



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



Duck Oven Model No's.: DR-800

Approval Number: GMK 10702

Manufactured By;
B&S Commercial Kitchens Pty Ltd
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Owing to continual product development and improvements to its products, B&S Commercial Kitchens Pty Ltd reserves the right to change the product specifications and design without prior notice.

Table of Contents

INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL	1
Duck Oven	1
Table 1: Nominal Terminal Input Rates & Injector Sizes	3
Table 2: Appliance Dimensions.....	3
IMPORTANT WARNING!.....	4
Installation Instructions	4
Regulations	4
Data Label.....	4
Ventilation	4
Combustible Surfaces.....	5
Gas Connection	6
Pressure Test point.....	6
Before Leaving - Commissioning.....	6
Operating Instructions	6
Figure 1: Duck Oven – Knowing Your Appliance.....	7
Figure 2: Aerial View – Overheat Probe Tube	7
Lighting Instructions	8
Figure 3: Control Panel	8
Shutdown Procedure.....	8
Duck Cooking Operating Procedure	8
Maintenance and Care.....	9
Servicing Instructions	9
Abnormal Operation	9
Table 3: Troubleshooting	10

Product Specifications & Introduction

Appliance Name:	B&S Duck Oven
The unit can also be marketed under the brand name B+S Black and K Plus	
Manufactured By:	Foshan Sanshui Shaoweiwang Kitchen equipment Co. Ltd
Manufactured For:	B&S Commercial Kitchens Pty Ltd 57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
Model Number:	DR-800
Approval Number:	GMK 10702
Gas Typer/s:	Natural Gas, Propane

Table 1: Nominal Terminal Input Rates & Injector Sizes

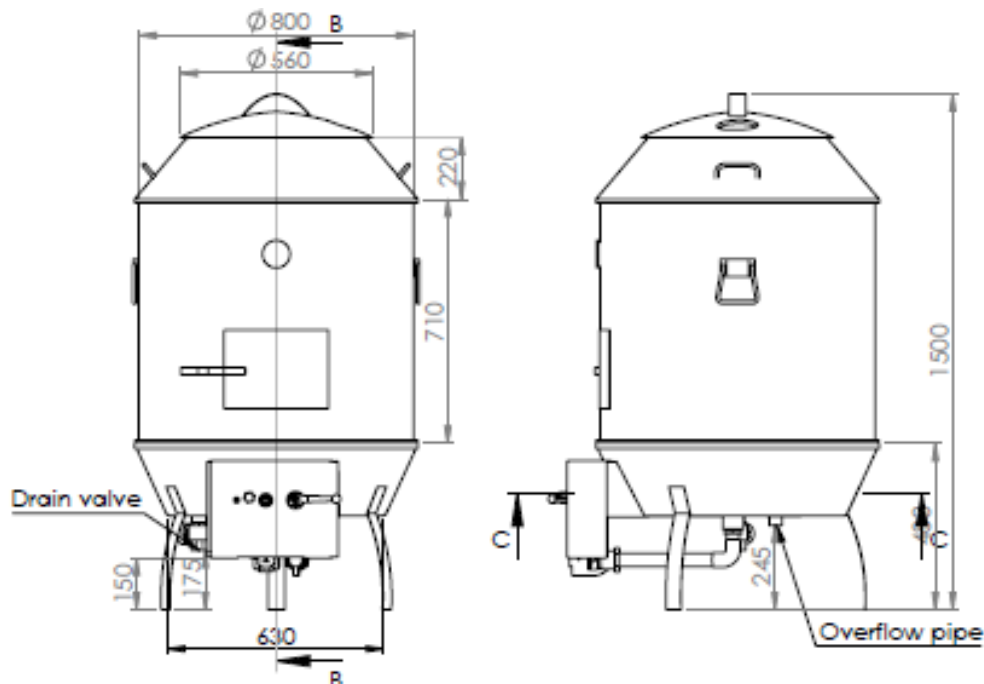
Gas Type	Injector Size Burner (mm)	MJ/h Rating per Burner	Test Point Pressure
Natural Gas (NG)	3.90	73	1.00 kPa
LPG	2.20	60	2.60kPa

Please note that the minimum gas inlet pressure should be at least 1.13KPa (Natural Gas) and 2.75KPa (Propane). Gas pressure must be checked when all other equipment on the same line is turned ON high

Table 2: Appliance Dimensions

Weight:	140 kg
Diameter Across Main Body:	800 mm
Height:	1,425 mm ~ 1,550 mm

Duck oven-DR 800



IMPORTANT WARNING!

- THIS APPLIANCE SHALL ONLY BE INSTALLED/SERVICED BY AN AUTHORISED INSTALLER.
- THIS APPLIANCE **MUST** BE INSTALLED IN ACCORDANCE WITH THE SPECIFIED INSTRUCTIONS AND SPECIFICATIONS.
- IMPROPER INSTALLATION OR OPERATION OF THIS APPLIANCE MAY RESULT IN PRODUCT FAILURE WHICH MAY LEAD TO PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.
- CAUTION MUST BE TAKEN WHEN OPERATING THIS APPLIANCE TO MINIMISE RISK OF FIRE.
- REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER FUNCTIONING OF THIS APPLIANCE.
- AFTER ANY SERVICING OR ADJUSTING OF GAS CONNECTED COMPONENTRY, GAS LEAK TEST MUST BE CARRIED OUT TO ENSURE THERE ARE NO GAS LEAKING HAZARDS.
- ENSURE ANY TRANSIENT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE ENSURING ANY POSSIBLE DAMAGE TO THE APPLIANCE OR COMPONENTS/PARTS THAT MAY HAVE BEEN SUSTAINED DURING TRANSPORTATION IS REPORTED TO THE MANUFACTURER.
- THIS APPLIANCE IS NOT INTENDED TO BE USED IN A MARINE ENVIRONMENT.
- ENSURE APPLIANCE IS INSTALLED IN A STABLE POSITION.
- **ENSURE THE TOP LID IS LEFT OPEN WHILE COOKING.**

FAILURE TO DO SO WILL VOID THE B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.

Installation Instructions

Regulations

This appliance **must** be installed to the requirements of AS 5601 – Gas installations, local gas authorities, local building codes and the manufacturer's installation instructions.

Data Label

The data label is located on the front of the appliance. This appliance is suitable for Natural Gas only. Please ensure that the gas supply matches the Data Label ensuring that the gas supply is correct for the appliance being installed and that adequate supply pressure and volume is available – refer to appliance data plate for MJ/h consumption, injector sizes of main burners/pilots, etc.

Ventilation

This appliance must be installed under an extraction hood. Ventilation must be in accordance with AS 5601/AG 601-Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper fluing and to maintain temperature of immediate surroundings within safe limits. It is **compulsory** that this appliance is installed under an approved canopy or other approved ventilation.

The appliance shall be installed with an exhaust system comprising a hood and duct system. The hood shall be made of a material which is impervious to fat, grease and vapour. It shall be constructed so it can be readily and efficiently cleaned. Its inside faces shall be smooth and free of obstructions and all joints shall be grease tight.

The hood shall be located so as to effectively ventilate the oven and shall extend at least 150 mm beyond the perimeter of the steamer. The exhaust duct system shall be adequately sized and shall not get connected to any other ventilating or exhaust system.

As suitable grease trap shall be provided to prevent grease vapour entering the exhaust system and shall be located to avoid constituting a fire hazard and be readily accessible for regular cleaning.

(please refer to AS/NZS 5601 clause 6.10.2.2 to verify clearances for ventilation.)

B&S units can be installed in a domestic environment provided the installation is strictly in accordance with the manufacturer's instructions and as per the AS/NZS5601.1 (please refer to the latest version when released). The installation of the unit must comply with clauses 6.2.4, 6.10.2 and 6.10.1.15 and an exhaust system shall be installed according to AS1668.1 and AS1668.2 interlocked to the gas supply. B&S shall not be responsible for any unauthorized and/or non-compliant installations and will void the warranty.

Combustible Surfaces

Clearances to combustible surfaces must be in accordance with AS/NZS 5601.1 - *Gas Installations, clause 5.12.4.5*. Install on a flat/level floor. Where the floor is not fire resistant, a fire resistant material shall be put under the appliance which shall have a fire resistance rating at least equal to that of 10mm millboard. The material shall extend at least 50mm beyond the edge of the appliance.

This appliance shall be installed on a level surface with and a clear space of 200mm must be kept between the rear of the appliance and any combustible surfaces.

Please refer to table 6.9 and 6.10 in AS 5601.1. clause 6.10.2.2 and 6.10.2.3. Table 6.10 (2013 version) is given below. (Please refer to the latest version when released)

MINIMUM CLEARANCE AROUND COOKING SURFACE AREA

The clearance to combustible surfaces from commercial catering equipment shall be as specified in the appliance manufacturer's instructions and shall not be less than the clearance specified in the table below.

	Cooking surface area	Minimum clearance in mm
A	Above the cooking surface of a gas appliance	600
B	Subject to C from a cooking surface area having an open flame cooking appliance and no means of preventing cooking vessels from overhanging the edge of the gas appliance	250
C	From the side of a cooking appliance where the combustible surface is at least 100mm below a cooking surface area	50
D	From a gas appliance flue way or rear of the gas appliance with a splashback	50
E	From the rear or side of a gas appliance which is not an open flame gas cooking appliance	50

Notes:

1. The cooking surface area is defined as being that part of the gas appliance where cooking normally takes place and does not include those parts of the gas appliance containing control knobs.
2. These clearances do not apply where an adjacent surface is of a non-combustible material or is combustible but protected with a fire-resistant material. The fire-resistant material may be covered by ceramic tiles or stainless steel to meet appropriate requirements relating to health protection.
3. Care should be taken where a combustible surface is covered by a non-combustible material for example, covering a combustible surface with stainless steel will not prevent heat transfer, and in some circumstances hazardous situation could arise.

Gas Connection

Unpack the appliance and remove any protective coating.

The gas connection is located at the front left hand side approximately 180mm from the floor. The inlet is to the regulator which is a Maxitrol ¾" regulator. Connect to the gas supply using rigid gas piping.

For pipe sizing details refer to AS 5601/AG 601- Gas Installations.

BEFORE CONNECTING NEW PIPE TO THIS APPLIANCE, THE PIPE MUST BE BLOWN OUT THOROUGHLY TO REMOVE ALL FOREIGN MATERIAL. FOREIGN MATERIAL IN THE BURNER AND GAS CONTROLS WILL CAUSE IMPROPER AND DANGEROUS OPERATION.

Light the burner and check test gas pressure at the outlet of the regulator.

Pressure Test point

All appliances that are dispatched from our factory are tested and adjusted according to the specifications for the required gas type. The regulator may require adjustment to achieve required gas pressure.

Check the burner pressure at the test point on the regulator. The test point pressure should be adjusted to 1.00 kPa – Natural gas with the burners operating at maximum.

Before Leaving - Commissioning

Check **all** connections for gas leaks with soap and water. **Do not** use a naked flame for detecting leaks.

Ignite the pilot and main burners to ensure correct operation of gas valves, burners and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method of operation. Ensure that this instruction manual is left with owner of the appliance.

In the event the appliance fails to operate correctly, check the following;

1. Data plate to ensure correct gas type and pressure (adjust if necessary)
2. Adjust aeration by adjusting air shutter located at the front of the venture of the main burner.
3. Injector sizes – check against data plate and installation manual
4. View pilot size and adjust if required.

In case appliance fails to operate correctly after all checks have been carried out, please contact;

B&S Commercial Kitchens Pty Ltd

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Reservoir VIC 3073

Tel.: + 61 3 9469 4754 Fax.: + 61 3 9469 4504 E-mail: info@bscommercialkitchens.com

Operating Instructions

WARNING



- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance.
- Prior to lighting, smell area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommended the operator to also smell the floor around the appliance).
- In the event you smell gas: **DO NOT** light any appliance. **DO NOT** touch/ operate any electrical switch or phone in your building. Call local gas supplier **immediately** and follow their instructions.
- **Use gloves while handling the top lid or the door**

Figure 1: Duck Oven – Knowing Your Appliance

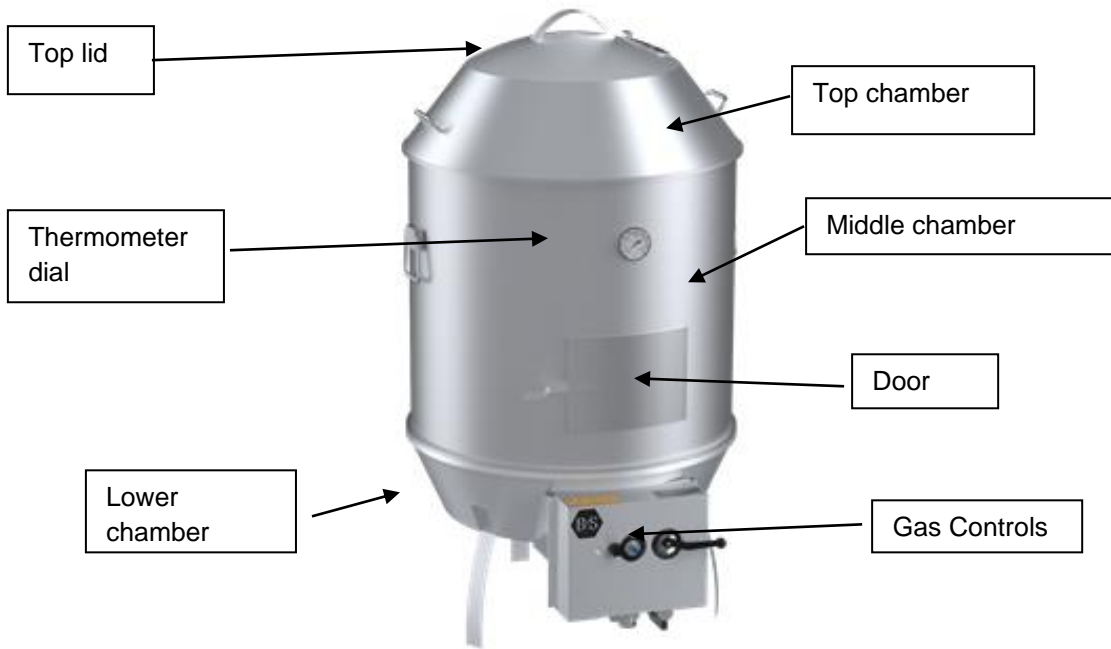
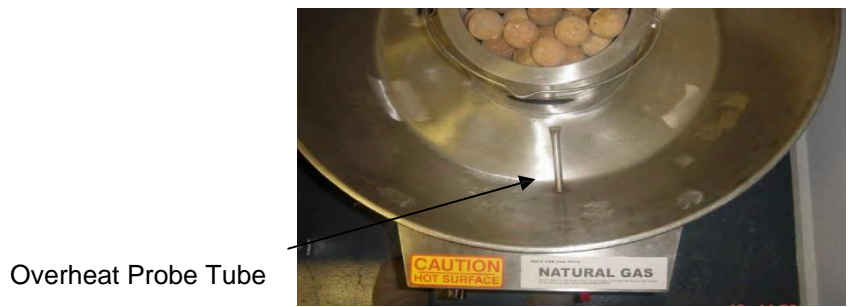


Figure 2: Aerial View – Overheat Probe Tube

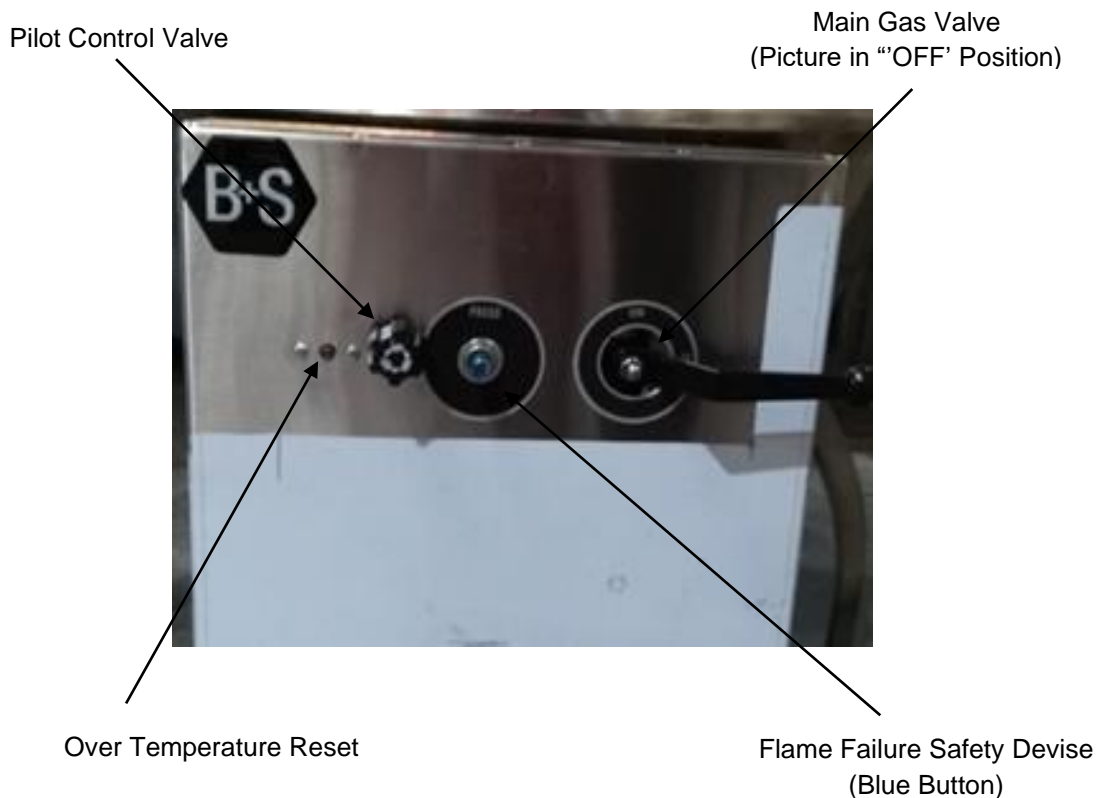


Important: Please fill bottom of the unit with water to cover the probe prior to operation

Lighting Instructions

1. Turn the main control to “OFF” position.
2. Turn pilot cock to “ON”.
3. Depress blue button and light pilot manually.
4. Hold blue button in for approximately 15 seconds.
5. Observe the pilot is established. If pilot does not establish, wait five minutes and repeat steps 1-5.
6. Turn main gas “ON”.

Figure 3: Control Panel



Shutdown Procedure

1. Turn main gas valve to “OFF”
2. Turn pilot control valve clockwise to turn “OFF”
3. Observe pilot flame is extinguished.

NOTE: This appliance should burn with a blue flame. If the appliance is not burning with a blue flame adjust the aeration shutter located under the appliance base either clockwise or anti clockwise until the flame has a blue tip.

If the appliance is burning with a yellow flame and cannot be adjusted to burn correctly please turn the appliance off and contact B&S Commercial Kitchen Appliances Pty Ltd or their authorised service agent.

Duck Cooking Operating Procedure

1. Fasten ducks with stainless steel hooks and suspend from the iron ring of the duck oven located on the upper chamber.
2. Then ensure the upper lid is then closed tightly with the upper chamber “viewing” port.
3. Turn the main gas control to the highest flame setting and start cooking the ducks for approximately five minutes.

4. Adjust the flame down as required from the original flame and cook for approximately forty five minutes or until the ducks are fully roasted.
5. Whilst cooking during the slow cook cycle, the operator should check the produce every fifteen minutes via the middle chamber viewing port.

NOTE: Cooking time/s may vary on size of ducks.

Maintenance and Care

To ensure longevity and continued performance efficiency of your appliance, a good cleaning and maintenance program is paramount. In general the use of steel wool abrasive cloths/cleaners/powders **should not** be used to clean this appliance.

Daily Checks & Service

- Look for any foreign materials in burner area, leaks, damaged knobs and any other signs that the appliance is not ready and safe for operation.
- Inspect burner area and ensure pilot is in position near the burner, and that the pilot flame when ignited is blue in color and approximately 10-20mm in length. Ensure pilot flame is in contact with thermocouple. Call the manufacturer if you see any problems. Always ensure that the area surrounding the pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Drain the fat by opening the drain valve at the right hand side of the main gas valve and allow draining into a tray or vessel.
- Remove and thoroughly wash all accessories with warm soapy water.
- Wipe clean all external and interior surfaces that are readily accessible.
- The cooker base may be cleaned with a damp cloth and mild soap or detergent. The appliance base should **never** be immersed into water for cleaning.

Yearly Checks & Service

- **The appliance should be inspected and adjusted periodically by a qualified service person as part of any kitchen maintenance program. B&S recommends that this appliance is inspected at least annually by an authorized service technician as follows;**
 - Inspect the appliance inside-out for excessive build-up of any fats, oils and foodstuffs. Inspect that the burners and other components (i.e. pilots, thermocouples, etc.) are in good condition and functioning properly.
 - Inspect all gas connections for leaks and ensure all connections are tightened properly.

In case of difficulties, contact B&S Commercial Kitchens Pty Ltd or their authorised service agent.

Servicing Instructions



WARNING!

- Servicing shall be carried out by authorized personnel **only**. Failure to do so will void the B&S warranty and may result in damage to equipment or injury to personnel.
- Before commencing any disassembly/ assembly of gas controls, please ensure the gas supply is turned off (isolated).

FAILURE TO DO SO WILL VOID B&S WARRANTY AND MAY RESULT IN DAMAGE TO EQUIPMENT OR INJURY TO PERSONNEL.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing;

- Incomplete ignition of burner/Burner failing to keep alight.
 - Check burner is not blocked.
- Yellow tipping of the burner flame.

- Check aeration of burner.
- Gas valves which are difficult to turn.

Table 3: Troubleshooting

Fault	Possible Cause	Checks
Pilot light not igniting	Blockage of pilot	Check pilot injector is not blockade as described in servicing instructions – pilot and flame safeguard
	Adjustment of pressure from flame failure control	Check gas pressure to pilot as described under servicing instructions – adjustments
Pilot light not establishing	Positioning of thermocouple	Check connection of the thermocouple to the control is not loose
	Faulty Thermocouple	Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty flame failure control valve	Contact manufacturer
Pilot established, main burner not lighting	Faulty thermocouple	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer
Burner turning off	Activation of over-temperature control valve	Ensure probe is covered in water, undo protective cover for over-temperature cut-out device and press red button to reset

To obtain further service information concerning this appliance, please contact;

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57 Plateau Road

Reservoir VIC 3073

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E-mail: info@bscommercialkitchens.com



STANDARD WARRANTY CONDITIONS

B&S Commercial Kitchens Pty Ltd of 57 Plateau Road, Reservoir, Victoria (hereinafter called 'B&S') undertakes by this warranty, that B&S or its agent will pay for the cost of labour and parts which B&S or its agent find defective for: K+ Range - eighteen (18) months from date of installation/hand over for projects.
B+S Black Range – twenty four (24) months from date of installation/hand over for projects.
Verro Range – thirty six (36) months from date of installation/hand over for projects.
The liability of B&S under this warranty is limited to the repair or replacement of defective goods or components. All other costs including, without limitation, cartage, carriage and installation shall be borne by the purchaser.

IMPORTANT

Prior to requesting a service call, please be sure that cooking equipment is being used and maintained in accordance with the instruction manual provided with your cooking equipment. Please also be sure that your cooking equipment has been installed in accordance with the manual by a qualified installer. All cooking equipment must be commissioned by installer upon completion of installation. Failure of these procedures will result in non-warranty service costs.

Warranty labour is supplied free of charge during business hours (8 a.m. to 4 p.m. AEDST) Monday to Friday. Should warranty work be requested outside of our normal working hours, a labour charge will be applied equivalent to a normal hour rate, with out of hours penalty rates. Penalty rates amount must be borne by the purchaser. Claims for non-covered parts, no faults found, travel over 100km or other items outside our standard terms and conditions will be chargeable. Note: Any extra time spent on site due to required inductions etc. is not covered by warranty.

1. This warranty applies only for mainland Australia and Tasmania, and does not cover any service consequent upon accident, alterations, misuse, fire, flood or act of God. Warranty for New Zealand is twelve (12) months parts and labour for K+, B+S Black & Verro Ranges.
2. This warranty is valid only if the appliance has been installed in accordance with local regulations by a duly authorised person, and the B&S installation instructions provided with the appliance. If in doubt, please contact B&S or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by B&S or for the operation outside the technical specifications of the appliance.
3. This warranty is conditional upon the appliance being used in normal commercial catering operations.
4. This warranty is the only express warranty given by the Company. No person has authority to change or to add to these obligations and liabilities.
5. The Company has the right to determine whether or not a fault is caused by faulty workmanship or material or that any part is defective.
6. This warranty does not apply to any loss suffered through or resulting from the non-operation or the ineffective operation of the cooking appliance or any part of the cooking appliance.
7. This warranty does not extend to goods and components thereof manufactured either entirely or substantially of glass or similar substances, light globes, infrared or quartz tubes and electrical controls or elements.
8. While the goods are in custody of the seller for investigation or repair, they shall be at the risk of the purchaser and no liability shall attach to the Company, its servants or agents for any damage occasioned to, or loan of, the goods whatsoever.
9. All warranties are non-transferable and are only applicable to the original end user (purchaser).
10. All warranty work must be carried out by a B+S approved service technician.

The Purchaser must give notice to the Company immediately upon it becoming aware of the alleged defect and in any event before the expiration of the appropriate warranty period.

B+S will endeavour to have a service technician on site for all warranty service requests within a 24 hour period or by end of next business day at the latest. All warranty requests must be in writing by either lodging a warranty request through B+S website or be emailing clientservices@bscommercialkitchens.com. Details of installer such as contact name, business name, telephone number and license number must be provided to avoid any delays.

11. Nothing in this warranty, however, shall be construed as affecting any rights you may have under the Trades Practices Act or any other Commonwealth or State Legislation which gives you rights which cannot be modified or excluded by agreement.

12. SPECIAL PROVISIONS – NOT COVERED BY WARRANTY

- Cleaning of spark and ignition sensors is not covered by warranty. Damage caused by oils, water and foodstuffs falling into burners or pilots will not be covered under warranty.
- Cleaning of burners due to blockage of burner orifices caused by foodstuffs and/or oils is not covered by warranty.
- Breakage of pilot knobs, knee valve handles and knee wands are not covered under warranty.
- Thermocouples, piezo leads and ignitors are only covered by twelve (12) months parts and labour across K+, B+S Black and Verro ranges.

- Seizure of gas cocks and knobs.
- Cleaning of blocked drains.
- Damage caused by lime scale and/or corrosion.
- Parts not supplied by B+S or a B+S authorised service technician.
- Damage caused by rodents and insects.
- Scheduled general maintenance.
- Normal wear and tear of parts
- Filters for DSK Deck Steamers

Additional costs are payable for:

Accommodation, cost of transport such as flights/ferries, poor access and waiting times.