



## INSTALLATION, OPERATING AND SERVICING INSTRUCTION MANUAL



### DUCK OVEN

Model No.: DR-800

AGA Approval No.; 6785

B&S Commercial Kitchen Appliances 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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## PRODUCT SPECIFICATIONS

Appliance Name: B & S Duck Oven

Manufactured By:	Wing Ming Engineering Co. Ltd
Manufactured For:	B&S Commercial Kitchen Appliances Pty Ltd 57 Plateau Road Reservoir Victoria 3073 Tel; + 61 3 9469 4754 Fax: +61 3 9469 4504 E-mail: b.scka@optusnet.com.au
Model Number:	DR-800
Approval Number:	6785
Gas Type/s:	Natural Gas

TABLE 1: NOMINAL TERMINAL INPUT RATES & INJECTOR SIZES

Gas Type	Injector Size Burner (mm)	MJ/h rating per burner	Test Point Pressure
NG	3.30	60	1.0 kPa

TABLE 2: APPLIANCE DIMENSIONS

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

## 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.

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/hr consumption, injector sizes of main burners/pilots, etc.

### VENTILATION

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 recommended that this appliance is installed under an approved canopy or other approved ventilation.

### COMBUSTIBLE SURFACES

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 the wall. The oven shall be installed so that a clear space of 200mm is maintained between the sides of the oven and any other appliance.

No combustible material shall be closer than 750mm from the appliance.

### GAS CONNECTION

Unpack the appliance and remove any protective coating.

Place the appliance into its installed position and adjust the legs to the right height and stability.

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*.

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;

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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

FIGURE 1: DUCK OVEN – KNOWING YOUR APPLIANCE



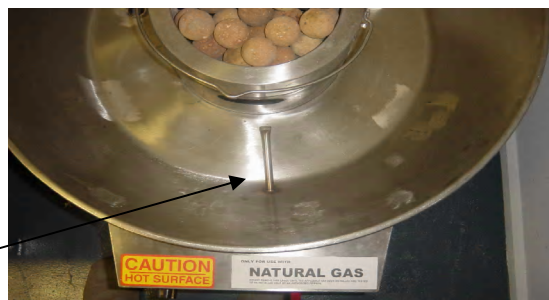
FIGURE 2: AERIAL VIEW – OVERHEAT PROBE TUBE



**IMPORTANT!**

– PLEASE FILL BOTTOM OF UNIT WITH WATER TO COVER PROBE TUBE PRIOR TO OPERATION.

Overheat Probe Tube



**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

Pilot Control Valve

Main Gas Valve  
(Pictured in "OFF"



Flame Failure Safety Device  
(Blue Button)

Over Temperature Reset

**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/cleansers/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.

##### WEEKLY CHECKS & SERVICE

- 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 Kitchen Appliances Pty Ltd or their authorised 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
- 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 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. Adjust positioning of thermocouple to ensure pilot flame is hitting thermocouple
	Faulty thermocouple	Contact manufacturer
	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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