



## INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



### Commercial Yum Cha Steamer Model No's.: YCJSF-1(2-3)

Approval No: GMK 10698

Date:17/06/2020

**B&S Commercial Kitchens Pty Ltd**

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**Please ensure this booklet is kept in a safe and prominent location for future reference.**

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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:** YCJSF Series Commercial Yum Cha Steamer  
 This appliance may be branded as B&S Black, K plus

<b>Manufactured By:</b>	B&S Commercial Kitchens Pty Ltd
<b>Certificate Holder:</b>	57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: info@bscommercialkitchens.com
	① <b>YCJSF – Yum Cha Steamer</b>
	② <b>Number of steamer holes</b>
	<b>1 – single hole</b>
	<b>2 – two hole</b>
	<b>3 – three hole</b>
<b>Approval Number:</b>	GMK 10698
<b>Gas Types:</b>	Natural Gas and Propane Gas

We are confident that you will be delighted with your B&S Yum Cha Steamer, 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 carefully follow the instructions given. Ensure that this booklet is kept in a safe and prominent location for future reference.
2. Should you be unsure 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 SIZES**

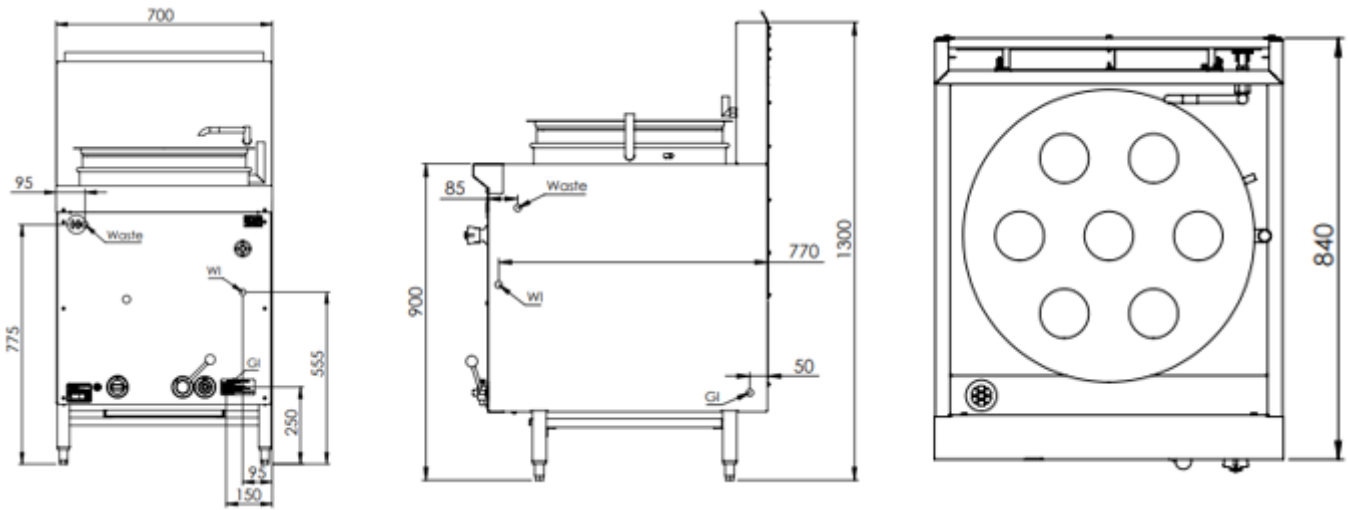
Burner Type	Gas Type	Injector Size (mm)	MJ/h per burner	Test Point Pressure
32 Jet Mongolian Burner	Natural Gas	1.10 (x32)	130	1.00kPa
	Propane Gas	0.60 (x32)	98	2.60kPa

**TABLE 2: STANDARD MODEL GENERAL INFORMATION**

	Weight (kg)	Overall Height (mm)	Overall Depth* (mm)	Overall Width* (mm)
YCJSF-1	150	1,300	840	750

Height over splash back 850mm - 1,300mm + adjustable legs

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 3: PLUMBING CONNECTIONS**

	Connection	Position from Floor (mm)	Position from Rear of Appliance (mm)	Position from LHS/RHS edge of Appliance (mm)
Water Inlet (W)	1/2" Copper	555 (+/-5)	770 (+/-5)	95 (+/-5) RHS
Gas Inlet (G)	3/4" male BSP	250 (+/-5)	50 (+/-5)	150 (+/-5) RHS
Water Outlet/Waste (D)	2" BSP	775 (+/-5)	755 (+/-5)	90 (+/-5) LHS



## IMPORTANT WARNINGS

**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. THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**

**REGULAR INSPECTIONS BY AN AUTHORISED SERVICE PERSON ARE STRONGLY RECOMMENDED TO ENSURE PROPER AND SAFE 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.**

**NEVER STORE ANY FLAMMABLE LIQUIDS/VAPOURS IN THE VICINITY OF THIS APPLIANCE. NEVER SPRAY AEROSOLS NEAR THIS APPLIANCE WHILE IT IS IN OPERATION.**

**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.**

**FAILURE TO FOLLOW THE INFORMATION PROVIDED IN THIS BOOKLET WILL VOID THE 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**

The appliance **must** 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 health and safety regulations, local authority, gas, electrical any other statutory regulations.

### **DATA LABEL**

The data label is located on the front of the appliance. This appliance is suitable for Natural Gas and Propane Gas. 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 should always be installed under an 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 exhaust and to maintain temperature of immediate surroundings within safe limits. It is **strongly** recommended 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.)

## **COMBUSTIBLE SURFACES**

Clearances to combustible surfaces must be in accordance with AS 5601/AG 601- *Gas Installations, clause 5.12.4.5*. Install on a flat/level, solid, fire resistance 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.

Leave a clearance of at least 200mm between the appliance and any combustible surface.

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 not covered in table 6.9	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**

The gas connection is male 3/4" BSP and is situated at the rear of the appliance below the main body frame. The number of gas inlets corresponds to the number of steamer pot/s the appliance is fitted with. The inlet is to the 3/4" elbow located at the rear of the appliance.

The appliance must be connected with a rigid pipe as specified in AS5601. For fixed installation models connect with 20mm copper tube and an AGA approved isolating ball valve.

For models fitted with lockable wheels/castors an AGA approved 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 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 AGA approved 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.**

## **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 or 2.60 kPa – LPG with the burners operating at maximum.

## **WATER CONNECTION**

The water connection is 15mm copper and is situated at the rear of the appliance below the main body frame. The number of water inlets varies to client's needs. 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 (50mm connection). 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.**

## **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 as prescribed below 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.**

1. Light the appliance by pressing in the flame safe guard (blue) button and while holding it in turn the pilot burner knob anti-clockwise to "ON".
2. Then press piezo button (red button) several times.
3. Continue to hold in the flame safe guard button for about 25 to 30 seconds.
4. Check through the observation hole whether the pilot is alight.
5. If not repeat steps **A.** to **D.**
6. If it is alight turn main burner valve anti-clockwise to the "ON" position.
7. Check that burner is properly alight.

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

- Data plate to ensure correct gas type and pressure (adjust if necessary)
- Injector sizes – check against data plate and installation manual
- View pilot size and adjust if required.

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

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## OPERATING INSTRUCTIONS

### WARNING!

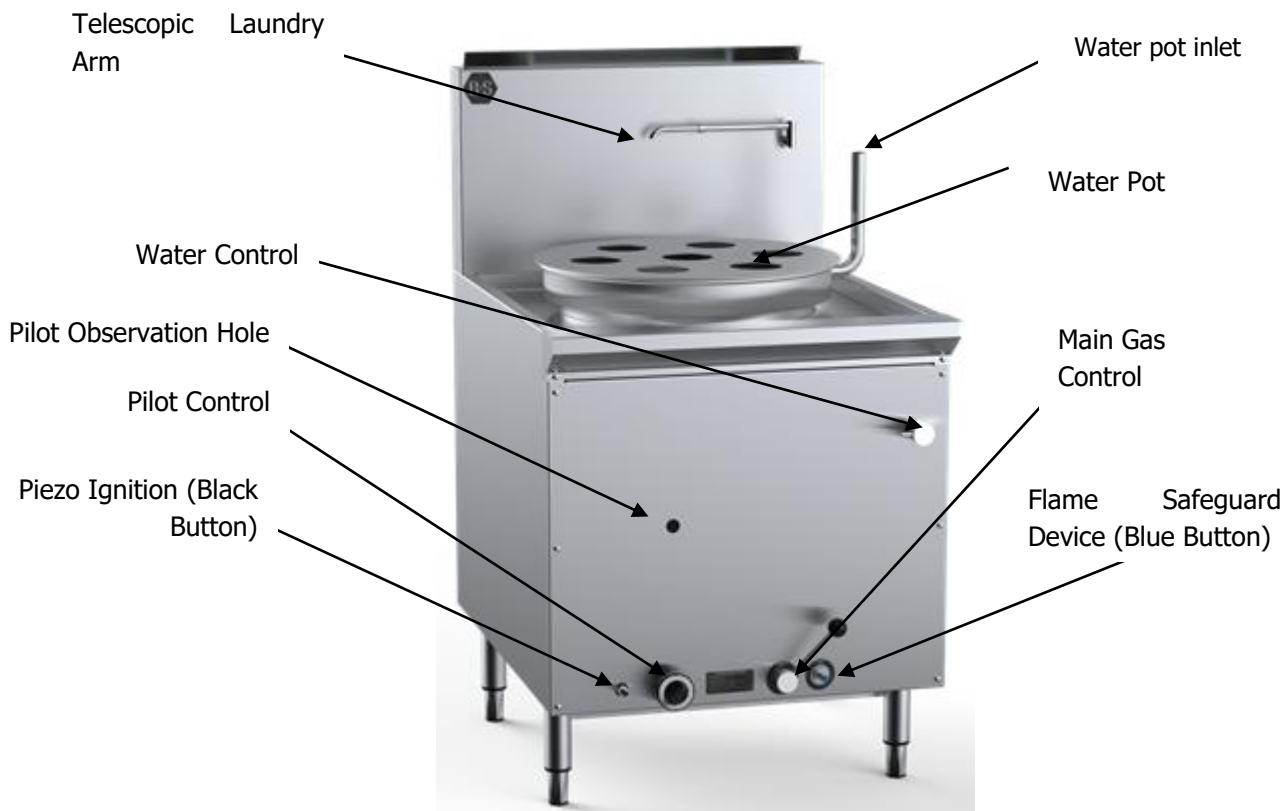


- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- **DO NOT** store or use flammable liquids or items in the vicinity of this appliance.
- Prior to lighting, smell the area surrounding the appliance for gas (please note that as some gas types are heavier than air, we recommend 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 the local gas supplier **immediately** and follow their instructions

### IMPORTANT WARNING!

ENSURE NO OR MINIMAL AMOUNTS OF OIL, WATER AND/OR FOODSTUFFS FALL INTO THE BURNER AREA WHILST COOKING. FAILURE TO DO SO MAY AFFECT THE EFFICIENT AND SAFE OPERATION ON THE APPLIANCE AND **MAY VOID WARRANTY.**

### FIGURE 2: YCJSF SERIES YUM CHA STEAMER – KNOWING YOUR APPLIANCE



### **LIGHTING INSTRUCTIONS**

- A.** To light pilot. Push in flame safeguard button on bottom RHS of front panel.
- B.** Hold pilot in and turn pilot gas cock anti-clockwise to "ON" position.
- C.** Press piezo button on bottom LHS front panel while still holding in the flame safeguard button. Continue to hold in flame safeguard button for 25-30 seconds.
- D.** Check whether pilot is alight by looking through the observation hole at the bottom of the front panel left of centre. If not alight repeat procedure 1. To 3.
- E.** Light main burner by turning the main burner control (red handle) anti-clockwise to "ON" position.
- F.** Regulate size of flame with the burner control.

### **SHUTDOWN PROCEDURE**

- A.** To turn pilot "OFF", turn knob clockwise to 'OFF' position.
- B.** Ensure main burner and pilot are extinguished.

**NOTE:** This appliance should burn with a blue flame. 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 Kitchens Pty Ltd or their authorized service agent.

### **TELESCOPIC LAUNDRY ARM - MANUAL CONTROL**

The telescopic laundry arm serves the purpose of filling the steamer pot with water during the cooking cycle and for cleaning the appliance. To activate;

1. Locate spindle on front panel with 'Spout' sticker located above it.
2. Turn spindle anti-clockwise to activate water from laundry arm.
3. To cease water flowing from laundry arm, turn 'Spout' spindle clockwise.

### **OPERATING PROCEDURE – YUM CHA STEAMER**

1. Turn main gas valve to "OFF".
2. Fill water pot by placing laundry arm over water pot inlet and turning on the water control.
3. Turn main gas valve to "ON".
4. Once water in water pot has boiled, turn main gas valve to "OFF".
5. Place product on Yum Cha plate. If using more than one tier of the Yum Cha support, ensure tiers are securely interlocked.
6. Turn main gas valve to "ON".
7. Position the laundry arm over the water pot inlet and turn on a minimal flow of water to fill the pot whilst in operation.

Once cooking cycle is complete, turn main gas valve to "OFF" position, turn water cooling and laundry arm water supply 'OFF' and remove product.

# IMPORTANT WARNING!

## **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/cleansers/powders **should not** be used to clean this appliance

## **DAILY CHECKS & SERVICE**

1. 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.
2. Inspect burner area and ensure pilots (if fitted) are in position near the burner, and that the pilot flame when ignited is blue in color and approximately 10-20mm in length.
3. If fitted with thermocouple, ensure pilot flame is in contact with it. Call the manufacturer if you see any problems.
4. Always ensure that area surrounding pilot and thermocouple (if fitted) is clear of any fats, oils or foodstuffs.
5. Clean the appliance with a clean, damp cloth soaked with mild detergent to remove any food stuffs, oils, dust and any other materials.
6. The spillage tray located under the control knobs should be removed (by pulling out) and any carbonized foodstuffs and oils should be removed using a clean, damp cloth soaked in a mild detergent.

## **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 table 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 manifold pressure is in accordance with that specified on the data plate of the appliance.
  - 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 authorized service agent.**



## SERVICING INSTRUCTIONS

### **WARNING!**

- Servicing shall be carried out by authorised 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 THE 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
- Pilot is not holding
  - Check connection of the thermocouple to the control is not loose.
  - Check if pilot flame is in contact with thermocouple
- No pilot flame
  - Check main gas valve is in "ON" position.
  - Ensure pilot injector is not blocked
- Gas valves which are difficult to turn

### **GAINING ACCESS TO BURNERS AND PILOT ASSEMBLY**

1. To gain access to appliance burner, and pilot assembly, remove water pot from appliance, ensuring all water is removed. **Note:** Use extreme care when removing water pot as it may still be hot from appliance operation.

### **REPLACING/SERVICING GAS COCKS, THERMOCOUPLES AND PILOT**

2. To remove burner undo bolt at centre of burner which is accessible from the top after lifting out the steamer pot. Undo the two barrel unions just in front of the inlet of the burners and lift out burner.
3. The pilot is situated on the left-hand side inlet of the burner and is accessible from the top. To remove undo a single screw.
4. Flame safeguard, gas cocks and piezo are accessible from the front and can be removed by undoing the respective unions.
5. Water taps are accessible by removing the back cover which is held by three screws either side.
6. 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 A23 valve 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

### **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 device anti-clockwise.
3. To decrease gas pressure to pilot, turn adjustment screw located at the top right hand side of the flame failure device clockwise.
4. REASSEMBLE IN REVERSE ORDER.

<b>FAULT</b>	<b>POSSIBLE CAUSE</b>	<b>CHECKS</b>
Pilot light not igniting	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	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	Position of pilot	Ensure
	Pressure setting of regulator	Adjust pressure to correct pressure
	Is pot in position	Check that main pot is in position
Telescopic laundry arm constantly running	Worn tap washer	Change washers in tap assembly.

To obtain further service information concerning this appliance, please contact manufacturer.

To obtain further service information concerning this appliance, 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](mailto: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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