



INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



Commercial Yum Cha Heat Exchange Steamer **Model No's.: YCJSF-1HE, CFPSF-1HE, VYCJSF-1HE, VCFJSF-1HE**

Approval No. GMK 10697

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.

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Product Specifications & Introduction

Appliance Name: B&S Yum Cha and rice Roll Steamer
 Also marketed under the brand name B&S Black, Verro & K plus

Manufactured By:	B&S Commercial Kitchens Pty Ltd
Certificate Holder:	57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
Approval Number:	GMK 10697
Gas Type/s:	Natural Gas & Propane gas

We are confident that you will be delighted with your B&S equipment, and that it will become the backbone of your kitchen. To ensure you receive the utmost benefit from your new B&S appliance, there are two important things you can do.

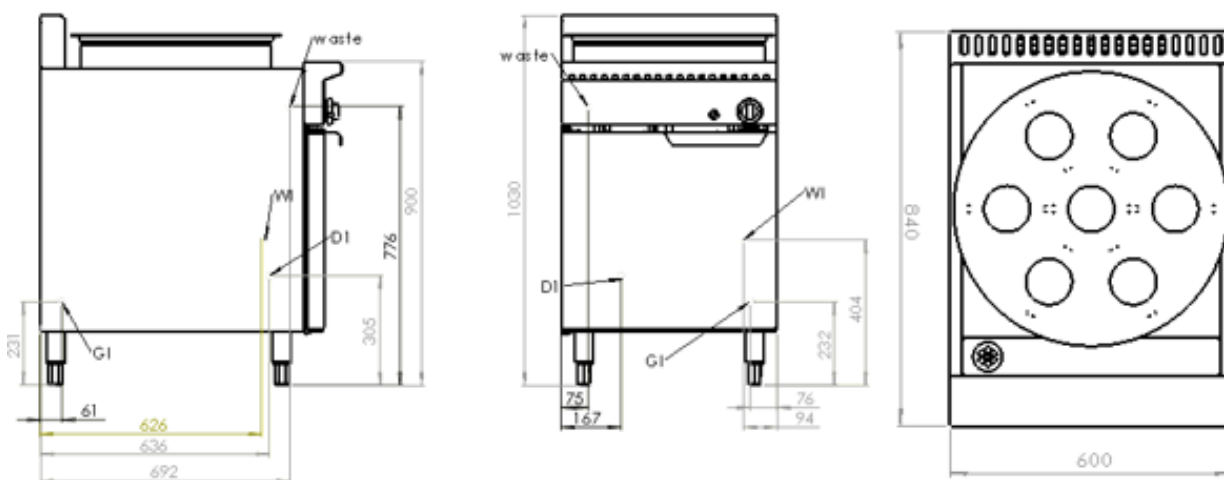
1. Ensure you read this booklet carefully and follow the instruction given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be ensure of any aspect of the operation/performance, servicing and installation of the appliance, please contact your B&S dealer immediately. In most instances a phone call could answer your question.

Table 1: Nominal Terminal Input Rates & Injector Size Orifices

Gas Type	Injector Size Main Burner/Pilot (mm)	Gas Test Point Pressure (kPa)	MJ/h Rating per Burner	Total Nominal Gas Consumption
SIT D3 Natural Gas (NG) (YCJSF)	1.3/0.35	1.00	103	103 MJ/h
SIT D3 Propane (LPG) (YCJSF)	0.70/0.20	2.6	75	75 MJ/h
A63 Natural Gas (NG) (VYCJSF)	1.2/0.35	1.00	87.5	87.5 MJ/h
A63 Propane Gas (LPG) (VYCJSF)	0.70/0.20	2.6	84.4	84.4 MJ/h

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.

VERRO HE Steamer (VYCJSF-1HE)



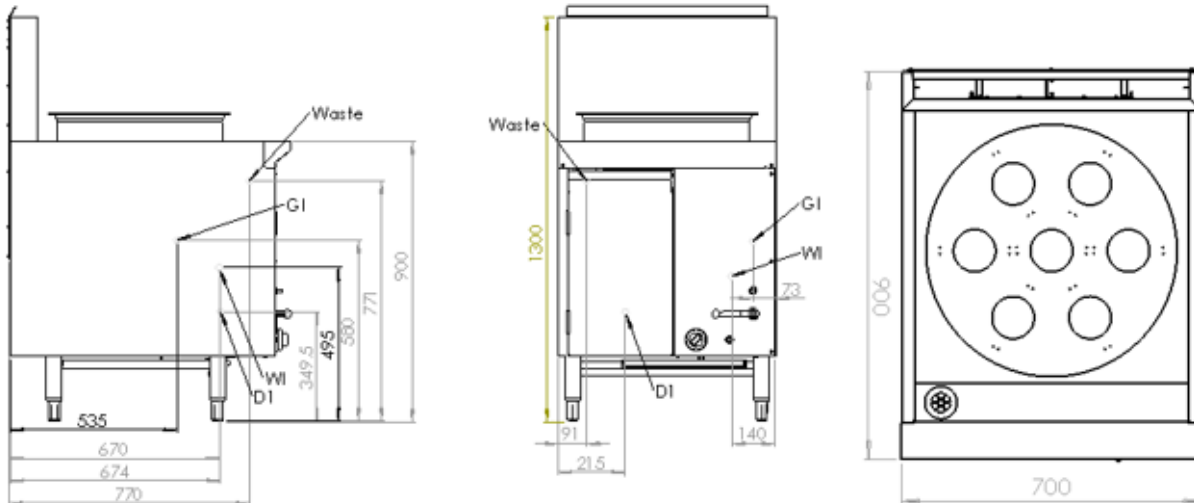
Appliance Minimum:

Height : 1030 mm
 Depth : 840mm
 Width : 600mm

Table 2: Dimensions

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	400 (+/-5)	626 (+/-5)	90 (+/-5) RHS
Gas Inlet (GI)	3/4" male BSP	230 (+/-5)	60 (+/-5)	75 (+/-5) RHS
Over Flow (D1)	1 1/2" male BSP	305 (+/-5)	635 (+/-5)	165 (+/-5) LHS
Waste (D2)	3/4" BSP	775 (+/-5)	690 (+/-5)	75 (+/-5) LHS

B+S Black HE Steamer (YCJSF-1HE)



Appliance Height = 1300 mm
 Appliance length = 700mm
 Appliance depth = 900mm

Table 3: Dimensions

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (WI)	1/2" Copper	495 (+/-5)	670 (+/-5)	140 (+/-5) RHS
Gas Inlet (GI)	3/4" male BSP	580 (+/-5)	535 (+/-5)	75 (+/-5) RHS
Over Flow (D1)	1 1/2" male BSP	350(+/-5)	670 (+/-5)	215 (+/-5) LHS
Waste (D2)	3/4" BSP	770 (+/-5)	770 (+/-5)	90 (+/-5) LHS

IMPORTANT WARNINGS



ENSURE ANY TRANSIT PROTECTION IS REMOVED BEFORE INSTALLING THE APPLIANCE.

THIS APPLIANCE IS NOT INTENDED TO BE INSTALLED OR USED IN A MARINE ENVIRONMENT. ENSURE APPLIANCE IS INSTALLED IN A STABLE POSITION.

INSTALLATION AND SERVICING SHALL BE CARRIED OUT ONLY BY AUTHORISED PERSONNEL.

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

Please note that checking and adjusting of burner pressures on commercial catering appliances is an obligation of gasfitters.

The relevant legislation is as follows from the **Plumbing Regulations 2008** administered by the **Victorian Building Authority**:

Gas fitting work defined

- (1) Gas fitting work is the construction, installation, replacement, repair, alteration, maintenance, testing or **commissioning** of any pipe, **appliance**, flue, fitting, apparatus, control or other item that is involved with the supply or use of gas and that is fitted downstream of the outlet of a customer billing meter or a consumer's gas storage container

As per **AS/NZS5601.1**, clause 6.11.1, this gas appliance must be **commissioned** by a suitably authorized person who;

- (a) Installed the appliance when gas is available at the time of installation; or
- (b) Makes gas available to the appliance if gas was not available at the time of installation

As per **AS/NZS5601.1**, clause 6.11.3, the commissioning of this appliance shall take **full account of special design features, the manufacturer's instructions and the appliance safety requirements**.

As per **AS/NZS5601.1**, clause 6.11.4, the commission of this appliance shall include all of the following;

- (a) **Testing and purging** of the appliance and installation as appropriate.
- (b) Checks to ensure the appliance is in **safe working order**.
- (c) Ignition of each **burner** of the appliance and where necessary adjustment, in accordance with the **manufacturer's instructions**.
- (d) Testing of **flue** performance.
- (e) Testing of all **safety devices** for correct operation.
- (f) **Instruction** of the consumer, where available, on the safe and correct operation of the appliance and any auxiliary equipment.
- (g) Handing of the appliance **operating instructions** to the consumer, or if the consumer is not present, leaving the instructions in a suitable location on the premises.

Installation Instructions

Regulations

This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS 5601 – Gas Installations and any other statutory regulations.

Data Label

The data label is located on the top left hand side of the control panel or on the inside of the door. Please ensure that the gas supply matches the data label

Ventilation

This appliance should be installed under a proper extraction hood. Ventilation must be in accordance with AS5601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. It is **compulsory** that this appliance is installed under an extraction hood.

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 steamer 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, solid, fire proof base.

Leave at least 200mm between the appliance and the side and rear walls if it is combustible.

When the unit is plinth mount model, it must be mounted on non-combustible surface, no deeper than 700mm and at least 100mm high.

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 on D3 Unit

The gas connection is male 3/4" BSP and is situated at the rear of the appliance below the main body frame. It is situated 75mm from the right-hand side of the appliance, 535mm from the rear of the appliance and approximately 580mm from the floor. The appliance can be connected with rigid pipe as specified in AS5601. For fixed installation models we recommend connection with 20mm copper tube and an Australian certified isolating valve. For models fitted with lockable wheels/castors an Australian certified stainless steel braided flexible hose of adequate internal diameter must be used. The fitting of the hose must comply with the relevant sections of gas installation code AS/NZS 5601. A restraining chain or wire must be fitted. We recommend a maximum length of 1.5 M for the flexible hose. When the appliance is in position all of the wheels/castors must have the built in lock on to prevent any movement of the appliance. An Australian certified isolating ball valve must also be fitted.

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.

Water and Drainage Connection

The water inlet and water drains can be routed through either the rear or base of the unit. Water isolation valves are fitted to all water inlets. Ensure water is flushed through before final connection.

Appliances installed with lockable wheels or castors should have appropriate flexi hose (according to the Australian standards) for water connection.

Water waste outlet is located on the left-hand side of the waste gutter of the appliance. The water inlets and water drains should be connected with rigid copper pipes. **Plastic/PVC piping should not be used for connection of waste outlet which will void warranty if done so**

Pressure Test Point

The pressure test point is located on the regulator. The test point pressure should adjusted to 1.00 kPa for Natural Gas or 2.60 kPa for Propane Gas with the burners operating at maximum.

Before Leaving

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 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.

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

B&S Commercial Kitchens Pty Ltd

57 Plateau Road

Reservoir VIC 3073

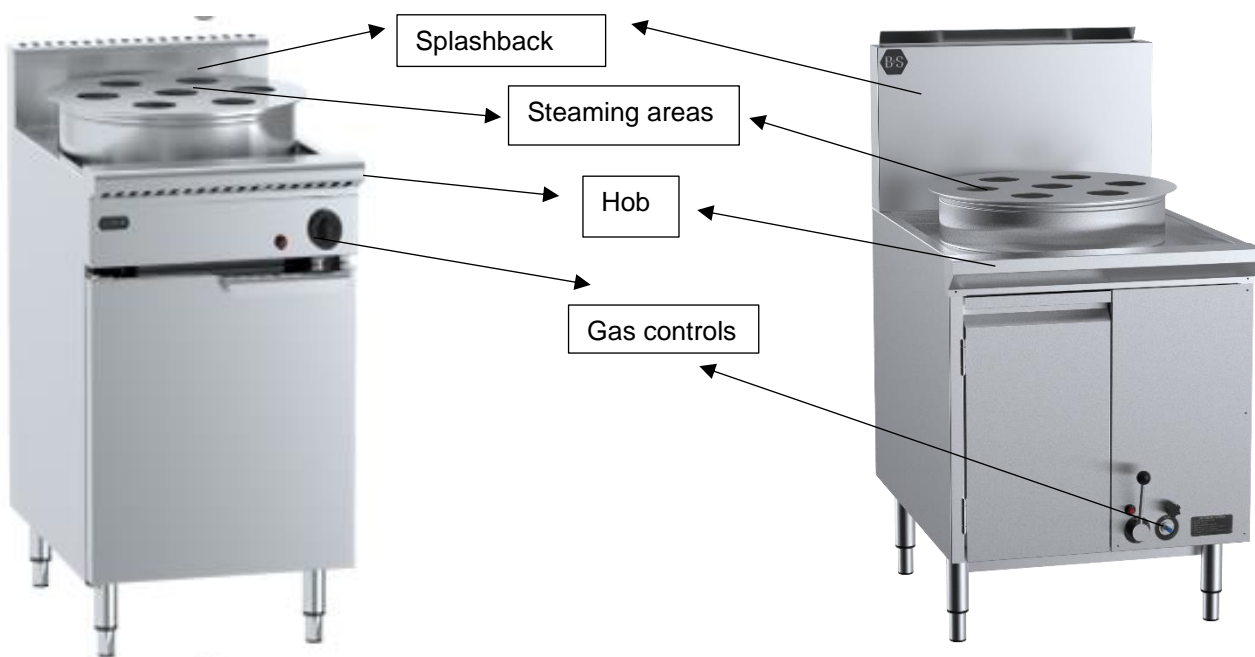
Tel.: + 61 3 9469 4754 Fax.: + 61 3 9469 4504 E-mail: info@bscommercialkitchens.com

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.



a) Rice roll plate

b) Yum Cha Plate

Warning!

ENSURE WATER TANK DRAIN VALVE IS FULLY CLOSED AND WATER TANK DRAIN VALVE IS ACCESSED BY TURNING RED GATE VALVE HANDLE CLOCKWISE (LOCATED UNDERNEATH THE RIGHT-HAND SIDE OF THE APPLIANCE) BELOW MAIN WATER TANK.

Lighting Instructions for SIT D3 Unit

1. Turn main gas valve to 'OFF'.
2. Turn pilot valve anti-clockwise to 'ON' position.
3. Depress blue button on flame failure control and light pilot by pressing piezo igniter (red button) several times.
4. When pilot is alight, keep holding down the blue flame failure button for approximately 15 seconds.
5. Observe the pilot flame is established. **If pilot flame goes out wait five minutes and repeat steps 1 to 4.**
6. Turn main gas valve to 'HIGH'.

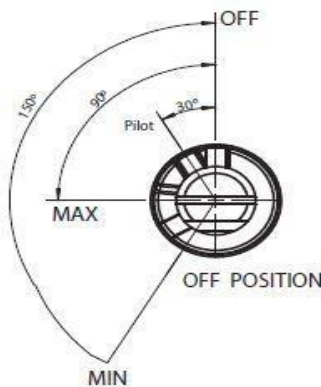


Shutdown Procedure

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

Lighting Instructions for A63 Valve

1. Turn main gas valve 30° and push to start pilot gas flow.
2. Press piezo igniter several times.
3. When pilot is alight, keep holding down the main gas valve knob for approximately 15 seconds.
4. Once pilot flame is established, release pressure on main gas knob and turn the knob 90° anti-clockwise to High, or 150° anti-clockwise for Low.



Shutdown Procedure

1. Turn main gas valve to 'OFF'.
2. Observe pilot and main burner flames are extinguished.

Warning!

WHEN REMOVING LIDS FROM STEAMING AREAS, ALWAYS ENSURE MAIN GAS CONTROL IS TURNED TO THE 'OFF' POSITION. THIS IS TO ENSURE THAT THE FLOW OF STEAM IS MINIMISED WHILST THE LIDS ARE REMOVED. FAILURE TO DO SO MAY RESULT IN PERSONAL INJURY.

Maintenance Schedule

Daily Checks & Service

- Look for any foreign materials in burner area, leaks, damaged knobs and any other signs that the steamer 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 area surrounding pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Clean the exterior surfaces of the Yum Cha / Rice Roll steamer with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
- Ensure the primary water drain (located in the front gutter - pictured below), and steam outlet (refer picture below) are cleared of any food stuffs.



Weekly Checks & Service

- If not done a daily basis - Ensure Yum Cha / Rice Roll plate is cleaned by submerging and soaking in warm water with a mild detergent and gently wiping any excessive fats and foodstuffs.
- Ensure water tank is emptied on a weekly basis. Water tank drain valve is accessed from underneath the appliance and turning red gate valve handle anti-clockwise (located on the right hand side below main water tank). Turn drain valve clockwise to stop.
- 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 area surrounding pilot and thermocouple is clear of any fats, oils or foodstuffs.
- Water has to be emptied from the tank periodically. If scales have been developed inside the tank, a mild descaler can be poured in through the threaded pipe which will be exposed after removing the steaming plate and the vent.

Yearly Periodic 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 a 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.
- Ensure burner pressure is in accordance with that specified on the data plate of the appliance.

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

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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.

- Yellow tipping of the burner flame.
- Burner failing to keep alight.
- Gas valves which are difficult to turn.

Gaining Access to Gas System on D3 Unit

To gain access to gas system/components;

- Undo nut (by turning anti-clockwise) located on the front of the flame failure valve (blue button)
- Remove knob off pilot valve by gently pulling forward.
- Remove nut located centrally on the main gas valve (red handle).
- Remove over temperature reset protective cover (small black nut to the right of the pilot light) by turning clockwise. Then remove nut by turning anti-clockwise.
- To remove piezo ignition, remove piezo lead located behind front panel.
- Remove front panel by removing screws located on either side of the front panel.
- Gently lift front panel upwards slightly and then outwards.
- REASSEMBLE IN REVERSE ORDER.
- Should removal of the front hob be required. Undo screws located on the left and right hand side of the front panel (as well as two screws on the inner side of the gutter—if fitted).
- REASSEMBLE IN REVERSE ORDER

Removal of Burner for Service (Applicable for Both D3 & A63 Units)

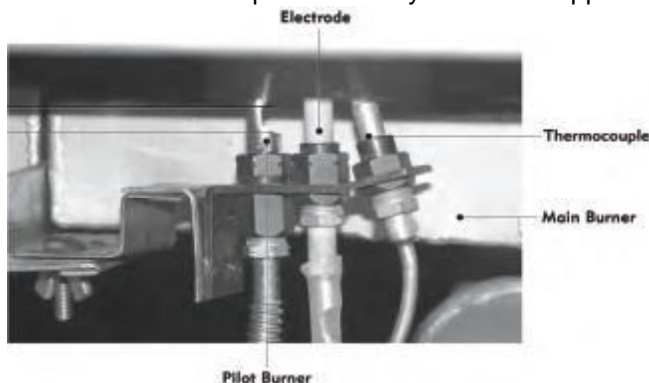
Follow procedure described under GAINING ACCESS TO GAS SYSTEM

- Undo barrel union located at in the centre of the appliance after the main gas valve of the gas manifold.
- Remove burner support screw by undoing wing-nut located underneath the burner support bar.
- Gently lift burner upwards slightly and pull burner outwards.
- REASSEMBLE IN REVERSE ORDER.

Pilot and Flame Safeguard

- Access to the D3 unit pilot assembly is gained by removing the two wing-nuts located to the left of the pilot assembly which secures it to the burner support bar, and gently pull forward to gain greater access. Access to the A63 Unit pilot assembly is by removing the two wing-nuts securing the burner assembly to the burner support tabs and gently sliding the burner to the front of the unit.
- To service/remove the thermocouple;
 1. Undo the nut located underneath the thermocouple at the pilot assembly and gently pull thermocouple downwards.
 2. Remove thermocouple from flame failure valve by unscrewing.
 3. Reassemble in reverse order.
- To service/remove pilot burner;
 1. Undo nut located underneath the pilot burner on the pilot assembly.
 2. Gently pull down pilot flexible gas tube.

3. Remove injector from pilot and clean (if required).
 4. Reassemble in reverse order.
- To service/remove pilot ignition electrode;
 1. Gently pull down protective sleeve where piezo lead meets pilot electrode.
 2. Remove piezo lead from pilot electrode.
 3. Undo nut located underneath the pilot electrode on the pilot assembly.
 4. Pull electrode downwards.
 5. Reassemble in reverse order.
 - Reassemble pilot assembly to burner support bar in reverse order.



Ignition System

- The piezo ignition system comprises of three parts; the piezo igniter, the piezo lead and electrode.
- To service/remove piezo igniter;
 1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 2. Undo nut located behind front panel securing piezo igniter to front panel.
 3. Push the piezo igniter outwards from behind the front panel.
 4. Reassemble in reverse order.
- To service/remove piezo lead;
 1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 2. Gently remove protective sleeve where piezo lead meets pilot light igniter.
 3. Remove piezo lead from pilot electrode by pulling downwards.
 4. Reassemble in reverse order.
- To service/remove pilot ignition electrode;
 1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 2. Follow instructions as described under PILOT AND FLAME SAFEGUARD—Service/remove pilot ignition electrode.

Over-Temperature Cut-Out Device on D3 Unit

To service/remove over-temperature cut-out device;

1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
2. Remove protective black cover covering the over temperature reset button located at the front of the appliance by turning anti-clockwise.
3. Undo locknut located underneath protective cover with spanner by turning anti-clockwise.
4. Remove overheat from front panel by gently pulling over temperature control outwards from the rear of the front panel.
5. Remove wires connecting to over-temperature control by gently pulling plug connectors away from pins located at the rear of the over-temperature control.
6. Remove over temperature capillary bulb from the sleeve located on the left hand side of the main water tank.
7. Reassemble in reverse order.

Water Supply Tank

- Turn of water supply valve to the appliance.
- Empty water tanks as described in the appliance operating instructions.
- To service/remove the water feed tank;
 1. Undo water feed pipe inlet by undoing compression fitting located at the bottom of the water feed tank on the left hand side.

2. Undo water compression fitting (located on the bottom left hand side of the water feeding tank) which feeds into the main water tank.
3. Gently pull the water feed tank outwards for servicing/repairs.
4. Reassemble in reverse order.



To service/remove main water tank, please contact the manufacturer:

Adjustments

- **Pilot**
 1. Remove front panel as described under GAINING ACCESS TO GAS CONTROLS.
 2. To increase gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure devise anti-clockwise.
 3. To decrease gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure devise clockwise.
 4. REASSEMBLE IN REVERSE ORDER.
- **Aeration**
Aeration to burner is fixed and cannot be adjusted.
- **Ignition**
 1. Spark gap is fixed at 8mm from the top of the ignition electrode rod to the head of the pilot.
 2. Should adjustment be required, follow steps outlined under IGNITION SYSTEM in these servicing instructions.

Float Arm adjustment

Float position is already adjusted in house but it might lose its adjustment during transportation. If water is leaking from the top of the refill tank while in operation, please follow the following steps. **(only to be done by an authorized technician)**

- Put the refill tank lid on and try filling up the refill tank to see if water is leaking from the top.
- If water is still leaking, you might have to adjust the float.
- Initially, turn the pilot and the burner off. Discharge some water so that the water is below the water level mark in the refill tank.
- Undo the lock nut and pull the float up to prevent water coming in.

- Now slowly adjust the screw so that water comes in and when it has reached the water level mark, tighten the locknut. If the water level has gone above the mark, you can discharge water from the main tank by operating the ball valve to repeat the process.

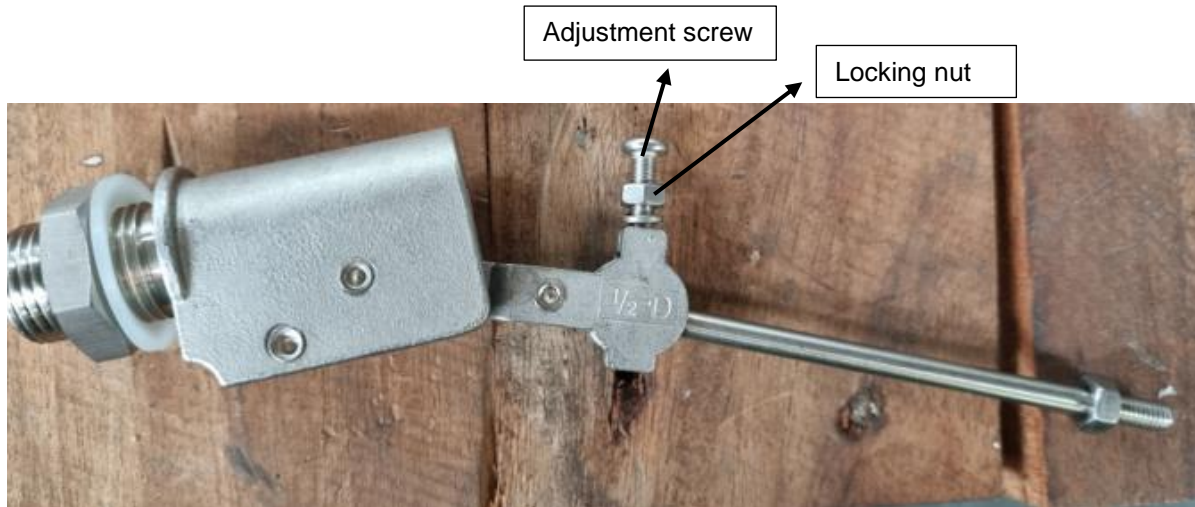


Table 3: Troubleshooting

Fault	Possible Cause	Checks
Pilot light not igniting	Spark ignition faulty	Check ignition systems as described under servicing instructions - adjustments
	Blockage of Pilot	Check pilot injector is not blocked 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	Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty thermocouple	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer
Pilot established, burner not lighting	Faulty ball valve	Contact manufacturer
	Faulty flame failure control valve	Contact manufacturer
Burner turning off	Activation of over-temperature control valve	Ensure water tank is full, undo protective cover for over-temperature cut-out devise and press red button to reset

In case of difficulties or for spare parts, please contact:

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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.

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