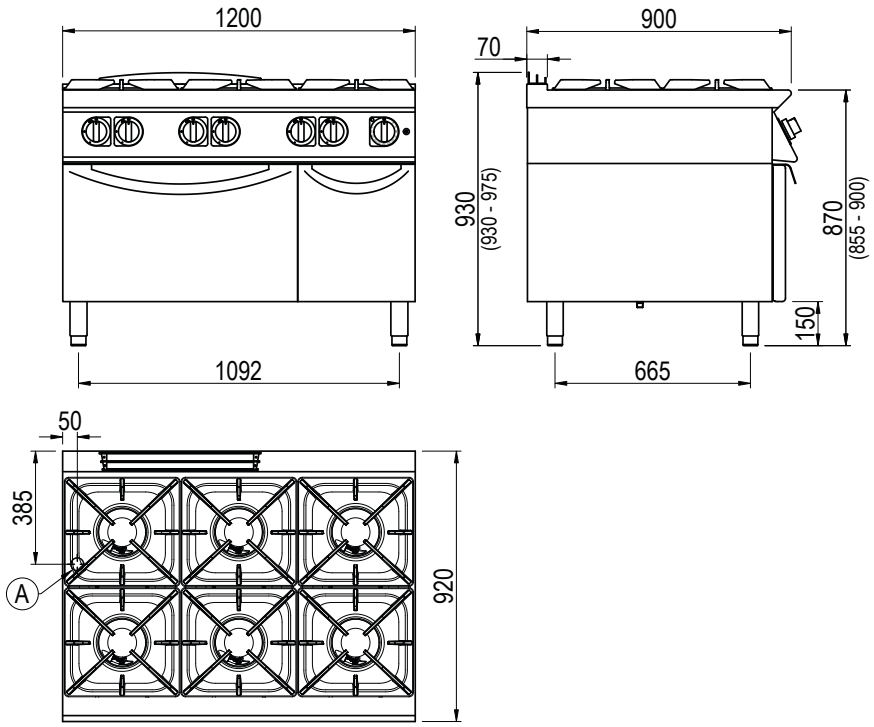


Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

2.2.22 CG960FT

900 Series		
Model	**CG960FT**	
Weight	250kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	1200mm	
	Natural	**Universal LPG**
Gas Connection	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	245 MJ/h	245 MJ/h

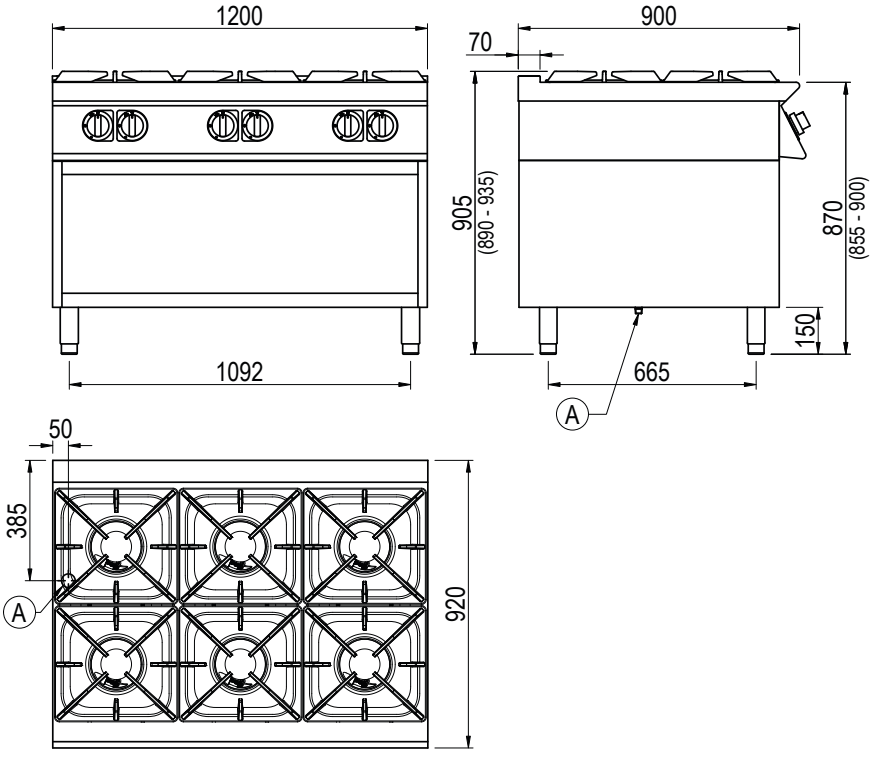


Legend

A Gas inlet (1/2" BSP)

2.2.23 CG960GT

900 Series		
Model	**CG960GT**	
Weight	175kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	1200mm	
Electrical Connection	---	
	Natural	**Universal LPG**
Gas Connection	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	216 MJ/h	216 MJ/h

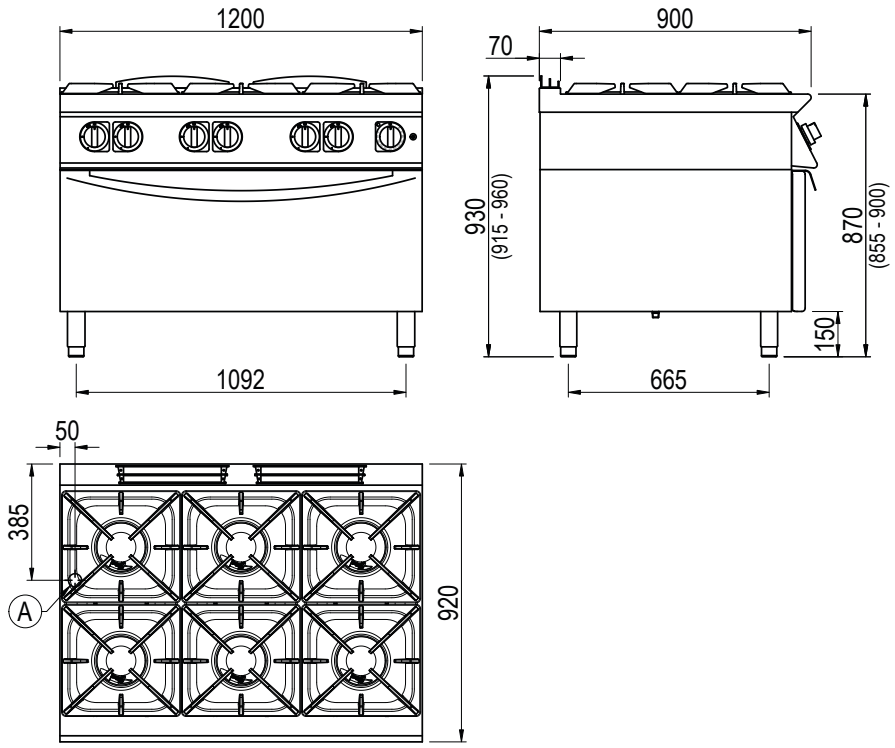


Legend

A Gas inlet (1/2" BSP)

2.2.24 CG960HT

900 Series		
Model	**CG960HT**	
Weight	250kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	1200mm	
Electrical Connection	---	
	Natural	**Universal LPG**
Gas Connection	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	252MJ/h	252 MJ/h

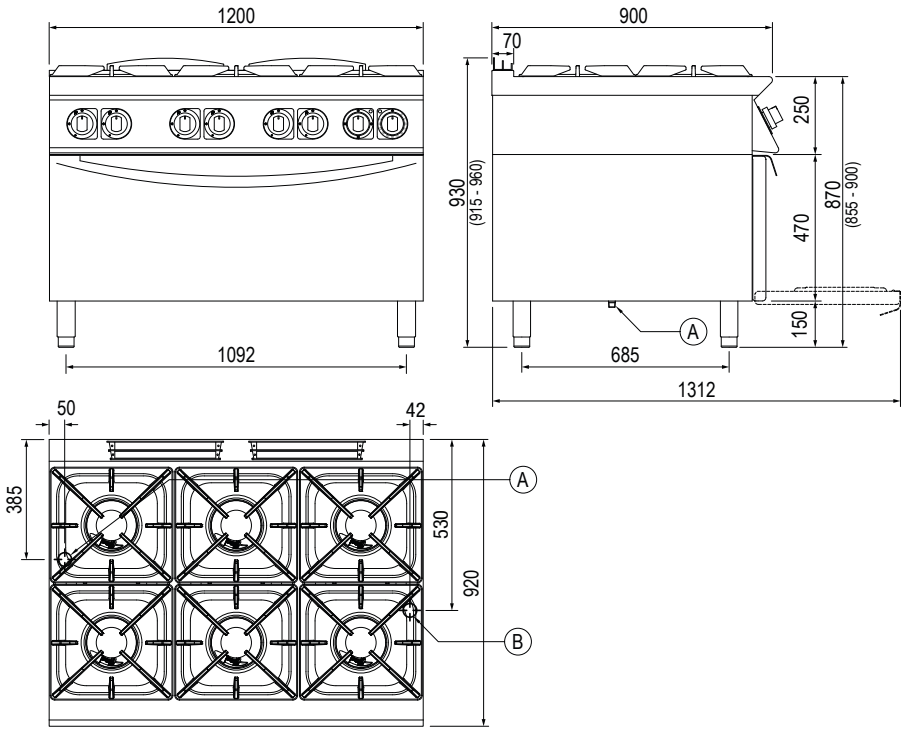


Legend

A	Gas inlet (1/2" BSP)

2.2.25 CG96EHT

900 Series		
Model	**CG96EHT**	
Weight	250kg	
Overall Height	930mm	
Overall Depth	920mm	
Overall Width	1200mm	
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 9.8kW	
	Natural	**Universal LPG**
Gas Connection	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	216 MJ/h	216 MJ/h



Legend

A	Gas inlet (1/2" BSP)
B	Electrical Connection

3.1 Positioning

WARNING

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

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

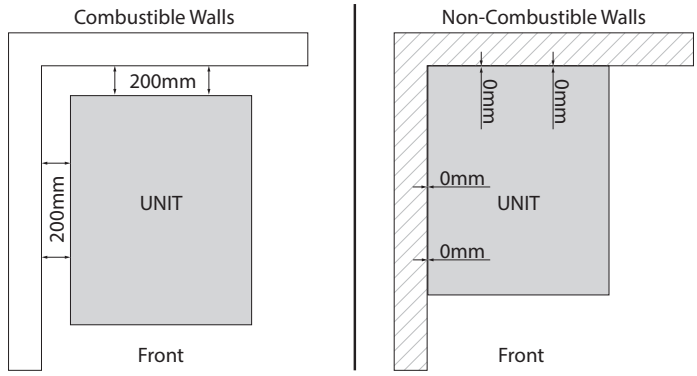


Fig.2.

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

3.1.3 Ventilation/Extraction

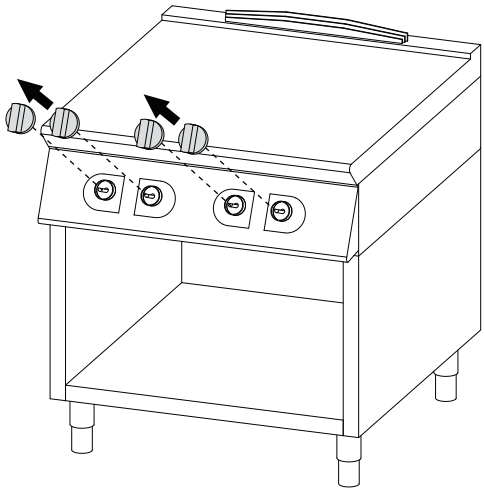
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

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

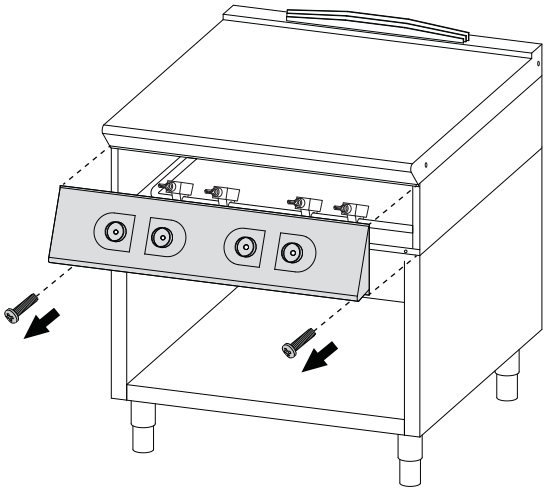
3.2 Line-up Connection

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

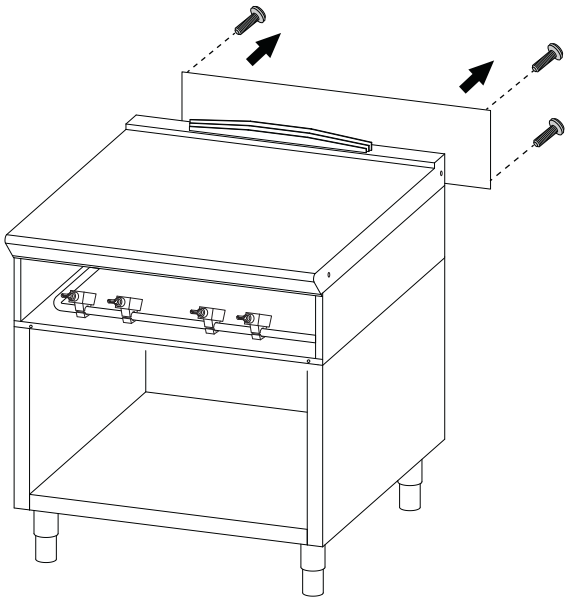
1 • Remove the unit control dials



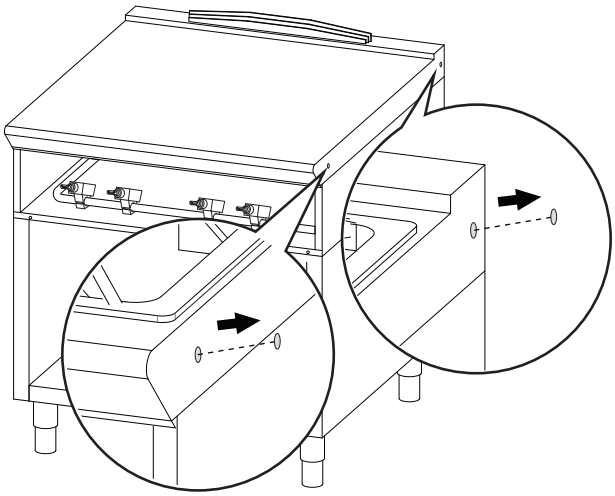
2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



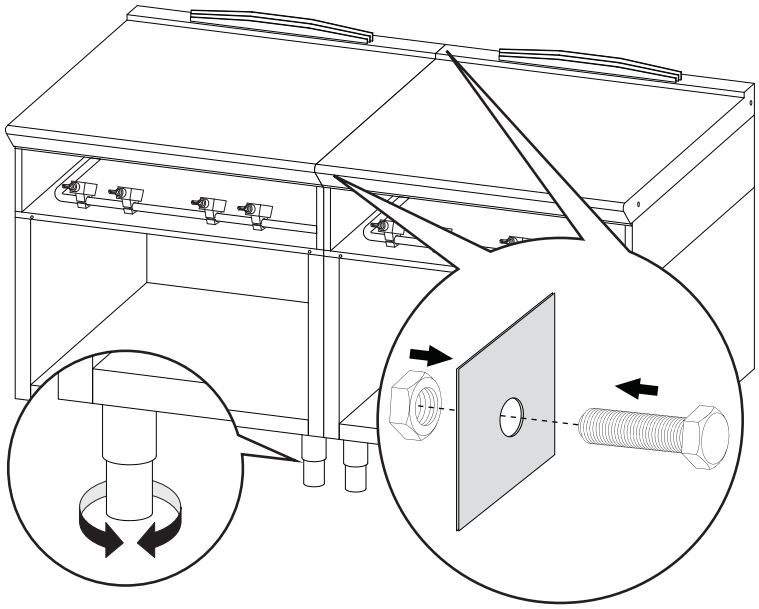
3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws



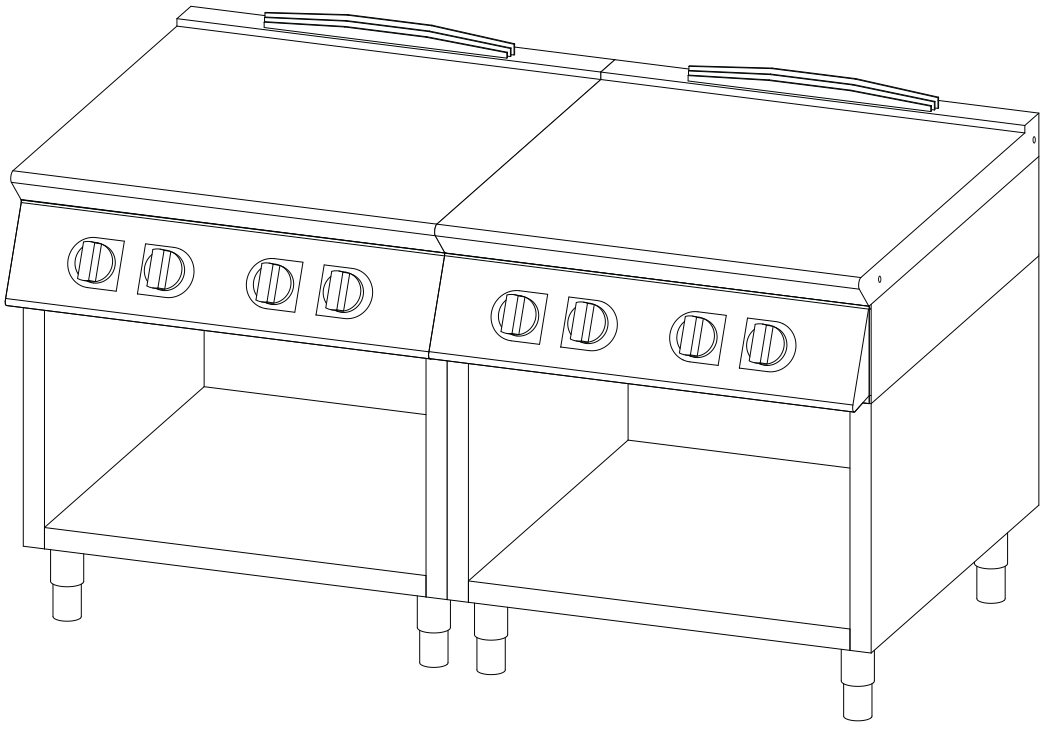
4 • On the side of the units to be connected, using long nose pliers remove the fill caps



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** **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.**

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

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 m^3/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

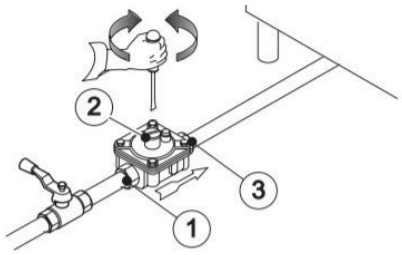


Fig.3.

3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 9 / 2.3.1).
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).

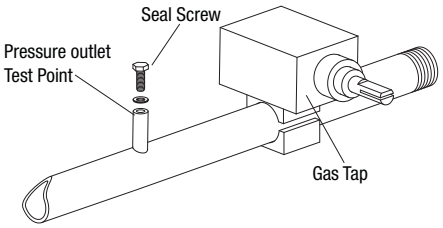


Fig.4.

3.3.4 Low Flame Adjustment

Remove the dial and adjust the low flame adjustment screw ‘E’ (Fig.5):

1. The burner must not go out or have a flashback when rapidly passing from the maximum to minimum position
2. Check that the flame is stable (change between maximum/minimum flame)
3. If the burner goes out or the flame is too high, further adjust the “low flame adjustment screw”

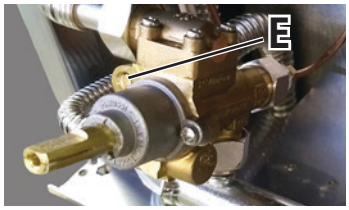


Fig.5.

3.4 Gas Conversion

IMPORTANT

Gas Conversion must only be carried out by an authorised person.
Incorrect installation may void warranty

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 Boiling Top - Replacement - Open Burner Nozzle

Remove the open burner dial and the front panel, lift the air adjustment bush (Fig.5), to unscrew the nozzle “U” (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. Once the nozzle has been replaced, put the bushing back in the correct position (see page 9 / 2.1.3).

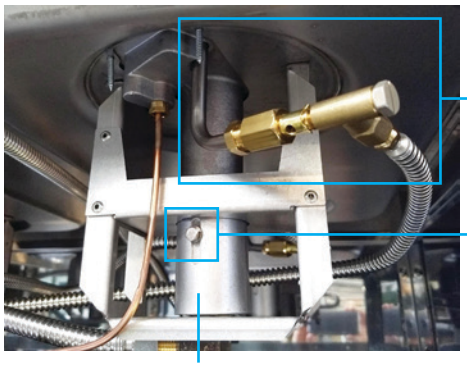


Fig.6.

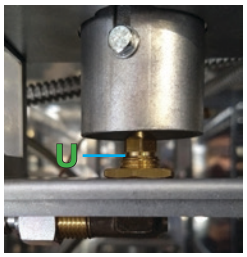


Fig.7.

3.4.2 Boiling Top - Pilot Burner Nozzle Adjustment

The pilot burner (Fig.6) can be accessed after removing the dials and front panel.

1. Adjust the nozzle “P” (Fig.9), by unscrewing the fastening nut “D”
2. Adjust the flame so it envelops the thermocouple and that its appearance is correct
3. Put the fastening nut “D” back in position

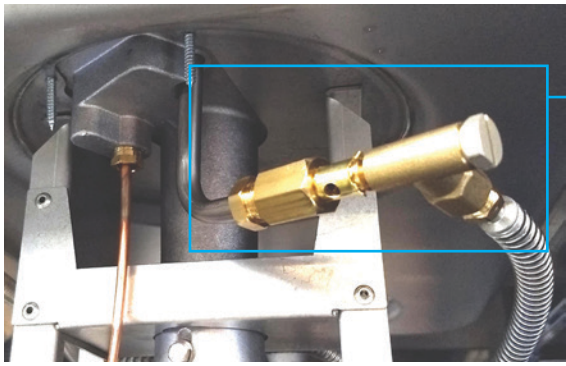


Fig.8.

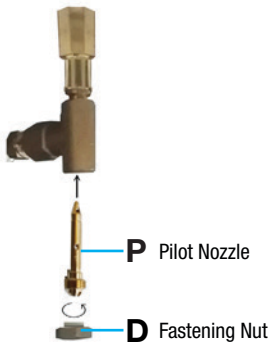
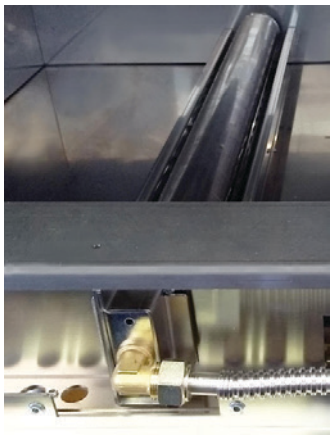


Fig.9.

3.4.3 Oven - Replacement - Burner Nozzle

To replace the oven injector, proceed as follows:

1. Empty the oven cavity
2. Remove the pan and the pilot flame peep hole protection cover
3. Remove the lower faceplate (unscrew the 3 upper screws + 2 lower bolts)
4. Remove the flame deflector on the oven (remove 1 front screw)
5. Replace the injector with the correct gas type injector
6. Adjust gas injector to aeration (Fig.10 “A”) to the specified distance (see page 9 / 2.1.3)
7. Check for gas leak using water and detergent solution



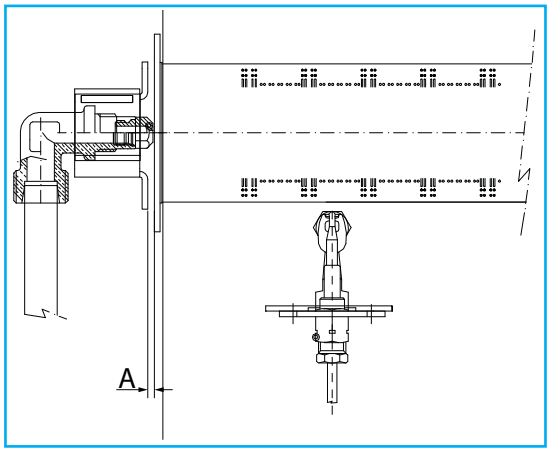
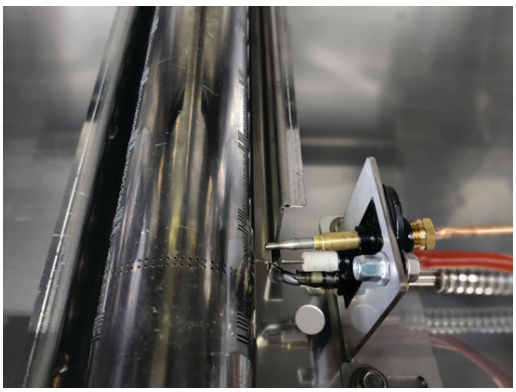


Fig.10.

3.4.4 Oven - Replacement - Pilot Burner Nozzle

To replace the oven pilot burner nozzle:

1. Empty the oven cavity
2. Remove the pan and the pilot flame peep hole protection cover
3. Remove the lower faceplate (unscrew the 3 upper screws + 2 lower bolts)
4. Remove the flame deflector on the oven (remove 1 front screw)
5. Unscrew the nut “G” (Fig.11)
6. Remove the nozzle “E” (Fig.11) and replace it with the one for the type of gas chosen
7. Re-install the nut “G” (Fig.11)
8. Check for gas leak using water and detergent solution
9. Re-install the flame deflector on the oven (1 front screw)
10. Re-install the lower faceplate (3 upper screws + 2 lower bolts)
11. Re-install the pan and the pilot flame peep hole protection cover



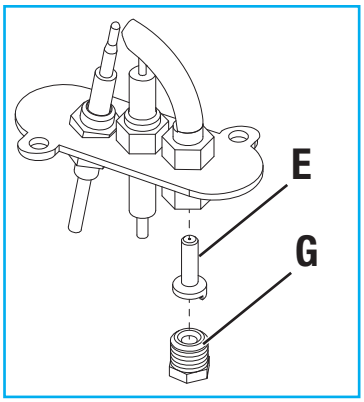


Fig.11.

3.4.6 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. Please refer to page 9 / 2.1.3.
Unscrew the nozzle “U” (Fig.11) and install the one for the type of
gas, checking the “A” distance for air.

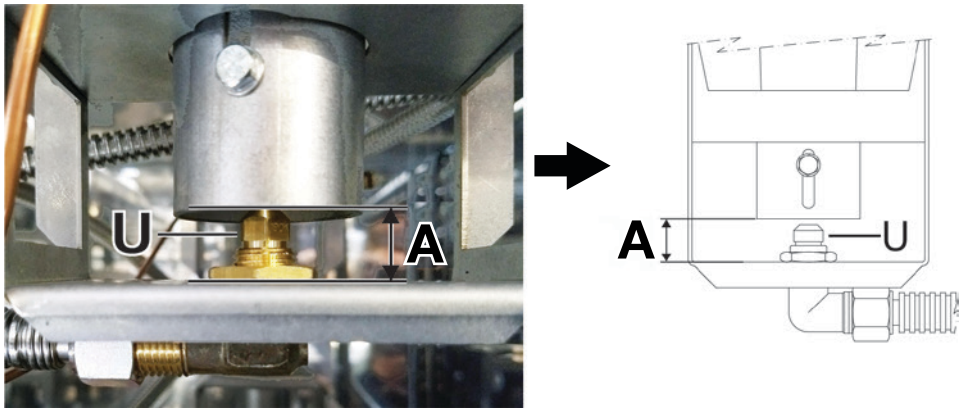


Fig.12.

3.4.7 Final Check - Burners

After replacement of burner nozzles and checking the fixed primary air, light the appliance and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 9 / 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.

3.5 Electrical Connection

3.5.1 Information

WARNING

This unit must be installed in accordance with AS/NZS 60335.1

Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the Electrical Connection lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise.
FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.

IMPORTANT

DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

3.5.2 Wiring

Electrical Connection:

- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:
  - 3Ø + N + E

3Ø N 415VAC 50Hz

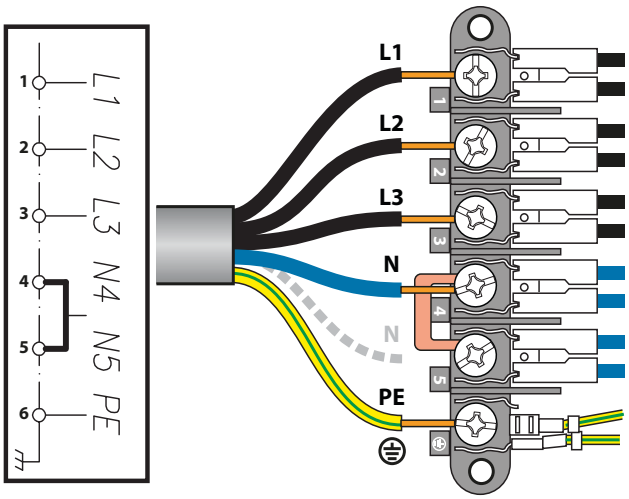


Fig.13.

Notes:

- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

4.1 Gas Range Operation

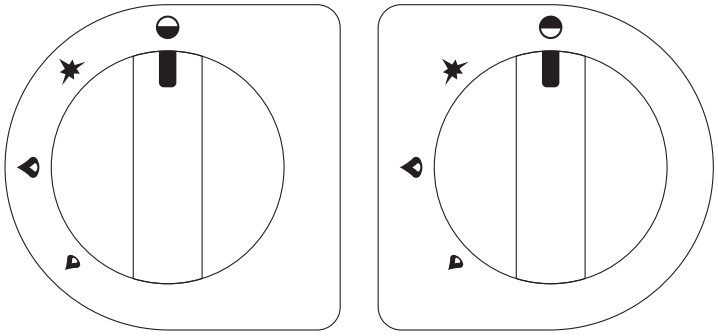
	**WARNING** **Hot surfaces!** **DO NOT TOUCH** **Contact with skin may cause burns**

	**WARNING** **DO NOT spray aerosols in the vicinity of the appliance when operating.**

4.1.1 Open Burner Controls

Burner Dial

Symbol	Description
	Front Burner OFF
	Rear Burner OFF
	Pilot Flame
	Large Flame (Maximum Power)
	Small Flame (Minimum Power)



Front Burner Dial Rear Burner Dial

Fig.14.

4.1.2 Open Burner Operation

1. Press and turn the burner dial anti-clockwise to the pilot position
2. While pressing the burner dial down, bring a match near the burner. After the pilot light has been lit, hold the burner dial down for 30 seconds (this will heat up the thermocouple contact)
3. From the pilot position, turn the burner dial anti-clockwise 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 position. 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

4.2 Gas Oven Operation

WARNING

**When the oven cavity is HOT,
take care opening the oven door.
Burn Hazard!**

WARNING

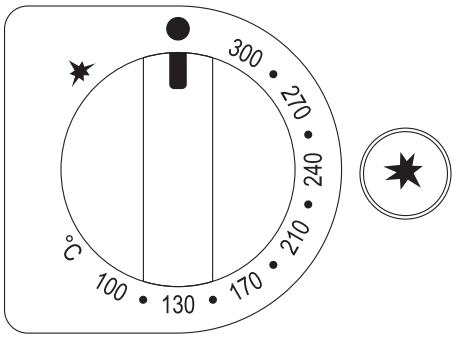
**Pay attention to liquids (oils/fats), especially if placed at
the bottom of the oven cavity.
High temperatures, could cause ignition!**

4.2.1 Gas Oven Controls

In range models with a gas oven, the oven has temperature adjustment and a piezo ignition button

Thermostat Dial

Symbol	Description
●	Oven OFF
✸	Pilot Flame
°C	Temperature Range 100°C - 300°C
⊛	Piezo ignition



Thermostat Dial
Fig.15.

4.2.3 Gas Oven Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Press and turn the oven thermostat dial anti-clockwise to the pilot ✸ position
2. Open the oven door and move the peep-hole protection cover
3. While pressing the thermostat dial down, press the piezo button ⊛ repeatedly until the oven pilot flame ignites (view through pilot peep-hole). After the pilot light has been lit, continue to hold the thermostat dial down for 30 seconds (this will heat up the thermocouple contact)
4. With the pilot flame lit, close the peep-hole protection cover and the oven door
5. Turn the thermostat dial anti-clockwise and select the required temperature 100°C-300°C
6. To turn the burner off, turn the thermostat dial back to the pilot ✸ position. While in this position the pilot flame will remain on
7. To turn completely off, from the pilot flame press and turn the thermostat dial clockwise to the off ● position

Note: Use heat resistant gloves when removing trays, grills and other items from the oven

4.3 Electric Oven Operation

	**WARNING** **When the oven cavity is HOT, take care opening the oven door. Burn Hazard!**

	**WARNING** **Pay attention to liquids (oils/fats), especially if placed at the bottom of the oven cavity. High temperatures, could cause ignition!**

4.3.1 Electric Oven Controls

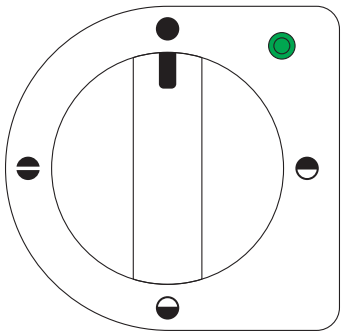
In the range models with an electric oven, the heating elements are located at the top and under the oven cavity base.

Element Dial

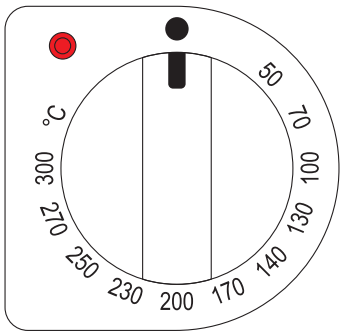
Symbol	Description
●	Element OFF
◒	Upper Element
◒	Lower Element
⬓	Upper and Lower Element
◯	Green Indicator Light

Thermostat Dial

Symbol	Description
●	Oven OFF
°C	Temperature Range 50°C - 300°C
◯	Red Indicator Light



Element Dial



Thermostat Dial

Fig.16.

4.3.3 Electric Oven Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Select the required element setting using the element dial, the green indicator light will turn on
2. Adjust the thermostat dial to the required temperature, the red indicator light will turn on indicating that the oven is heating. When the set temperature is reached, the red indicator light will turn off
3. To turn the oven off, turn both dials to the OFF ● position

Note: Use heat resistant gloves when removing trays, grills and other items from the oven

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

- Stainless Steel Cleaner
- 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

IMPORTANT

Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required

WARNING

This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water

IMPORTANT

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

WARNING

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

5.1.6 Cleaning Procedure (Daily)

1. Isolate the unit from the Electrical Connection
2. The appliance exterior should never be cleaned with direct water or high pressure jets
3. Using a good quality nylon brush remove crumbs and small food items
4. Wipe clean using a cloth dampened with clean warm soapy water until all has been removed
5. For heavy soiling apply stainless cleaner (stainless steel surfaces only). Scrub any baked on soil with the cleaner pad in the same direction as grained polished finish
6. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner (If used) and soil has been removed
7. 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

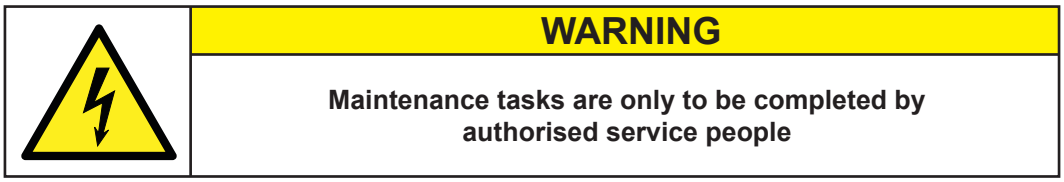
5.1.7 Cleaning Trivets and Burners

1. Remove trivets from the cooktop
2. Remove burner cap and burner complete with venturi tube, from the cooktop, taking care not to damage the thermocouple
3. Trivets and burners should be washed with clean warm soapy water until all soil has been removed. Dry thoroughly

5.1.8 Cleaning Procedure - Oven Cavity

1. Remove racks and wash separately in a dishwasher or kitchen sink, thoroughly wipe dry after cleaning
2. Using a good quality nylon brush remove crumbs and small food items
3. Clean using a clean cloth dampened (not wet) with clean warm soapy water until all soil has been removed
4. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry. Do NOT let water pool, check crevices and folds

5.2 Maintenance



5.2.1 Hi Temp Thermostat - Electric Oven

In order to avoid damage to the oven and to keep the operator and work environment safe, the oven Hi Temp thermostat automatically switches off the power to the elements. If this occurs, contact the Stoddart service department.

5.2.2 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 Oven Cavity	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Oven Burner Injector	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced See 3.3.3	6 Months
Oven Pilot Burner Injector	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced See 3.3.4	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
Electrical Connection	Check the Electrical Connection cable. Replace if there any visible signs of damage	12 Months
Gas Burner Components	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced	12 Months

5.2.3 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
	Faulty electrical system contacts	Contact the Stoddart service department
Open burner flame yellow	Aeration setting incorrect	Contact the Stoddart service department
	Incorrect gas supply pressure	Contact the Stoddart service department
	Obstruction in burner	Contact the Stoddart service department
Oven temperature cannot be adjusted.	Faulty gas valve	Contact the Stoddart service department
	Faulty thermostat	Contact the Stoddart service department
	Faulty electrical system contacts	Contact the Stoddart service department
ELECTRIC MODELS		
Unit not heating	Faulty electrical system contacts	Contact the Stoddart service department
	Unit not connected to power supply	Check the unit is plugged in and outlet is turned on
	On/Off dial not switched on	Check on/off dial is in the on position
	Thermostat Dial not turned on	Check the thermostat Dial is turned on
	Thermostat Dial is on	Check the power on indicator light is on
	Hi limit thermostat has tripped	Contact the Stoddart service department
Oven temperature cannot be adjusted.	Faulty thermostat	Contact the Stoddart service department
	Faulty electrical system contacts	Contact the Stoddart service department

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Australia

Service / Spare Parts
Tel: 1300 307 289
Email: service@stoddart.com.au
Email: spares@stoddart.com.au

Service Request

Sales
Tel: 1300 79 1954
Email: sales@stoddart.com.au

www.stoddart.com.au

Australian Business Number: 16009690251

New Zealand

Service / Spare Parts
Tel: 0800 935 714
Email: service@stoddart.co.nz
Email: spares@stoddart.co.nz

Service Request

Sales
Tel: 0800 79 1954
Email: sales@stoddart.co.nz

www.stoddart.co.nz

New Zealand Business Number: 6837694

International

Service / Spare Parts
Tel: +617 3440 7600
Email: service@stoddart.com.au
Email: spares@stoddart.com.au

Service Request

Sales
Tel: +617 3440 7600
Email: sales@stoddart.com.au

www.stoddart.com.au