

# USER'S GUIDE

FOR OVEN RANGE AND COMBINATION



## SPECIFICATION

NAME OF APPLIANCE	SUPERTRON COMMERCIAL OVEN
MODEL NO.	4BT-OV-600, 6BT-OV-900, 8BT-OV-1200, 10BT-OV-1500
MANUFACTURED BY	TU'S BROS PTY LTD 77 MAIN ROAD, CLAYTON SOUTH VIC 3169 AUSTRALIA
CERTIFICATE NO.	5910

### General Description

A Heavy duty commercial oven direct fired to give maximum oven usage. Also designed with Boiling Top.

The oven features two side hinged doors with a combination minisit thermostat and flame failure valve, with piezo ignition to oven pilot with a 215mm splashback and mounted on 150mm adjustable legs.

The boiling table can be supplied separately mounted on 609mm legs when an oven is not required in models of the above description with splashback.

#### Overall Dimensions

Height over splashback	1130mm					
Width	600mm (4BT-OV-600), 900mm (6BT-OV-900), 1200mm (8BT-OV-1200)					
Depth (front to back)	825mm – includes knob					
Height to Hotplates	915mm from floor					
Leg Height	150mm adjustable					
Weight	Approx. 80kg					
Hi Limit Capillary Location	(Bulb) 210mm from top of pan ledge x 50mm centres					
Test Point Pressure	NG: 1 KPa		LPG: 2.75 KPa			
	Boiling	Griddle Plate	Oven	Boiling	Griddle Plate	Oven
Injector Ø mm	1.80	1.90	1.95	1.00	1.10	1.20
Nominal Gas Consumption (MJ/h)	17.00	18.50	19.80	14.00	15.35	20.00

#### Markings

Supertron on Splashback  
Marking "On" "Off" front and rear on control panel  
Date Plate on Front Panel  
Serial No.  
Cat. No.  
N.H.G.C.  
Test Point Pressure  
Lighting Instruction Plate

#### Construction

Main Frame	25x25x2mm Square Tube
Outer Panels	304/No4/1.2mm stainless steel
Oven Interior	Mild steel with enameled
Oven Doors	Stainless steel 304/No4/1.2 insulated Fitted with stainless steel hinges and ball catch
Gas Point Entry	A ¾" /20 Comp connection located on the right hand side which supplies gas to the thermostat and gas manifold and thermostat. The gas point entry is the same location where boiling tables are supplied separately.
Gas Injectors	12.7mm hexagon 25.4mm long x Ø11mm. Nozzle 15mm long, 3mm B.S.P. thread x 6mm long.
Burner Type	Cast iron burner with vertical slotted port.
Burner Head	Cast iron Ø91mm x 2mm slot removable from burner body

Mixing Tube & Throat	Venturi 108mm long – Taper 19mm to 12mm. Primary air 12mm to 38mm taper at injector entry. Round in Shape.
Primary Air	Interrupter screw and locknut 9.5 witworth x 31mm long from inlet. Air drawn into burner venture around injector nozzle.
Burner Support	Burners are supported off 25mm x 25mm square section tube welded frame with supporting plate to locate burners.
Vessel Clearance	Distance from highest point of trivet to burner port 67mm
Secondary Air Entry	Through sides of burner frame and rear of appliance.
Trivets	Cast iron vitreous enameled 270mm x300mm with support fingers
Spillage bowls	Vitreous enameled pressed sheet metal (round)
Splash Back	Stainless steel section 900mm wide x 250mm high x 75mm depth
Flue Outlet	Located in top of splashback x 75mm full length slot.

### OVEN DESCRIPTION

Direct fired with the products of combustion passing out of the oven by means of 2 circular outlets located near the top of the oven. Each outlet is Ø60mm x 395mm up from the base of the oven x 125mm in from each side.

The outlets discharge into 2 vertical flue ducts fastened to the rear of the oven. The flue ducts terminate into the splashback. Flue ducts are 90mm wide x 35mm deep.

The oven burner is located in a burner box at the rear of the oven and is recessed. A oven crown tray is located above the oven to collect spillage.

Oven Burner	Aeromatic 9R x 14 U/Slung (Keegas)
Oven Thermostat	S.I.T. combination flame failure thermostat. Ignition to the oven pilot is by means of piezo ignition fitted adjacent to the thermostat. The oven pilot is adjacent to the oven burner incorporating spark electrode and thermocouple.
Oven Pilot	S.I.T. M42F adjustable.
Oven Shelves	Mild steel rod, plated incorporating a safety stop position.
Internal Oven Dimensions	W 645mm x D 520mm x H 470mm
Door Type	Side opening through 180 degrees. Insulated with rockwool fibre.
Secondary Air to Oven	Is supplied around burner box located at the rear of the oven.
Regulator	Maxitrol RV48M-66. App. No.3088
Flame Failure Control for Grill	Keefer (KB) F90 Gas Valve with thermoelectric flame failure. App. No. 5852.

### INSTALLATION INSTRUCTIONS

(By Authorised Personnel Only)

This appliance should be installed by authorized persons only and must be installed in accordance with AG601, 1995 refer Section 5-12.4 Catering Equipment and all clauses to 5.12.4.5.

#### **GAS PIPING SYSTEM**

The gas inlet to the appliance is located on the right hand side at the rear of the unit. The connection point is 610mm above the floor into a tee piece, entry facing down. The distance in from the right hand side of the appliance is 80mm to centre of the tee.

The unit is supplied with a ¾" B.S.P. regulator – the installer must supply a ¾" B.S.P. gas cock to enable isolation of the appliance for servicing. The unit must have at least a 1" B.S.P. (25mm) pipe up to the connection point, with a minimum pressure of no less than 1.13 KPa inlet. A minimum appliance operating pressure of no less than 0.1 KPa with 60% of the appliance operating. The installer must use a monometer to check the pressure and test for leaks.

Test points are provided off the oven control and off the gas cock manifold. Alternatively a burner injector may be used off the top burner and the manometer tube placed firmly over the injector after removing the burner.

The appliance must be installed to local Health Dept. and gas fitting regulations.

For test point pressure settings refer to data plate on the appliance.

If unit fails to operate, please contact local distributor or call manufacturer on Phone: (613) 9543 9577 Fax: (613) 9544 1487.

### **CONVERSION INSTRUCTIONS: from NG to LPG**

1. Conversion must not be carried out without consulting manufacturer or agent in the region.
2.
  - (a) Remove NG injectors
  - (b) Remove NG regulator
  - (c) Replace pilot injector with LPG type
  - (d) Set appliance operating pressure to 2.75KPa

### **OPERATING AND MAINTENANCE INSTRUCTIONS, SERVICE**

6 Burner boiling top /oven range

4 Burner boiling top/oven range

These instructions must be read carefully prior to initial use and retained in a safe place.

### **BOILING BURNERS**

All boiling burners require manual ignition, turn knob anti-clockwise after depressing knob to on position. Apply match or taper to light burner.

### **LIGHTING GRILL PLATE**

Turn gas cock knob to pilot position, press in and press piezo spark button 2 or 3 times to ignite pilot. When pilot is lit, this can be seen through a viewing hole in control panel. Turn gas cock knob anti-clockwise and select flame height as required i.e. low position is marked. To turn pilot off, turn gas cock to the full off position.

### **OVEN OPERATION**

The oven burner is located at the rear of the oven. On the right hand side of the oven burner is the pilot spark ignition and thermo electric safety thermocouple.

### **LIGHTING OVEN PILOT**

1. Press button marked with flash H symbol, hold in for approximately 5-8 seconds (hold until spark ignites pilot).
2. Press button marked with lighting symbol several times until pilot stays alight.
3. Turn thermostat to required setting. Oven burner will then light.

4. Should the piezo spark ignition fail, the oven pilot can be lit manually by holding in the top left button as per normal lighting procedure and lighting pilot with match or taper. However, ensure that the oven thermostat is in the off position first.
5. To turn pilot off, press button on right hand side. Pilot will then extinguish.

**Notice:** Where possible instruct operator how to use oven range before leaving installation

### SERVICE

(Must only be carried out by Authorised Personnel)

1. To service oven pilot, remove stainless steel oven base plate in front of oven burner and remove pilot assembly from plate. The same procedure is applicable or service spark electrode and spark lead.
2. To service thermostat remove screws around panel, which will then come forward exposing the control. Remove screws holding control to mounting bracket, undo top and bottom fittings attached to control. Release thermostat bulb located on right hand side of oven and pull forward, then release thermocouple and spark lead or replace control.

servicing thermocouple and spark lead is carried out in the same way.

3. to service grill plate control:
  - (a) Lift off grill plate
  - (b) Remove control panel  
Flame failure thermocouple, spark lead and electrode can now be serviced without removing panel.  
Grill plates may require control panel to be removed.
4. Test all connections for leaks before leaving installation
5. Only approved controls to be used for replacement.

### DIAGRAM

