GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

INSTALLATION / OPERATION / MAINTENANCE MANUAL

(READ ALL INSTRUCTIONS BEFORE USE)





700/900

BRATT PAN
(Gas / Electric)

Models:

700 Series:
BG7XMT
BE7XMT

900 Series:
BG94XAT / BG94XMT / BG96XAT
BE94XAT / BE94XMT / BE96XAT

innovative solutions

STODDART®

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

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.

Australia
CLICK HERE

New Zealand
CLICK HERE

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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

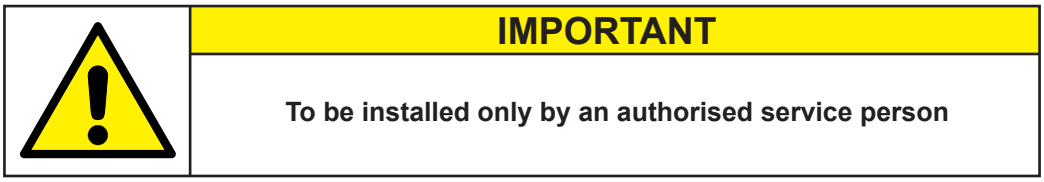
1.3.1 General Warnings

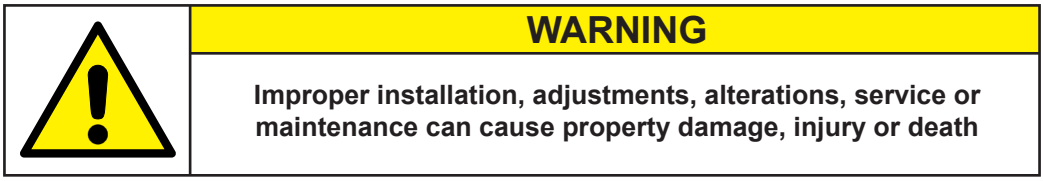
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

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
- 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

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2.1 Specification

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				
BG74XMT	350	---	50 MJ/H	7mm
BG94XMT	400	---	77 MJ/H	10mm
BG94XAT	400	---	77 MJ/H	10mm
BG96XAT	460	---	93 MJ/H	10mm
Pilot Burner - 700/900	27	---	---	---
Universal LPG Gas				
BG74XMT	195	---	50 MJ/H	10mm
BG94XMT	250	---	77 MJ/H	15mm
BG94XAT	250	---	77 MJ/H	15mm
BG96XAT	270	---	93 MJ/H	10mm
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.

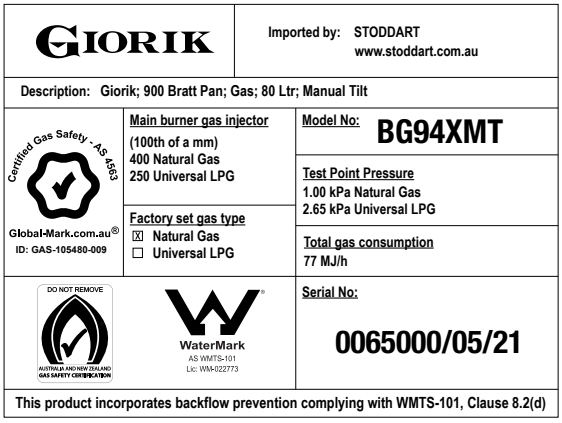


Fig.1.

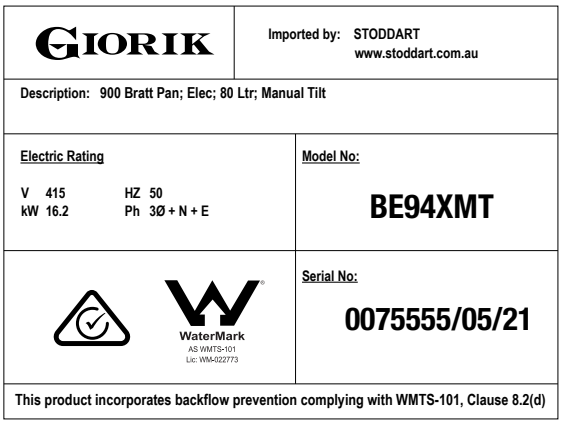


Fig.2.

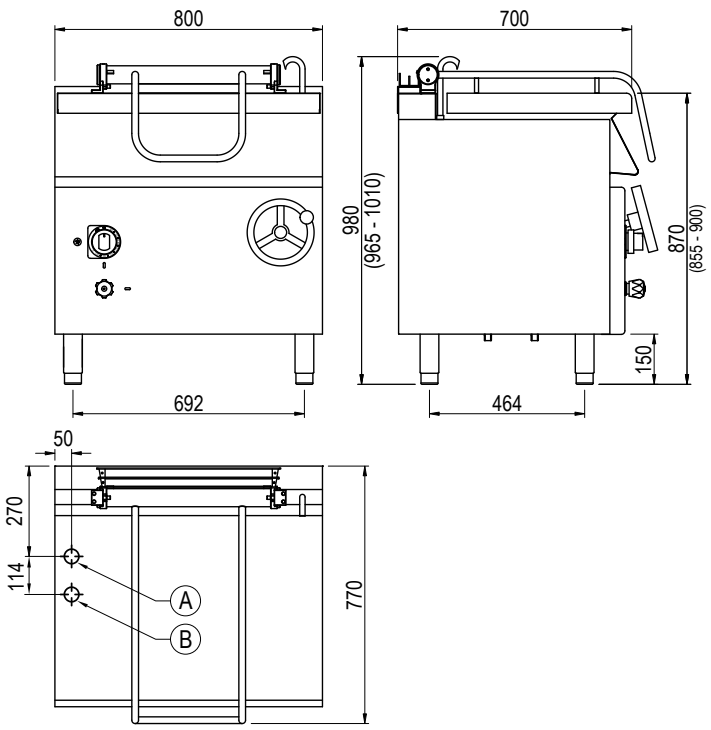
2.2 Technical Drawing

2.2.1 BG74XMT

700 Series		
Model	**BG74XMT**	
Description	Gas Bratt Pan S/S Base 50 Litre - Manual tilt	
Weight	160kg	
Overall Height	965mm	
Overall Depth	778mm	
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	50 MJ/H	50 MJ/H
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C	

Legend

A	Gas Connection
B	Water Connection 1/2" BSP

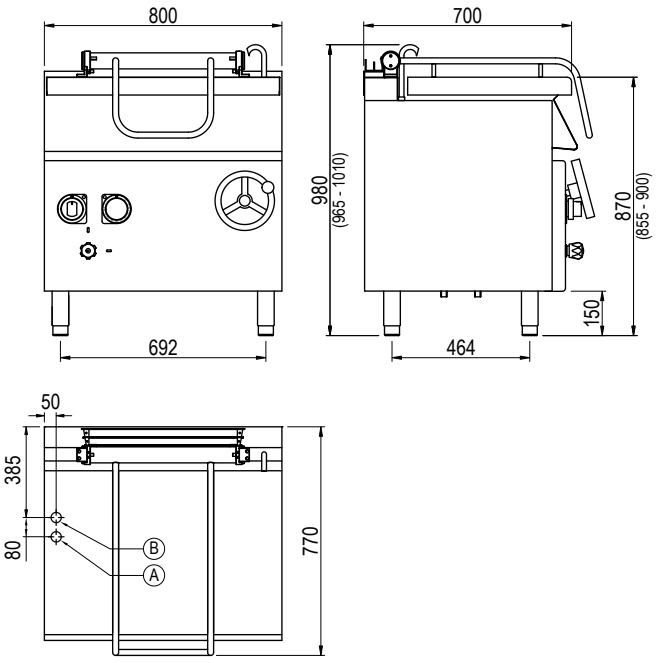


2.2.2 BE74XMT

700 Series	
Model	**BE74XMT**
Description	Electric Bratt Pan S/S Base 50 Litre - Manual tilt
Weight	160kg
Overall Height	965mm
Overall Depth	778mm
Overall Width	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 10.8kW
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C

Legend

A	Electrical Connection
B	Water Connection 1/2" BSP

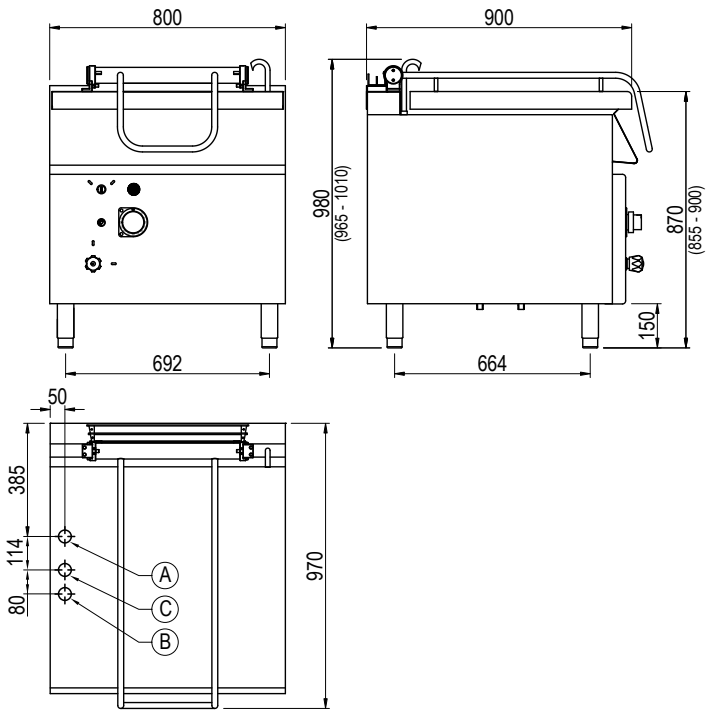


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2.2.3 BG94XAT

900 Series

Model	**BG94XAT**	
Description	Gas Bratt Pan S/S Base 80 Litre - Automatic tilt	
Weight	170kg	
Overall Height	965mm	
Overall Depth	971mm	
Overall Width	800mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.1kW 10A plug & lead	
	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	77 MJ/H	77 MJ/H
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C	



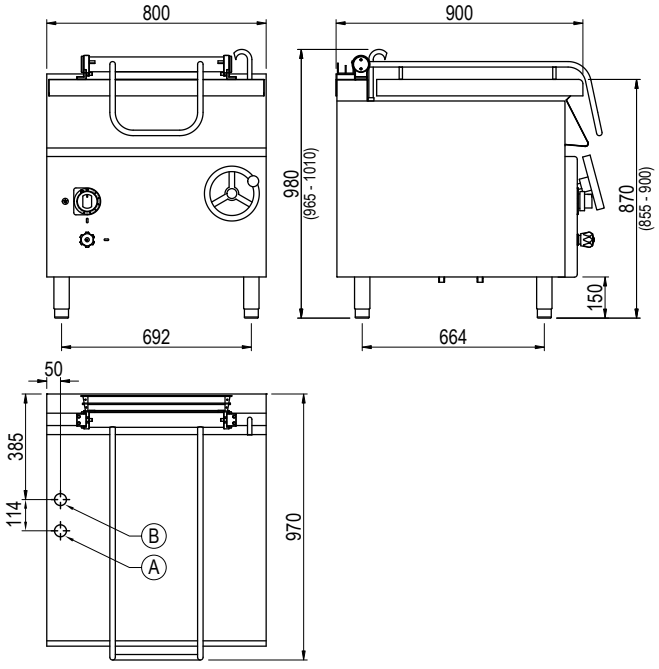
Legend

A	Gas Connection
B	Electrical Connection
C	Water Connection 1/2" BSP

2.2.4 BG94XMT

900 Series

Model	**BG94XMT**	
Description	Gas Bratt Pan S/S Base 80 Litre - Manual tilt	
Weight	170kg	
Overall Height	965mm	
Overall Depth	978mm	
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	77 MJ/H	77 MJ/H
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C	



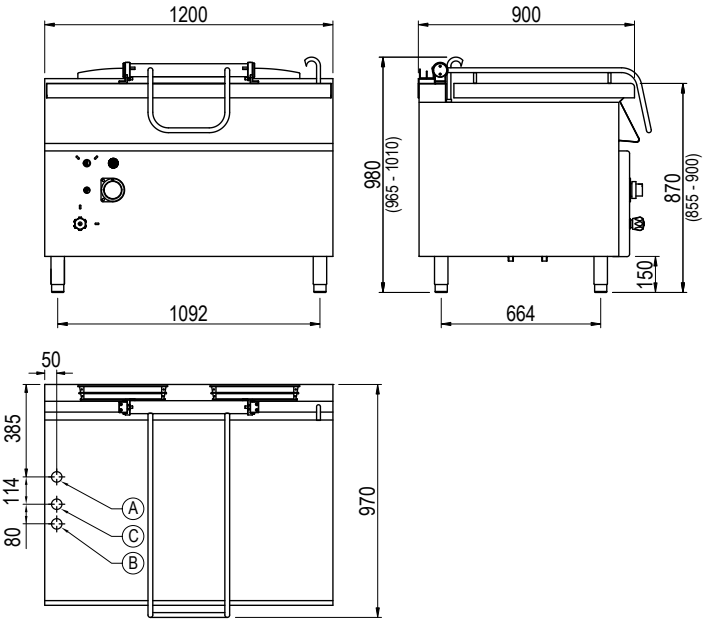
Legend

A	Gas Connection
B	Water Connection 1/2" BSP

2.2.5 BG96XAT

900 Series

Model	**BG96XAT**	
Description	Gas Bratt Pan S/S Base 120 Litre - Automatic tilt	
Weight	200kg	
Overall Height	965mm	
Overall Depth	971mm	
Overall Width	1200mm	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.1kW 10A plug & lead	
	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	93 MJ/H	93 MJ/H
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C	



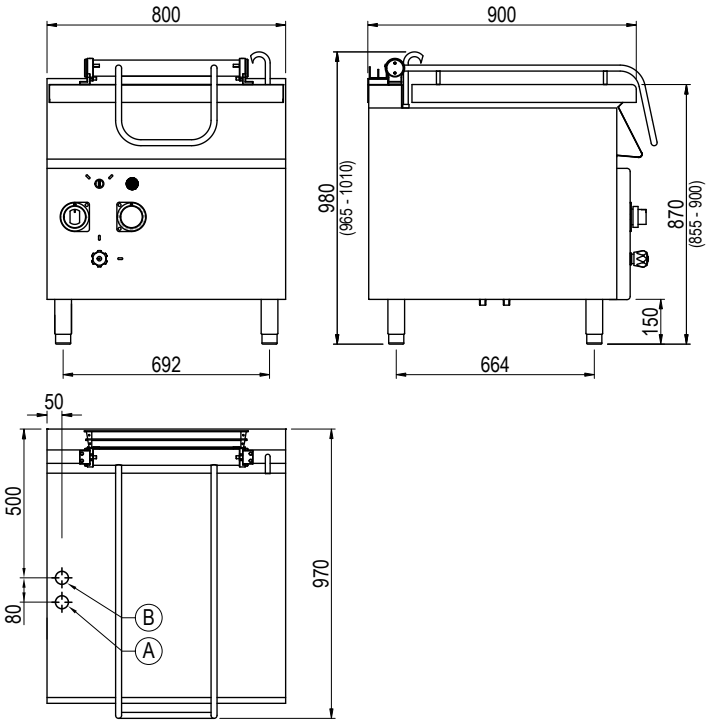
Legend

A	Gas Connection
B	Electrical Connection
C	Water Connection 1/2" BSP

2.2.6 BE94XAT

900 Series

Model	**BE94XAT**
Description	Electric Bratt Pan S/S Base 80 Litre - Automatic tilt
Weight	170kg
Overall Height	965mm
Overall Depth	971mm
Overall Width	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 16.2kW
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C



Legend

A	Electrical Connection
B	Water Connection 1/2" BSP

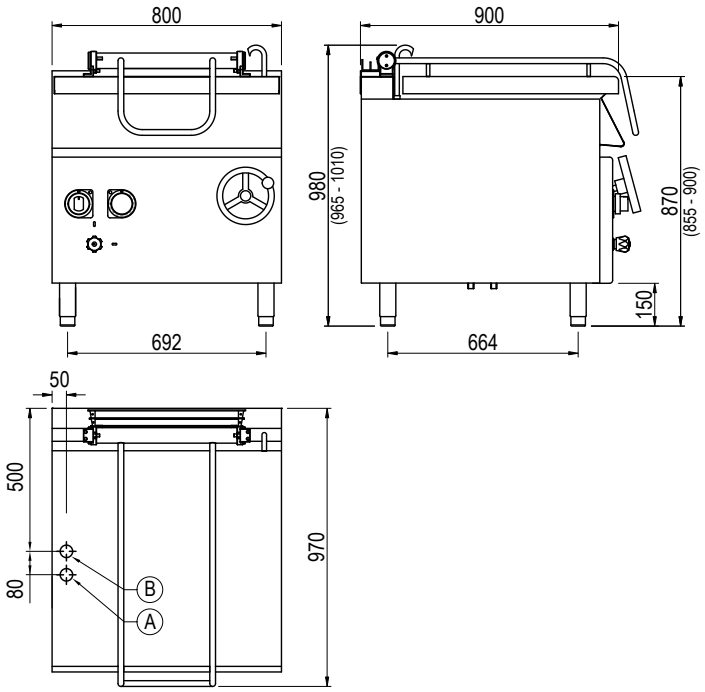
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2.2.7 BE94XMT

900 Series	
Model	**BE94XMT**
Description	Electric Bratt Pan S/S Base 80 Litre - Manual tilt
Weight	170kg
Overall Height	965mm
Overall Depth	978mm
Overall Width	800mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 16.2kW
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C

Legend

A	Electrical Connection
B	Water Connection 1/2" BSP

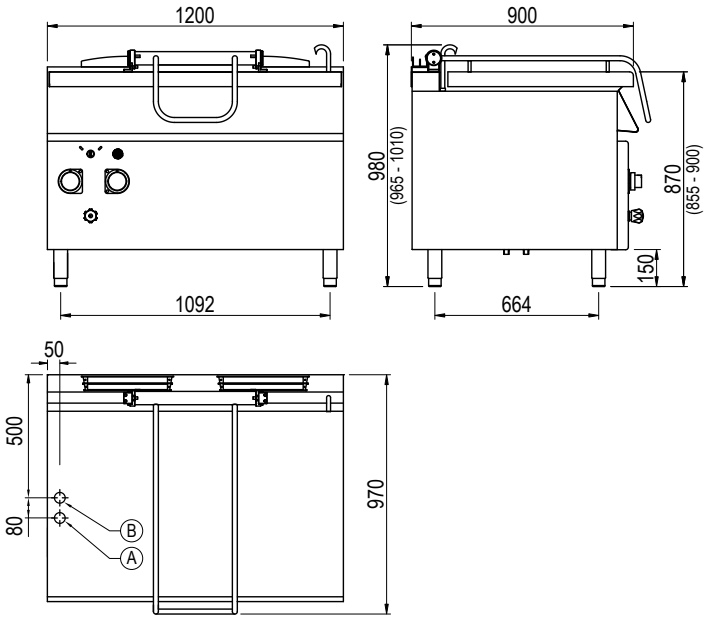


2.2.8 BE96XAT

900 Series	
Model	**BE96XAT**
Description	Electric Bratt Pan S/S Base 120 Litre - Manual tilt
Weight	200kg
Overall Height	965mm
Overall Depth	971mm
Overall Width	1200mm
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 20.5kW
Cold Water Connection	1/2 BSP Max 350 kPa Min 10°C - Max 30°C

Legend

A	Electrical Connection
B	Water Connection 1/2" BSP



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

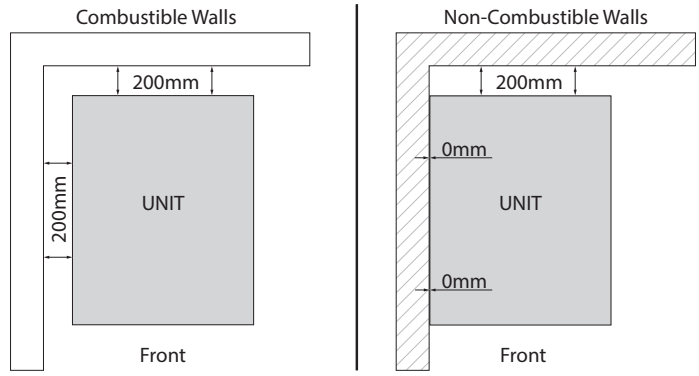


Fig.3.

- 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.

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3.2 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**

3.2.1 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.

3.2.2 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

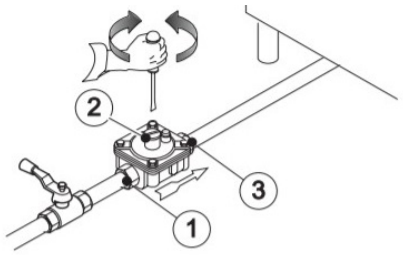


Fig.4.

3.3 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.

3.3.1 Main Burner Nozzle Replacement

To replace the main burner nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the lower 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

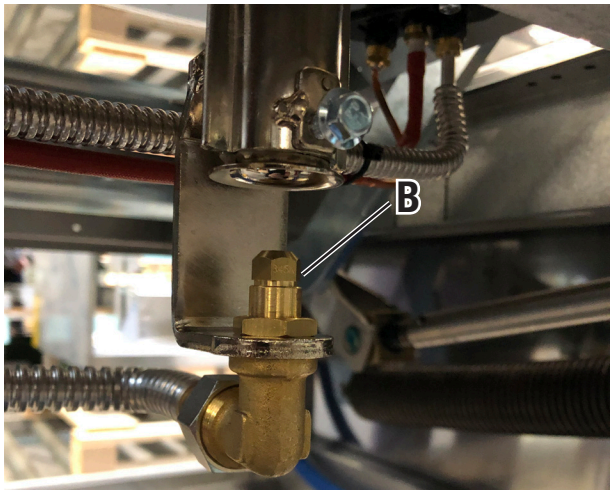


Fig.5.

3.3.2 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 "A" (Fig.5) and install the one for the type of gas, checking the "A" (Fig.6) distance for air. Please refer to page 8 / 2.1.3.

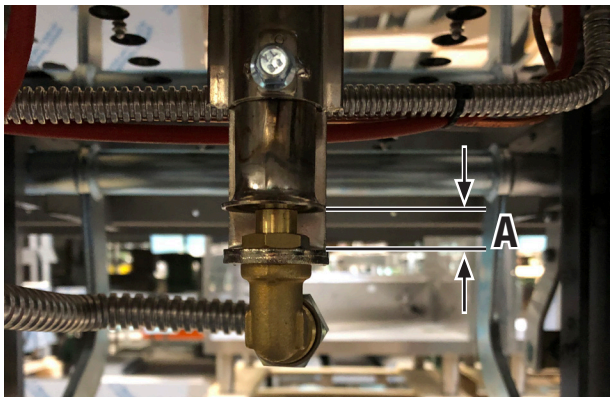


Fig.6.

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the information contained herein is subject to change without notice.

3.3.3 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 “G”.
4. Remove the nozzle (Fig.7) and replace it with the one for the type of gas chosen
5. Re-install the nut “G”
6. Check for gas leak using water and detergent solution

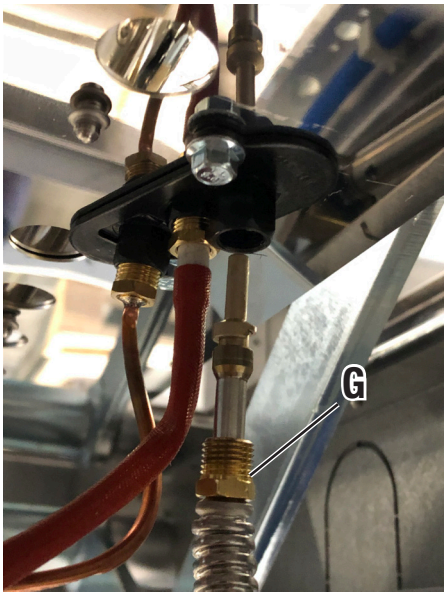


Fig.7.

3.3.4 Final Check

After replacement of nozzles and checking the fixed primary air, light the appliance (page 18 / 4.0 Operation) and check that the ignition and flame are operating correctly. 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.

3.4 Electrical Connection

3.4.1 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 power supply 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

3.4.2 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

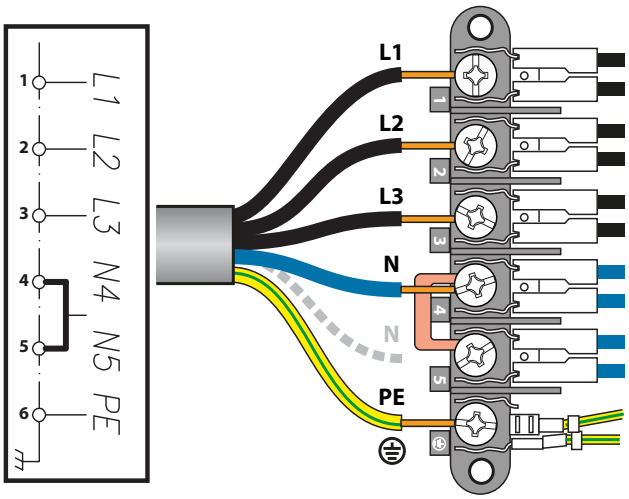


Fig.8.

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

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

3.5 Plumbing Connection

IMPORTANT

This unit must be installed in accordance with the Plumbing Code of Australia (PCA). This product incorporates backflow prevention complying with WMTS-101, Clause 8.2(d)

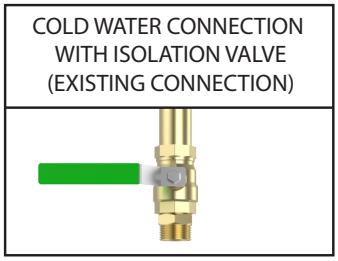
- The appliance is supplied with a ½" coupling for direct connection to water supply
- Water connection is labelled on the appliance
- Isolation valve must be installed at the water supply outlet (not supplied with unit)
- The appliance requires potable water (Maximum water pressure 350 kPa)
- Plumb waste to the Tundish (not supplied with unit)

Note:

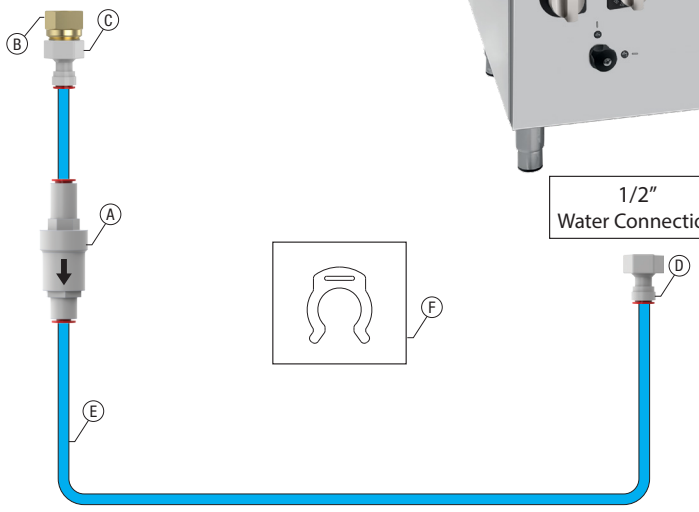
- Preferred warm water connection (Maximum 30°C)
- Before use, the water purity needs be checked; high mineral water can corrode the elements and taint the water/food. If needed, a filtration system should be installed

Item	Description	Supplied with Oven
A	Pressure Limiting / Dual Check Valve 350 kPa	1
B	Hex Brass 3/4M x 3/4F 5AD020F	1
C	3/4" Bsp To 3/8" Tube Connector	1
D	3/4" Bsp To 1/2" Tube Connector	1
E	3/8 Tube 'Water' (to be cut to length)	3m
F	Locking Clip	6

Cold Water Connection	1/2" BSP
Water Inlet Pressure	Max 350kPa
Tempered water supply	Min 10°C - Max 30°C
Water Consumption	Approximately 40 litres per filling operation







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4.1 Gas Operation - Manual Tilt

	**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 Controller Configuration

Control Panel

Symbol	Description
●	OFF
✸	Pilot Flame
°C	Temperature Range 100°C - 300°C
✸	Piezo ignition
	Water Fill Tap

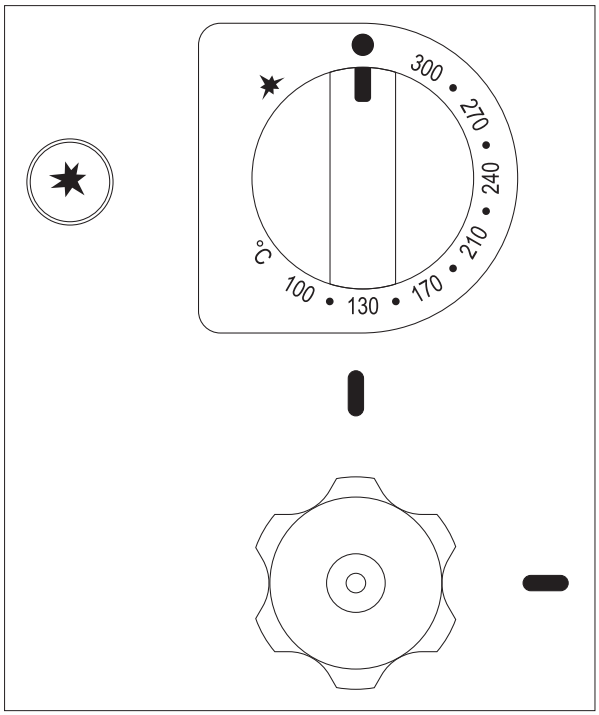


Fig.9.

4.1.2 Operation

1. Press and turn the thermostat dial anti-clockwise 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 under the bratt pan dashboard. Hold the thermostat dial down for a further 15-20 seconds, if the flame should go out when the thermostat dial is released, repeat the previous steps
3. Turn the thermostat dial anti-clockwise and select the required temperature 100°C-300°C
4. To turn the burner off, turn the thermostat 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 thermostat dial clockwise to the off position ●
6. To add water to the pan, ensure the lid is open and turn the tap located on the front of the unit clockwise

4.1.3 Emptying the pan - Manual

1. **DO NOT** empty the pan while the burner and pilot light are ignited. Burner and pilot flame **MUST BE** turned **OFF**
2. To empty the bratt pan, stand to the right side of the unit (**DO NOT** stand in front)
3. Slowly rotate the hand operated wheel clockwise. The pan can be raised to a near vertical position to allow total emptying of the contents of the pan. Pay attention to the speed of rotation to prevent swaying and overflow of the contents
4. Once empty turn rotate the wheel anti-clockwise until the bratt pan has returned to the lowered position

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

4.2 Gas Operation - Automatic Tilt

	**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	
Symbol	**Description**
●	OFF
✸	Pilot Flame
°C	Temperature Range 50°C - 300°C
◉	Green Indicator Light
◉	Orange Indicator Light
●	Emergency Stop
◉	Tilt Dial
◉	Valve Dial
◉	Water Fill Tap

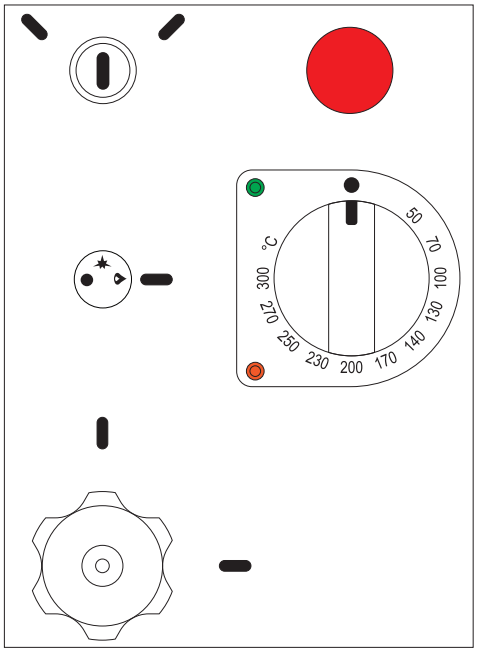


Fig.10.

4.2.2 Operation

1. Turn the thermostat dial clockwise to the required temperature 50°C-300°C, the unit will turn on (Indicated by the green light)
2. Turn the valve dial to the pilot flame position ✸, keep the valve dial on pilot flame position until the pilot flame ignites. Ignition can be observed through the peep-hole located under the bratt pan dashboard. Keep the valve dial at the pilot flame position for a further 15-20 seconds, if the flame goes out when the valve dial is rotated, repeat the previous steps
3. Turn the valve dial to the burner flame position ▲. The orange light on the thermostat dial will indicate the burner is on
4. To turn the burner off, turn the valve 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 turn the valve and thermostat dials to the off position ●
6. In an emergency the press the emergency stop button, this will isolate the gas and power supply. Turn the emergency stop button to restore the gas and power supply
7. To add water to the pan, ensure the lid is open and turn the tap located on the front of the unit clockwise

4.2.3 Emptying the pan - Automatic

1. DO NOT empty the pan while the burner and pilot light are ignited. Burner and pilot light MUST BE turned OFF
2. To empty the bratt pan, stand to the left side of the unit (**DO NOT** stand in front)
3. Turn and hold the tilt dial clockwise. The pan can be raised to a near vertical position to allow total emptying of the contents of the pan. Pay attention to the speed of rotation to prevent swaying and overflow of the contents
4. Once empty turn and hold the tilt dial anti-clockwise until the bratt pan has returned to the lowered position

Note: Unit must be turned off at the end of the service period.

4.3 Electric Operation - Manual Tilt

WARNING

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

4.3.1 Controller Configuration

Control Panel

Symbol	Description
●	OFF
1	Power On
°C	Temperature Range 50°C - 300°C
◯	Green Indicator Light
◯	Red Indicator Light
	Water Fill Tap

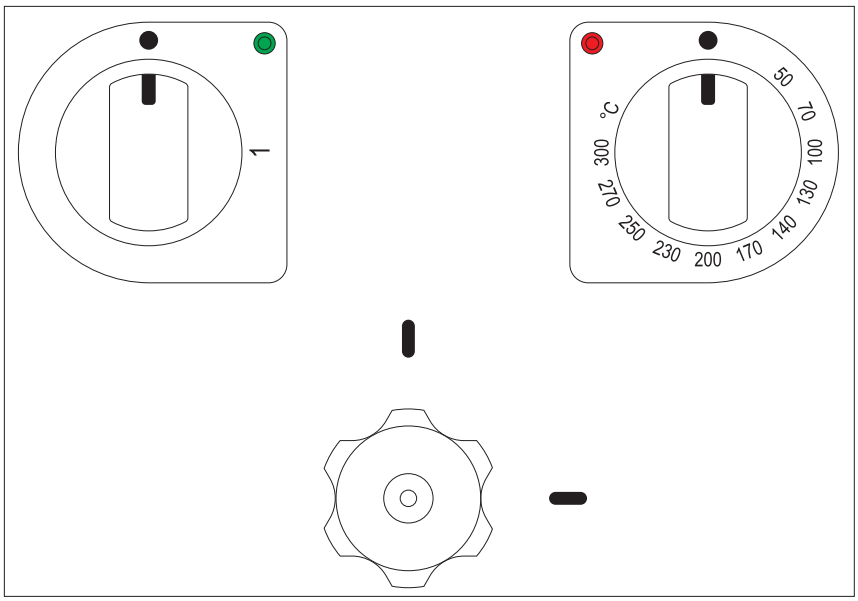


Fig.11.

4.3.2 Operation

1. Turn the power dial to position '1', 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 unit is heating. When the set temperature is reached, the red indicator light will turn off
3. To turn the unit off, turn both dials to the OFF position ●
4. To add water to the pan, ensure the lid is open and turn the tap located on the front of the unit clockwise

4.3.3 Emptying the pan - Manual

1. To empty the bratt pan, stand to the right side of the unit (**DO NOT** stand in front)
2. Slowly rotate the hand operated wheel clockwise. The pan can be raised to a near vertical position to allow total emptying of the contents of the pan. Pay attention to the speed of rotation to prevent swaying and overflow of the contents
3. Once empty turn rotate the wheel anti-clockwise until the bratt pan has returned to the lowered position

Note: The bratt pan has a micro-switch, this turns off the heating elements when the pan is tilted. When the pan been returned to its original position, the heating elements will turn on.

Note: Unit must be turned off at the end of the service period.

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

4.4 Electric Operation - Automatic Tilt



4.4.1 Controller Configuration

Control Panel

Symbol	Description
●	OFF
1	Power On
°C	Temperature Range 50°C - 300°C
◯	Green Indicator Light
●	Emergency Stop
▮	Tilt Dial
⚙	Water Fill Tap

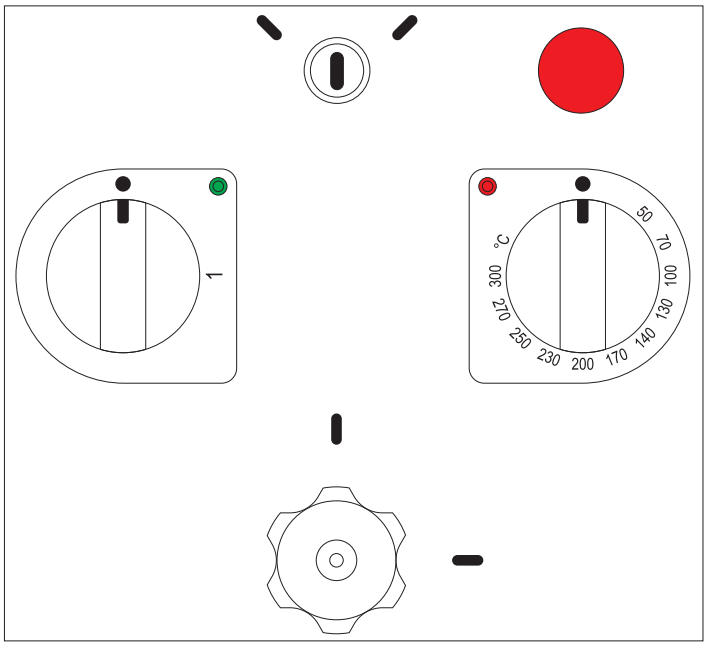


Fig.12.

4.4.2 Operation

1. Turn the power dial to position '1', 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 unit is heating. When the set temperature is reached, the red indicator light will turn off
3. To turn the unit off, turn both dials to the OFF position ●
4. In an emergency the press the emergency stop button, this will isolate the power supply. Turn the emergency stop button to restore the power supply
5. To add water to the pan, ensure the lid is open and turn the tap located on the front of the unit clockwise

4.4.3 Emptying the pan - Automatic

1. To empty the bratt pan, stand to the left side of the unit (**DO NOT** stand in front)
2. Turn and hold the tilt dial clockwise. The pan can be raised to a near vertical position to allow total emptying of the contents of the pan. Pay attention to the speed of rotation to prevent swaying and overflow of the contents
3. Once empty turn and hold the tilt dial anti-clockwise until the bratt pan has returned to the lowered position

Note: The bratt pan has a micro-switch, this turns off the heating elements when the pan is tilted. When the pan been returned to its original position, the heating elements will turn on.

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



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

5.1.4 Corrosion Protection



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

- 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

5.1.5 Surface Finish

- 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 containing corrosive agents. Multi purpose spray and wipe style products must not be used. 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
- 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 any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

- 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

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the information contained herein is subject to change without notice.

5.1.6 Cleaning Procedure (Daily)

1. Isolate the unit from the power supply
2. The appliance exterior should never be cleaned with direct water or high pressure jets
3. Clean the inside of the unit using warm soapy water and a clean cloth, until all has been removed
4. Empty the bratt pan and rinse
5. For heavy soiling soak the base of the pan with warm soapy water for 10 minutes. Using a non abrasive cleaning pad, scrub any baked on soil with the cleaner pad, until all has been removed
6. Empty the bratt pan and rinse
7. Using a clean dry sanitised cloth, thoroughly wipe all stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

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5.2 Maintenance



WARNING

Maintenance tasks are only to be completed by authorised service people

5.2.1 Hi Temp Thermostat - Electric / Gas Automatic

In order to avoid damage to the bratt pan (electric and gas automatic models) and to keep the operator and work environment safe, the Hi Temp thermostat automatically switches off the power to the unit. 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 Bratt Pan	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
Electrical Connection	Check the power supply 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, contact the Stoddart service department	12 Months

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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
Unit not heating (Gas with automatic tilt)	Hi limit thermostat has tripped	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
	Drain blockage	Check for visible blockage

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INNOVATIVE COOKING EQUIPMENT SINCE 1963

Australia

Australian Business Number: 16009690251

Service / Spare Parts

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Customer Service Portal

New Zealand

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