GAS STOVE

RB-2E

RB-4E

RB-6E

USERS MANUAL

RB-6E SAMPLE

FRONT VIEW

TOP VIEW

Make	FED			Distributed by: Federal Hospitality Equipment Sydney Ph: 1300 887 055
Model	RB-2E			
Gas Type	NG	ULPG	LPG	TO BE INSTALLED IN ACCORDANCE WITH INSTALLATION INSTRUCTIONS, AS/NZS 5601.1 AND TO BE INSTALLED ON A FIRE-PROOF BASE
T.P.P (kPa)	1.00	2.65	2.65	
Gas Cons. (MJ/h) TOTAL rate	48	33	40	
Orifice Size (mm)	2.30	1.18	1.30	
Gas Inlet Pressure range (kPa)	1.13-1.2	2.75-2.80		IAPMO-R&T OCEANA GasMark DO NOT REMOVE
Cert. No.	GMK10258			
Serial No.:				

Make	FED			Distributed by: Federal Hospitality Equipment Sydney Ph: 1300 887 055
Model	RB-4E			
Gas Type	NG	ULPG	LPG	TO BE INSTALLED IN ACCORDANCE WITH INSTALLATION INSTRUCTIONS, AS/NZS 5601.1 AND TO BE INSTALLED ON A FIRE-PROOF BASE
T.P.P (kPa)	1.00	2.65	2.65	
Gas Cons. (MJ/h) TOTAL rate	96	66	80	
Orifice Size (mm)	2.30	1.18	1.30	
Gas Inlet Pressure range (kPa)	1.13-1.2	2.75-2.80		IAPMO-R&T OCEANA GasMark DO NOT REMOVE
Cert. No.	GMK10258			
Serial No.:				

Make	FED			Distributed by: Federal Hospitality Equipment Sydney Ph: 1300 887 055
Model	RB-6E			
Gas Type	NG	ULPG	LPG	TO BE INSTALLED IN ACCORDANCE WITH INSTALLATION INSTRUCTIONS, AS/NZS 5601.1 AND TO BE INSTALLED ON A FIRE-PROOF BASE
T.P.P (kPa)	1.00	2.65	2.65	
Gas Cons. (MJ/h) TOTAL rate	144	99	120	
Orifice Size (mm)	2.30	1.18	1.30	
Gas Inlet Pressure range (kPa)	1.13-1.2	2.75-2.80		IAPMO-R&T OCEANA GasMark DO NOT REMOVE
Cert. No.	GMK10258			
Serial No.:				

GASMAX BOILING TABLE

RB-2E, RB-4E, RB-6E

Read this manual carefully before using the appliance.

Keep the manual for future consultation after installation.
This manual contains information for FED appliances.

See the appliance data plate positioned on the side panel in order to identify the appliance product code.

Only install the appliance in a well-ventilated place. Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

Installation, maintenance and conversion to other gas types must only be carried out only by an authorised person(s). For after sales assistance, contact an authorised service agent or the supplier. Demand original spare parts.

This appliance is designed for cooking foodstuffs. It is intended for commercial use only. Any other use is to be considered improper.

Personnel using the appliance must be trained. Do not leave the appliance unattended when it is working.

Turn off the appliance in case of fault, poor operation or if you smell gas.

Do not use products (even diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc) to clean the appliance or floor under the appliance.

Do not spray aerosols in the vicinity of this appliance when it is in operation.

Do not use metal tools to clean steel parts (wire brushes, Scotch Brite type scouring pads)

Do not store flammable materials in or near the appliance.

Do not allow dirt, fat, food or other to form deposits on the appliance.

Do not clean the appliance with direct jets of water.

Failure to observe the above instructions can compromise the safety of the appliance.
WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

The areas where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease wrapping paper and electrical equipment (cords)

DIMENSIONS:

MODEL	Height	Width	Depth	Weight	Gas Cons MJ/h		ULPG
RB-2E	380mm	300mm	770mm	30kg	48 MJS	40 MJS	33 MJS
RB-4E	380mm	600mm	770mm	60kg	96 MJS	80 MJS	66 MJS
RB-6E	380mm	900mm	770mm	90kg	144 MJS	120 MJS	99 MJS
Gas Inlet: at rear right side 50mm from edge and 150mm from top.							

GAS:

Burner:	Natural Gas	LPG (Propane)	ULPG
Gas Consumption MJ/h	24/ Burner	20 / burner	16.5 MJS
Injector Size mm	2.30	1.30	1.18
Test Point Pressure KPA	1.0kPa	2.65kPa	2.65kPa
Gas Inlet Pressure Range KPA	1.13 – 1.2	2.75-2.80	2.75-2.80
Check data plate on appliance of confirmation of details			

PACKAGING

Packing materials are environmentally friendly and can be stored without risk or burned in a special waste incineration plant. Size and weight are on the box.

USE

During operation some parts of the appliance may be very hot! Never touch any hot part without gloves on.

Our appliances offer high performance and efficiency. To reduce consumption of gas, electricity or water, do not use appliance when empty or in conditions that compromise its optimal efficiency (e.g. with doors or lids open, etc). When possible preheat only before use.

CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products which are more than 90% biodegradable.

INSTALLATION

Installation must be carried out only by authorised, licenced installers accordance with these instructions, local gasfitting regulations, local building codes, water supply regulations, electrical wiring regulations, the gas installation code AS/NZS 5601 and any other relevant statutory regulations. The installer (licenced gasfitter) must test and start the unit before leaving.

UNPACKING

Remove the packaging.

Carefully remove the protective film from metal surfaces.

Remove any traces of glue using a suitable solvent.

Ensure all components are correctly positioned on appliance e.g. burners, trivets, etc

IMPORTANTLY
Immediately check for any caused during transport.
Inspect the packs before and after unloading.
The forwarder is responsible for the safety of the goods during transport and delivery.
Notify the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on dispatch note.
Keep all documentation contained in the packing.

POSITIONING
The installation diagrams give the overall dimensions of the appliances and the positions of connections (Gas, Electricity and Water)
Appliances can be installed separately or in combination with other appliances in the same range.
Leave at least 100mm between the appliance sides and 50mm to rear walls. Other clearances must comply with AS/NZS 5601 – Gas installations!
Leave an adequate distance between the appliance and any side walls in order to allow subsequent servicing or maintenance operations.
When positioned under a grease filter, the appliance must have at least 1050 mm between the burners of the appliance and the bottom edge of the canopy.
Maintain an adequate distance between the appliance and any combustible walls.
Suitably insulate any surfaces that are less than the specified distances from the appliance in accordance with AS/NZS 5601.

SECURING TO THE FLOOR OR BENCH
To avoid accidental tipping of certain modules, fix them to the floor or bench surface. This must be done in situations where hose assemblies are used for gas connection.
When fitting to a benchtop, ensure the bench can adequately support the appliance.
If the appliance is to be mounted on a stand, check with supplier to ensure it is correctly sized for the appliance weight and stability.

EXHAUST
The appliance must be installed under a ventilation exhaust system complying with the local building regulations and AS/NZS 5601 – Gas installation code.
Place the appliance under the extractor hood to ensure removal of fumes and team produced by cooking.
The correct clearance between the burners and the exhaust hood must comply with the current standards and be not less than 1050mm.
Where there is no exhaust hood, contact local authority for information and guidance on installation.

CONNECTIONS
Refer to appliance data plate for information relating to gas consumption, pressures etc.
Refer to the installation diagram for confirmation of the relevant connection points e.g. gas.
The appliance is arranged for connection on the right hand side at the rear.
An appliance gas pressure regulator must be fitted for Natural Gas, LPG and ULPG.
AS4563 – Commercial Gas Catering Equipment (Implementation Jan 2005)
Fit an appliance isolating Valve before the inlet. This must be a ¼ turn type, be approved and be in accessible location when appliance is installed and working. Test point for checking gas pressures is located on the manifold behind the front cover. Remove Knobs and screws to access test point. Ensure test point is resealed and leak tested after use.

IMPORTANT!
For all gas appliances, the regulator supplied with the appliance must be fitted between the gas valve and the appliance inlet.
Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
Do not use pipes of a diameter smaller than that for which the appliance is designed. Refer AS/NZS 5601 Gas Installations for pipe sizing tables.
After installation the pipework should be checked for gas leaks in accordance with standard operations. Use soapy water to check connections for leaks.
Make certain the appliance is arranged for the type of gas to be used. Otherwise the appliance will have to be converted to the applicable gas type. If not certain contact local gas supplier for confirmation of gas type.
Any conversion to be carried out must be undertaken by an authorised person in accordance with the supplied instructions.

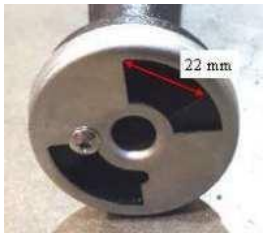
Use of flexible hoses: Where it is intended to connect the appliance to the gas supply using a flexible, it is important to use the correct type assembly for the application. Refer AS/NZS5601 for hose connection requirements. The hose assembly must comply with AS/NZS1869-Class B and be kept as short as possible. A chain must be fitted to restrict the appliance movement more than 80% of the hose length. Ensure hose is adequate for appliance gas consumption. The appliance must be secured to ensure the appliance does not move during operation or cleaning. It is recommended the appliance be fixed to the bench or other suitable structure.

SUPPLY PRESSURE CHECK
Make sure the appliance is suitable for the type of gas available, according to that given on the data plate.
The supply pressure must be measured with the appliance operating, using a manometer (min 0.1kPa)
Ensure Gas is turned off.
Remove control panel
Remove test point screw from the pressure test point and connect the manometer.
Turn the gas on slowly, light 50% of the burners and compare the value read on the manometer with that given on the data plate.
If the manometer gives a pressure outside that range adjust the gas regulator supplying the appliance.
If the pressure cannot be adjusted to the correct value check the installation to determine the problem.

GAS PRESSURE REGULATOR
The section of the gas supply line must be significant to ensure the gas flow necessary to full operation of all appliances connected to the piping.
The gas pressure regulator will ensure constant outlet pressure over varying inlet pressures.
When the regulator is fitted, it must be adjusted to the correct pressure when the burners are operating.
Test point pressure are: 1.0kPa for Natural Gas
2.65kPa for L.P.G (propane) and ULP gas.
To adjust the regulator, remove cover cap and a screw slot will be seen. To increase pressure, use a screwdriver and adjust by turning clockwise. To decrease, rotate anti-clockwise.

ADJUSTING THE AIR FOR THE BURNERS
When the primary air is correctly adjusted, the flame does not detach with the burner when cold and there is no flashback with the burner hot. Burners can be adjusted accordingly by loosening the screw of the primary air shutter and rotate until correct flame is obtained.

Reseal aeration and retest burner operation.
*Note: When on ULP Gas, Air ratio plate must be 22mm open.



AT THE COMPLETION OF INSTALLATION, TEST OPERATION OF APPLIANCE BEFORE LEAVING/ TO CHECK OPERATION OF UNIT.

ADVICE ON SERVICE

At the completion of the installation, start the appliance and check operation – Refer 'operating instructions'. If the appliance does not operate correctly, check the following:-

- Appliance has been installed correctly to the correct gas type
- Gas regulator has been installed and the pressure set to the correct pressure,
- Burner has been adjusted to the correct flame type
- Ignition set correctly, and battery fitted to ignition module
- Safety device (thermocouple) is being sufficiently heated during burner start up

If after checking the above items, the appliance does not operate correctly, contact FED services for advice and nearest service agent.

If you smell gas, immediately turn off the gas supply and the burner control valve. If smell still persists, turn appliance isolation valve off and call FED services for advice.
If the smell is still evident, leak is probably on piping, therefore, contact plumber and gasfitter for advice.
Where the burner flames begin to burn yellow, the appliance requires cleaning. Remove and clean burners, then thoroughly dry before restarting burners.

APPLIANCE SERVICE

Appliance must only be serviced by an FED authorised person.

Appliance should be serviced at let every 2 years or more frequently depending on use.
This service is not covered by warranty.

- Service should include check operation of the burners, valves, safety devices, all other components and for gas leaks
- Any parts which have deteriorated or not working correctly should be replaced by genuine part available from FED.

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APPLIANCE OPERATION

Preparing the appliance for use

Before cooking the food for the first time, we recommend cleaning the appliance thoroughly. Remove all packaging and adhesive films from the appliance very carefully and wash appliance with warm soapy water or similar cleaning agent.

Appliance Functions

Off

Maximum fire

Minimum fire

Using the appliance

The burners are ignited by the electronic ignition fitted to the front panel of the appliance or by using a match or similar ignition method. Ensure ignition is operated at the same time as the valve is operated. If the gas does not ignite immediately, turn valve off before build-up of gas becomes hazardous. Do not place any part of the boy close to the burner, or have loose clothing near the burner area.

To light the burner, press the knob in and turn it anti-clockwise to the position.

Hold the knob and at the same time depress the ignition button near the burner;

After lighting the flame, hold down the knob for 15 more seconds to allow the thermocouple (safety device) to heat. If the flame goes out when you release the knob, repeat the operation;

Turn the knob to the desired heat setting within the ranges of and .

To turn off the burner, turn the knob clockwise to the position

Warning:

Do not leave the burners operating unattended. If the flame goes out, the burner will shut off and will not have to be restarted as per details above.

Do not place hand (or other parts of the body) in a position where it may be affected during starting or operating the burners. Flames may be evident from the sides of utensils during ignition and operating of the burners.

TROUBLESHOOTING

If the appliance fails to operate, check gas supply to appliance.

Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance must be carried out exclusively by authorised technical service personnel.

Trouble	Cause	Solution	
		For the User	For the technical Support Service
Boiling Burners			
Flame Burns Yellow / Pots Black	Burner port blocked/ dirty	Remove and wash burner, clean ports & dry	Clean ports, check appliance operating pressure is correct
Main Burner Wont Light	Pressure drop in gas pipe Check inlet gas pressure, pipe sizes, contact the as utility company		Check inlet gas pressure, pipe sizes, contact the gas utility company
	Burner nozzle is clogged		Clean the burner nozzle
	Gas valve damaged		Replace it
Flame wont light	The ignition plug is not securely fixed, or the connection with the cable is wrong		Check the connection
	Ignition plug insulator damaged/ dirty		Clean/replace the plug
	Clogged nozzle		Clean the pilot flame nozzle or replace it
	Pressure drop in gas pipe		Check appliance inlet supply, pipe sizes, contact the gas utility company
	Gas valve damaged		Replace it
After releasing the knob, the flame goes out	The thermocouple is not sufficiently heated by the burner flame	Repeat the ignition procedure	Clean burner and thermocouple assembly
	Thermocouple faulty		Replace the thermocouple
	Gas valve faulty		Replace it