



INSTALLATION, OPERATION AND SERVICE MANUAL BARBEQUE B60 and B90

WARNINGS



IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR DEATH. THE INSTRUCTION MANUAL MUST BE READ CAREFULLY BEFORE INSTALLING, OPERATING OR SERVICING THIS EQUIPMENT



TO BE INSTALLED ONLY BY AN AUTHORISED PERSON IN ACCORDANCE WITH AS 5601, LOCAL AUTHORITY, GAS, ELECTRICITY, ANY APPLICABLE STATUTORY REGULATIONS AND MANUFACTURER REQUIREMENTS.



THIS EQUIPMENT IS DESIGNED FOR COMMERCIAL CATERING PURPOSES AND WILL GENERATE SIGNIFICANT HEAT. HOT SURFACES WILL CAUSE BURNS. A HAZARD AND RISK ASSESSMENT MUST BE UNDERTAKEN BY OWNERS AND ALL OPERATORS MADE AWARE OF THESE.



DO NOT STORE OR USE FLAMMABLE LIQUIDS NEAR THIS APPLIANCE.



DO NOT SPRAY AEROSOLS NEAR THIS APPLIANCE WHILE IT IS IN OPERATION.



INSTALLATION CLEARANCES AS SPECIFIED MUST BE OBSERVED.



IF YOU SMELL GAS, TURN THE UNIT OFF AND THE MAIN GAS SUPPLY VALVE TO THE UNIT. CONTACT YOUR GAS SUPPLIER OR AN AUTHORISED PERSON.



BEFORE TURNING ON THE MAIN GAS SUPPLY, CHECK THE UNIT TO BE CERTAIN THAT ALL THE VALVES ARE IN THE "OFF" POSITION.

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE AND REFERENCE BY ALL OPERATORS.



CONGRATULATIONS

Comcater thanks you for choosing this product and welcomes you to the ever-growing Comcater customer circle. This product has been specifically designed by Comcater to meet a wide range of applications and represents the best quality and highest value equipment.

Please read the instruction manual carefully to ensure the safe and reliable operation and performance of your equipment.

Should you ever require service, you will be supported by Comcater's trained and qualified service network – the largest available.

Comcater assures you of every support and wishes you every business success.

Michael Wood
Managing Director
Comcater

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INTRODUCTION

GENERAL

This equipment, gas fuelled, is designed for commercial catering purposes and incorporates a wide range of features to benefit the customer. It is provided with 4 (B60) or 6 (B90) open Barbeque grill sections (removable for cleaning) which can be placed either flat or be rotated to be tilted and sloping towards the front. This versatility will satisfy a wide range of customer needs.

An optional 275mm solid grill section is available. Only one solid grill plate may be fitted to each Barbeque – each Barbeque must have at least two open Barbeque grill plates fitted.

WARRANTY

This product is warranted for 12 months parts and labour and is subject to the correct installation, operation, maintenance and care of the equipment.

Warranty does not extend to:

- Damages caused in shipment
- Damage as a result of incorrect installation.
- Damage as a result of incorrect operation
- Damages caused by unauthorised service and use of non original parts
- Gas supply issues to the equipment
- Failure resulting from improper maintenance.
- Failure as a result of tampering with, removal of, or changing any preset control or safety device
- Service 'After hours'
- Conditions as defined in Comcater terms and condition of sale

For all warranty work, authorized service and genuine and authorized spare parts, please contact Comcater Service 03 8369 4600.

Please ensure you quote the Model and Serial Number of the unit. The Model and Serial Number of the unit is recorded on the sales invoice. Alternatively, the information is recorded on the front panel and on the data plate located behind the front panel.

GENERAL INFORMATION

INSPECTION

Please inspect the unit on receipt. If the unit is damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered under warranty.

OPERATOR MANUAL

This manual contains important information for your safety and the installation, operation, maintenance and service of this equipment. Please read the manual carefully and ensure all operators of the equipment are aware of the contents and safety requirements.

Warning: You must assess all hazards and risks associated with the operation of the equipment in your environment and advise all operators of these.

INSTALLATION

This equipment must be installed by an authorized person in accordance with AS 5601, local authority, gas, electricity, any applicable statutory regulations and manufacturer requirements.

GAS CONNECTION

The appliance must be connected by an authorized person to the gas type specified on the unit. The gas type is shown adjacent to the gas connection point on the rear panel and on the data plate. **Connect to and use only the correct type of gas.**

GAS PRESSURE

The authorized person installing this equipment must ensure that the gas operating pressure and test point pressure is the same as shown on the data plate and that there is sufficient gas volume.

COMMISSIONING

The authorized person installing this equipment must commission the equipment in accordance with AS 5601 - gas leakage, operational checking, adjustments and instructing the owner on use of the equipment are prescribed requirements.

SPECIFICATIONS

INSTALLATION



THIS EQUIPMENT MUST BE INSTALLED BY AN AUTHORIZED PERSON IN ACCORDANCE WITH AS 5601, LOCAL AUTHORITY, GAS, ELECTRICITY, ANY APPLICABLE STATUTORY REGULATIONS AND MANUFACTURER REQUIREMENTS.

NOTE: INSTALLATION IS THE RESPONSIBILITY OF THE OWNER

Gas Inlet Connection: 3/4" BSP Female.

Gas Connection Point: The gas connection point is located at the rear of the unit (265mm from the right hand side at the base of the unit)
Details are shown in the drawings at the rear of this manual.

Gas Connection: The appliance must be connected by an authorized person to the gas type specified on the unit. The gas type is shown adjacent to the gas connection point on the rear panel and on the data plate. **Connect to and use only the correct type of gas.**

The authorized person installing this equipment must comply with AS 5601 requirements. Prescribed requirements include, commission the equipment, gas leakage testing, operational checking and adjustments.

All units are tested and adjusted at the factory; however, all burners and pilots must be checked at the installed location and adjusted as necessary.

Data Plate: The data plate is located behind the front panel and is accessed by removing the control knobs and then the front panel.

Installation Clearances: The MINIMUM clearance from combustible surfaces is;

Sides 150 mm, and

Rear 50mm

Adequate clearance must also be provided for service.

Stand: The Barbeque is provided with a stand. The Barbeque is positively located on the stand by inter-locks on the underside of the Barbeque.

WARNING: Ensure the Barbeque is positively located on the stand.

Adjustable feet are included on the stand legs and allow the unit to be levelled to the floor in the installed location.

Levelling: To adjust the legs to level the unit to the floor and/or to slightly adjust the height of the unit, raise the front of the unit and adjust the legs (ensure safe work practices). Similarly, raise the back of the unit and adjust the legs. **DO NOT LAY THE UNIT ON ITS BACK. ENSURE THE UNIT IS LEVEL.**



GAS INPUT INFORMATION

MINIMUM GAS SUPPLY INLET PRESSURE

Gas Type	Gas Pressure
Natural Gas	1.13 kPa
LP Gas	2.75 kPa

NOMINAL GAS CONSUMPTION

BURNER (EACH)	NATURAL GAS			PROPANE GAS		
	ORIFICE (mm)	MJ/h	TEST POINT PRESSURE	ORIFICE (mm)	MJ/h	TEST POINT PRESSURE
BARBEQUE (Each)	2.60	34	1.0 kPa	1.50	27	2.60 kPa
PILOT (Each)	.20	.50	1.0 kPa	.20	.50	2.60 kPa

Note: The pressure test point is located on the gas manifold (refer below).

TEST POINT PRESSURE

The pressure test point is located on the gas manifold and is accessed by removing the gas valve control knobs, piezzo igniter leads and the front panel. The test point pressure is shown in the 'Nominal Gas Consumption Table' above and is **set with the two burners operating at maximum setting**.

VENTILATION AND AIR SUPPLY

All gas burners and pilots require sufficient air to operate. For optimum performance and for your safety, it is ESSENTIAL that the equipment, in the installed position, has the proper air and ventilation and the correct exhaust/canopy and air balance. The correct installation and compliance with all regulatory and other requirements is the responsibility of the purchaser/owner.

Please note that a strong exhaust canopy will create a vacuum if there is insufficient replacement air. The amount of air exhausted must be replaced by an equal amount of air.

Airflow to the appliance must not be blocked or restricted (e.g. large objects should not be placed in front of the appliance). The flue must never be covered or restricted in any way.

BARBEQUE MODELS AND OPTIONS

B60 AND B90

Model	Burners	Total Width (mm)	Total Width of Barbeque Plates (mm)	*Optional Solid Grill Section (mm)
B60	2	600	550	*275
B90	3	900	825	*275

* Only one solid grill plate may be fitted to each Barbeque – each Barbeque must have at least two (B60) or four (B90) Barbeque grill plates fitted (Operator Manual refers).

GENERAL SPECIFICATIONS

OVERALL DIMENSIONS AND WEIGHT

MODEL	HEIGHT (mm)*	WIDTH (mm)	DEPTH (mm)	WEIGHT (Kg)
B60				
Assembled on Stand	910*	600	803	110
Shipping	800	730	930	150
B90				
Assembled on Stand	910*	900	803	135
Shipping	800	1030	930	180

* Excluding Backguard – 1125mm including backguard.

Detailed dimensional specifications are shown at the rear of this manual.

OPERATING INSTRUCTIONS

LIGHTING INSTRUCTIONS



DO NOT OPERATE THE UNIT UNLESS IT HAS BEEN INSTALLED AND COMMISSIONED BY AN AUTHORIZED PERSON.



BEFORE TURNING ON THE MAIN GAS SUPPLY, CHECK AND ENSURE THAT ALL THE VALVES ARE IN THE “OFF” POSITION.

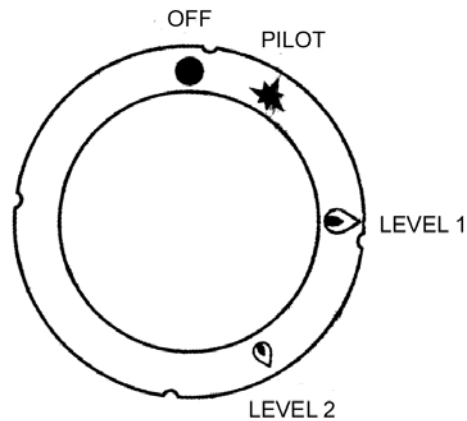


THIS EQUIPMENT IS DESIGNED FOR COMMERCIAL CATERING PURPOSES AND WILL GENERATE SIGNIFICANT HEAT. HOT SURFACES WILL CAUSE BURNS. A HAZARD AND RISK ASSESSMENT MUST BE UNDERTAKEN BY OWNERS AND ALL OPERATORS MADE AWARE OF THESE.

NOTE: Ensure the gas supply to the equipment is turned ON.

NOTE: For your safety, all burners are controlled by a flame failure sensing device. If the device does not sense a flame, gas supply to the burner will be cut.

BARBEQUE BURNERS



Barbeque Burner Control

NOTE: Ensure the gas supply to the equipment is turned **ON**

Pilot Flame Ignition

Starting from the OFF ● position, press the control knob and rotate to the PILOT ★ position.

Press the control knob and then press the piezzo igniter to ignite the pilot flame – repeat until the pilot ignites (the pilot flame can be viewed through the front panel). Keep the knob fully depressed for 15 seconds after the pilot lights.

Release the knob and check the pilot flame stays alight. If the pilot flame did not stay alight, repeat the ignition procedure.

Barbeque Burner Ignition

Slightly depress the control knob and rotate to the LEVEL 1 or LEVEL 2 position.

When the automatic valve senses that the pilot is alight, the gas flow to the main burner is opened.



Pilot Standby Position

To turn the main burner off and keep the pilot ON, slightly depress the control knob and rotate to the PILOT ★ position.

Shut Down/Pilot OFF

Slightly depress the control knob and rotate to the OFF ● position.

NOTE: If the pilot flame were accidentally extinguished, the flame failure safety device would operate and cut the gas flow to the main burners. It would then be necessary to re-light the pilot by following the above procedure.

OPERATOR MAINTENANCE



USE ONLY SUITABLE CHEMICALS AND OBSERVE ALL MANUFACTURER SAFETY REQUIREMENTS FOR SAFE HANDLING AND USE.

Warning: Ensure the appliance is off and the parts are cool to touch.

Warning: Cooking by-products are collected in the channel at the front of the Barbeque and drain in to a removable grease drawer. Cooking by-products may also fall directly in to the grease drawer. Ensure the front channel, drainage hole and grease drawer are cleaned regularly. Ensure the grease drawer is always in position when cooking.

CLEANING BARBEQUE PLATES, RADIANT HOODS AND BURNERS

After each use, clean the open barbeque plates with a sharp grill scraper and/or brush as necessary to remove any excess debris.

Warning: Never use liquids to clean the barbeque plates in the installed position. Remove barbeque plates for thorough cleaning in liquid (refer below).

Warning: Empty the grease drawer as necessary, clean, dry and replace. Ensure the grease drawer is always in position when cooking.

Barbeque plates, solid grill plate (if fitted), radiant hoods, rear support frame, burners, heat deflectors (below burners) are all positively located and may be removed (in sequence) for service and cleaning. **Note:** After cleaning, ensure the components are dry and re-assemble in reverse order – ensure all items are correctly and positively located and that the burners are correctly located on the injectors.

Cleaning must be regular and thorough to ensure safe and efficient operation of the equipment and to prevent flare-up. The amount of usage and the type of products being cooked will largely determine how often complete cleaning is necessary - you must assess this.

To clean the items, use a suitable detergent and warm water and scrubbing brush. Repeated scrubbing will be necessary if deposits are heavy and baked on.

CLEANING STAINLESS STEEL

Regularly wipe the surface with hot water and detergent. Rinse the washed area with a wet sponge and clean water and wipe the area dry to prevent streaking. Follow this process and wash a small area at a time to prevent chemical residue and streaking.

Stainless steel may discolour if overheated. These stains can usually be removed using an appropriate powder/paste. To scrape off heavy deposits of grease and oil, use only wood or plastic tools as necessary.

Note: Never use steel wool to clean stainless steel.

Note: Damage may occur if chemicals not suitable for stainless steel are used.

SEASONING THE SOLID GRILL (Optional Item)

Note: Only one solid grill plate may be fitted to each Barbeque – each Barbeque must have at least two open Barbeque grill plates fitted.

Note: The grill surface has protective coating applied at manufacture. Remove this by washing with hot water and a mild detergent until clean.

Season the grill by applying a thin coat of cooking oil with a cloth to the entire grill surface. Remove any excess oil with a cloth.

Light the burner(s) and set at the lowest level (LEVEL 2). Operate the Barbeque for about 20 minutes and then wipe away the oil. Repeat this procedure three times.

IMPORTANT: Only use low heat (LEVEL 2) when seasoning the grill.

NOTE: The grill surface will discolour from heat. Discolouring will not affect the grill surface function and does not render the grill surface defective.

The grill surface should be cleaned with hot water and detergent.



Normally, if maintained properly, the grill will not need to be seasoned again. If however, the grill has been overheated and product sticks to the grill surface, it may be necessary to season the grill again.

Carbon and grease will affect the cooking performance and should be removed as follows:

After each use, clean the grill thoroughly with a sharp grill scraper and wipe off any excess debris.

NOTE: Empty the grease drawer as necessary and clean.

Weekly, clean the grill surface thoroughly with a grill pad while the surface is still warm (not hot). After cleaning, ensure any detergent/chemical is thoroughly removed. The grill surface should be covered with a thin film of cooking oil to prevent rusting.

Note: The grill plate is made of steel and can be easily scored or dented by careless use of scrapers and spatulas.

SERVICE



FOR YOUR SAFETY, ALL SERVICE WORK MUST BE CARRIED OUT BY AN AUTHORISED PERSON AND USE ONLY ORIGINAL SUPPLIED AND SPECIFIED PARTS.



TEST ALL FITTINGS, PIPES AND PIPE CONNECTIONS FOR LEAKS IN ACCORDANCE WITH APPROVED GAS LEAK TEST PROCESSES AND METHODS. DO NOT USE A FLAME.

Note: When checking gas pressure, ensure that all other equipment on the same line is turned “ON”.

RECOMMENDED SERVICE

It is recommended that your appliance be serviced by an authorized person every 12 months. This period is for guidance purpose only and may vary based on usage of the equipment and operator care. Prescribed service tasks include;

- Functional test of all components and clean and adjust as necessary.
- Inspect and clean all gas valves and lubricate with an industry approved lubricant.
- Inspect all gas piping.
- Check and adjust specified gas pressures.
- Leak test.
- Full operational, performance and safety test.

SERVICE INFORMATION

- To access gas valves, remove control knobs and the front panel.
- To remove a gas valve, disconnect the gas valve at the manifold tee spigot connection and remove the valve.
- To access barbeque burners, thermocouples and pilots, remove barbeque plates and radiant hoods.

BARBEQUE BURNER ADJUSTMENTS

Leak Test

- Ensure that all control valves are in the OFF position.
- Turn on the main gas supply valve.
- Light all pilots.
- Leak test all valves and fittings using approved methods.
- Correct any leaks as required and re-check.
- Shut off all valves and set the control knobs to “OFF” position.

Test Point Pressure

The pressure test point is located on the gas manifold. The gas manifold and pressure test point is accessed by removing the gas valve control knobs and the front panel. The test point pressure is shown in the ‘Nominal Gas Consumption Table’ and is set with **two barbeque burners operating at maximum setting.**

Pilot Burner Adjustment

Set all pilots so that the flame envelops the tip of the thermocouple by adjusting the pilot flame adjusting screw within the pilot - clockwise to decrease, or anti-clockwise to increase.

Service adjustment should not be necessary unless changing the gas valve or performing a gas conversion.

Burner Adjustment

The barbeque burner orifices are fixed as specified and cannot be adjusted. The specified gas rate will be achieved if the gas supply pressure and test point pressure is correct.

The turndown (low flame) setting can be adjusted by adjusting the screw on the gas valve.

A distinct blue flame over the entire port area of the burner will be achieved at full rate when the air supply is correct and the air shutter is properly adjusted.

If the flame is yellow and wavy, the cause needs to be established.

WARNING: If you are not competent in performing any service task or require assistance, please contact Comcater Service 03 8369 4600.

CONVERSION INSTRUCTIONS



TO BE COMPLETED BY AN AUTHORISED PERSON



ENSURE GAS IS ISOLATED WHILST PERFORMING CONVERSION WORK. PERFORM A LEAK TEST BEFORE IGNITING AND CALIBRATING BURNER AND PILOT ADJUSTMENTS.

To Propane Gas

Regulator Change regulator to PROPANE gas configuration and adjust as necessary

Barbeque Burners Access and change the injectors to PROPANE Gas injectors (**refer Nominal Gas Consumption Table**)

LEAK TEST IN ACCORDANCE WITH APPROVED METHODS

Ignite burners and adjust.

AMEND DATA PLATE AND APPLY 'PROPANE' GAS LABEL

To Natural Gas (NG)

Regulator Change regulator to NG gas configuration and adjust as necessary

Barbeque Burners Access and change the injectors to a NG Injectors (**refer Nominal Gas Consumption Table**)

LEAK TEST IN ACCORDANCE WITH APPROVED METHODS

Ignite burners and adjust

AMEND DATA PLATE AND APPLY 'NATURAL GAS' LABEL

SPARE PARTS

A list of major spare part items is shown at the end of this manual.

These parts and all other parts used in the Comcater Barbeque are available from Comcater.

Warning: Use only genuine spare parts.

Warning: Use of non authorised parts voids warranty and equipment approval.

TROUBLE SHOOTING



**ALL SERVICE WORK TO BE COMPLETED BY AN
AUTHORISED PERSON.**

BURNERS

CONDITION

CHECK

Pilot will not light.

Gas supply is on and gas pressure is correct
Blocked pilots
Pilot adjusting screw

Pilot repeatedly goes out.

Pilot flame size and position
Thermocouple
Flame safety device

Yellow burner flame.

Primary air and adjust air shutter

Flame lifting off burner ports.

Primary air
Air shutter

'Popping' after turning off.

Primary air
Air shutter

Burner flame too large.

Gas pressure

Delayed ignition.

Pilot flame
Burner and ports clean
Air shutter
Gas pressure







Piezzo will not spark.

Igniter lead, igniter and electrode

Flame burns back to orifice

Primary air
Air shutter

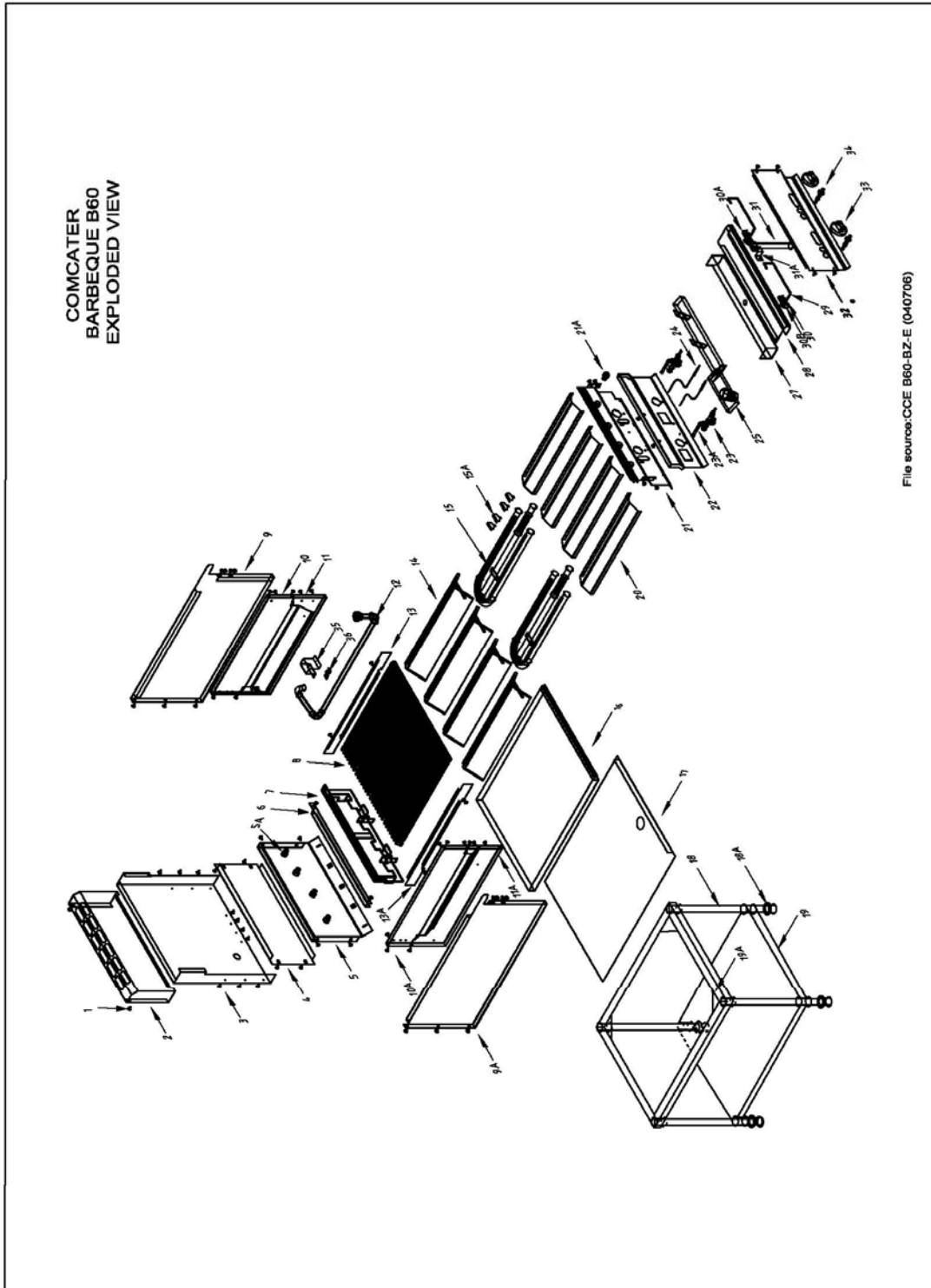
MAJOR PARTS IDENTIFICATION

IDENTIFICATION	PART NUMBER	ITEM NAME
	CCE KB-F60P	Flame Failure Gas Valve F60P
	CCE KB-99301/270	Knob Black – Suit F60P (Open Top/Grill/Barbeque Burners)
	CCE KB-99301/DG	Decal Knob - Grill
	CCE KB-99301/EP	Escutcheon – Knob/Pilot Position
	CCE KB-100.011	Pilot 3FX3H (Grill/Oven/Barbeque Burners with Igniter Holder)
	CCE KG-915036	Electrode Pilot/Bunsen (Bent Electrode)
	CCE KB-WOB	Burner Oven/Barbeque
	CCE KG-AT63503C	Aluminium Tube 1/4" (6.35mm) 3 Metres

	CCE KG-200255	Thermocouple 320XM9XUnif/Sleeve (Barbeque)
	CCE KB-336150 CCE KB-336260	Injector 1/8" BSP Barbeque Burners (LPG 1.50mm) Injector 1/8" BSP Barbeque Burners (NG 2.60mm)
	CCE KG-073964	Piezzo Igniter and Nut – Red Button
	CCE KG-HT250	Lead Ignition H/T 250 mm (GRILL(RANGE)/BARBEQUE)
	CCE KG-CG5314	Grill Barbeque 'J' Type (530mm x 140mm)
	CCE Q03062	Solid Grill Plate (275mm Wide) (Optional Item)
	CCE KG-WRH01	Radiant Hood Cast Iron (Barbeque)
	CCE Q03003J	Heat Deflector

	CCE KB-WMT	Manifold Tee 1/4" BSP Male
	CCE KB-WMT/TP	Manifold Tee 1/4" BSP Male Complete With Pressure Test Point
	CCE Q01011C	Rear Support Frame
	CCE KB-RV48LM-66 CCE	MAXITROL GAS REGULATOR 3/4" BSP NG MAXITROL CONVERSION KIT LPG

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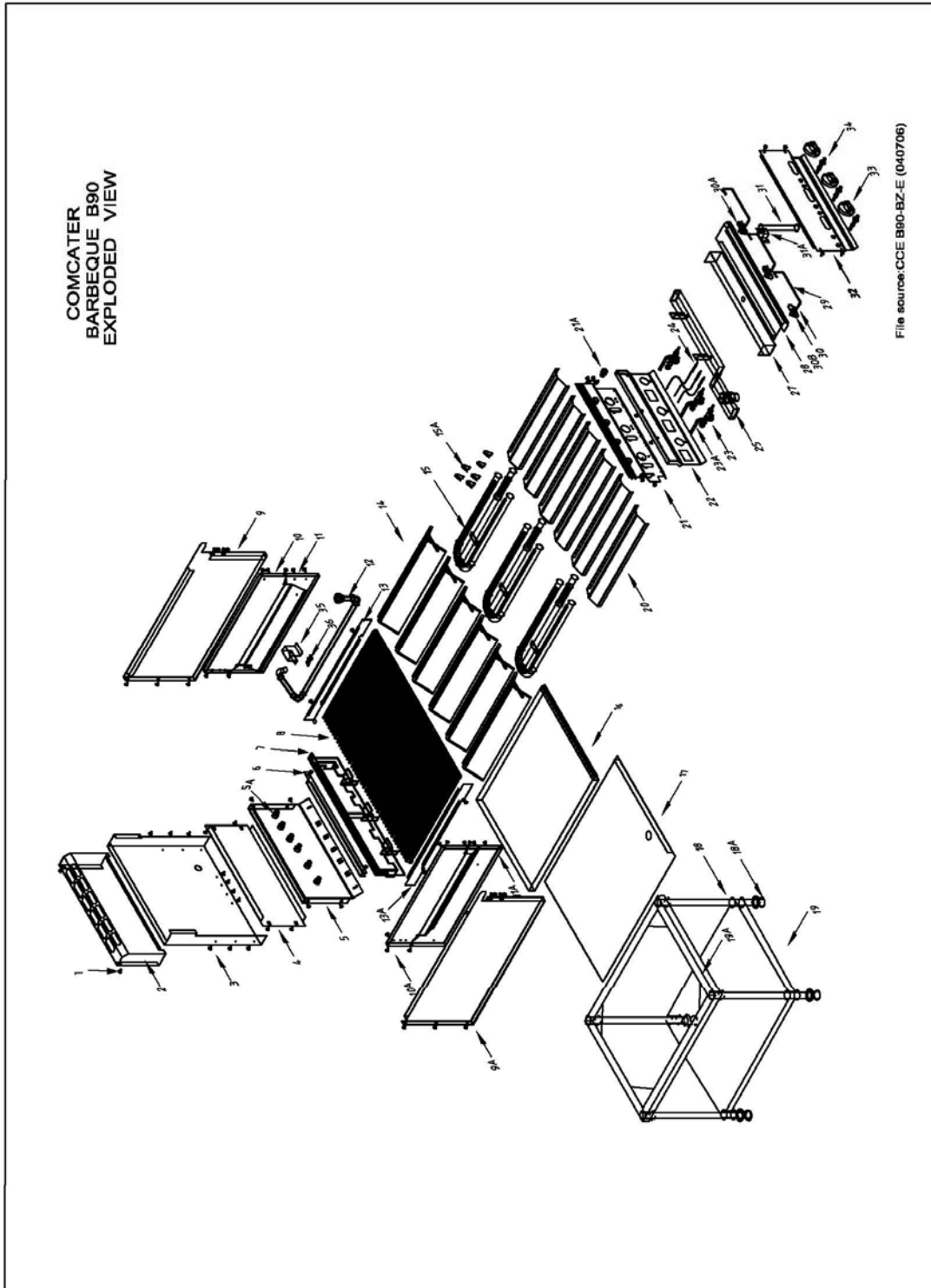




COMCATER PARTS IDENTIFICATION - BARBEQUE SECTION
BILL OF MATERIAL

Item	Part No.	Description	B60 QTY
1	CCE C21022	M5 SCREW	60
2	CCE 12101031	BACK GUARD	1
3	CCE 12101032	REAR PANEL	1
4	CCE 12001014	PANEL	1
5	CCE 12101013	INTERIOR REAR PANEL	1
5A	CCE B-B80-JS-05	REAR SUPPORT FRAME MOUNTING STUD	4
6	CCE 12101004	BACK PLATE	1
7	CCE SB60006	REAR SUPPORT FRAME	1
8	CCE KG-CG5314	GRILL BBQ - 'J' TYPE 530mm X 140mm (BARBEQUE)	4
9	CCE 12101002	OUTER SIDE PANEL (RIGHT)	1
9A	CCE 12101001	OUTER SIDE PANEL (LEFT)	1
10	CCE 12101008	INNER PANEL (RIGHT)	1
10A	CCE 12101006	INNER PANEL (LEFT)	1
11	CCE 12101009	INNER LOWER PANEL (RIGHT)	1
11A	CCE 12101007	INNER LOWER PANEL (LEFT)	1
12	CCE SB60003	GAS PIPE	1
13	CCE 12101011	PANEL (RIGHT HAND)	1
13A	CCE 12101010	PANEL (LEFT HAND)	1
14	CCE KG-WR101	RADIANT HOOD CAST IRON (BARBEQUE)	4
15	CCE KB-W03	BURNER OVEN/BARBEQUE	2
15A	CCE 12101036	BURNER SUPPORT BRACKET	4
16	CCE 12101033	GREASE DRAWER	1
17	CCE 12101005	BOTTOM PANEL	1
18	CCE SB60005	STAND	1
18A	CCE B05022	STAND FEET	4
19	CCE 12101022	STAND SHELF	1
19A	CCE B-B80-IJ-02	STAND TOP	1
20	CCE 12101012	HEAT REFLECTOR	4
21	CCE 12101017	BARBEQUE FRONT PANEL	1
21A	CCE B-JS-B80-06	SUPPORT STUD	4
22	CCE 12101018	INNER FRONT PANEL	1
23	CCE KB-F60P	FLAME FAILURE GAS VALVE F60P	2
23A	CCE KB-336280	INJECTOR 1/8" BSP BARBEQUE (NG 2.60mm)	2
24	CCE KG-200255	THERMOCOUPLE 320XMSXUNIF/SLEEVE (FRONT BURNER/GRILL/BARBEQUE)	2
25	CCE SB60002	MANIFOLD	1
27	CCE 12101016	GREASE TROUGH	1
28	CCE 12101003	FRONT SHROUD	1
29	CCE B06331	PILOT TUBE	2
30	CCE KB-100.011	PILOT 3FX3H (GRILL/OVEN/BARBEQUE BURNERS WITH IGNITER HOLDER)	2
30A	CCE KG-915036	ELECTRODE PILOT/BUNSEN (BENT ELECTRODE)	2
30B	CCE KG - HT250	LEAD IGNITION HT/ 250 mm (GRILL (RANGE)/BARBEQUE)	2
31	CCE B-B80-JS-03-01	GREASE DRAIN PIPE	1
31A	CCE B-B80-JS-03-02	GREASE DRAIN BRACKET	1
32	CCE 12101029	FRONT PANEL (INNER)	1
33	CCE KB-96301	KNOB BLACK (SUIT F60P) - BARBEQUE	2
34	CCE KG-073864	PIEZZO IGNITER AND NUT - RED BUTTON	2
35	CCE 12101034	GAS PIPE BRACKET	1
36	CCE 12101035	GAS PIPE BRACKET SADDLE	1

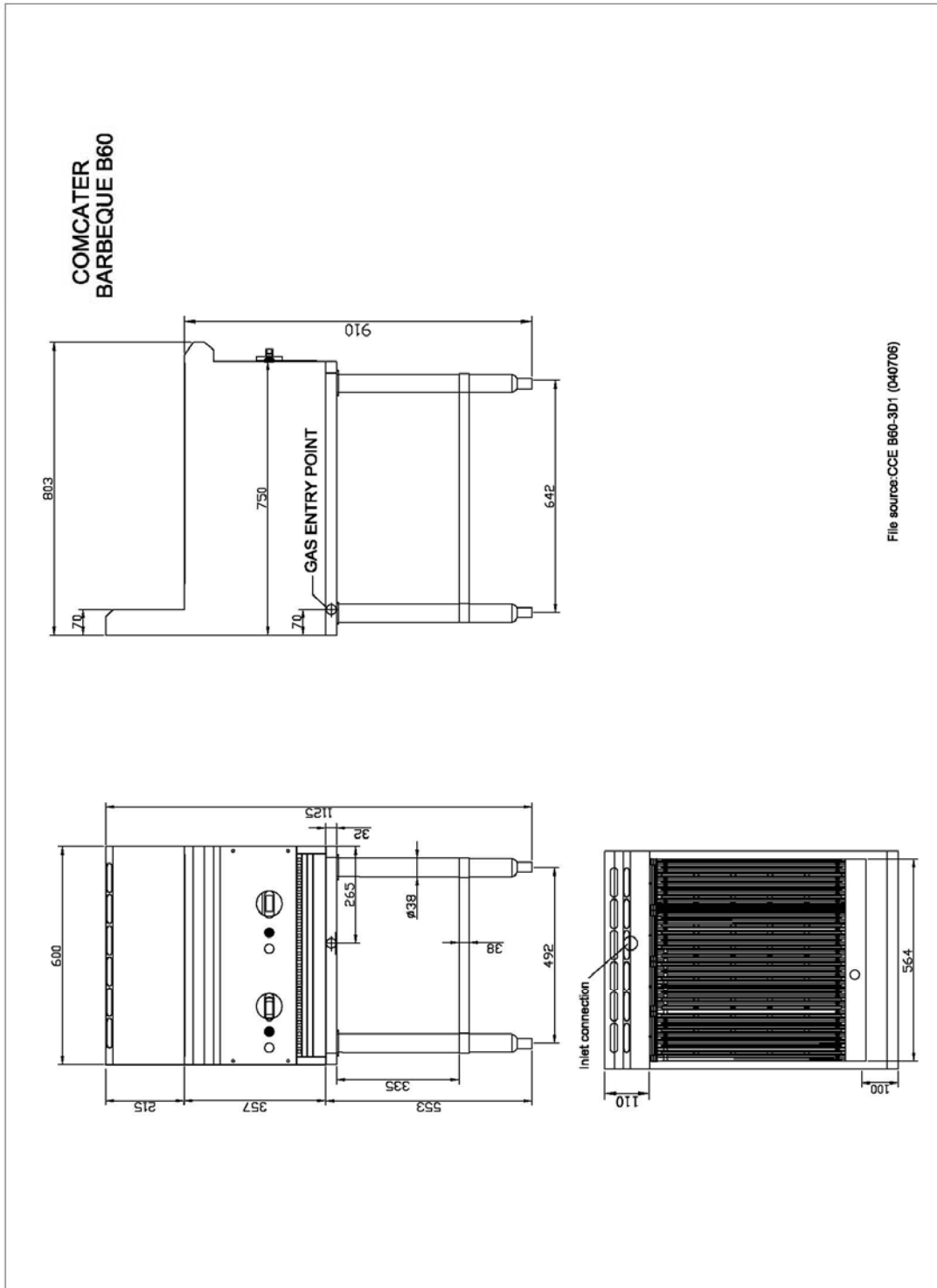
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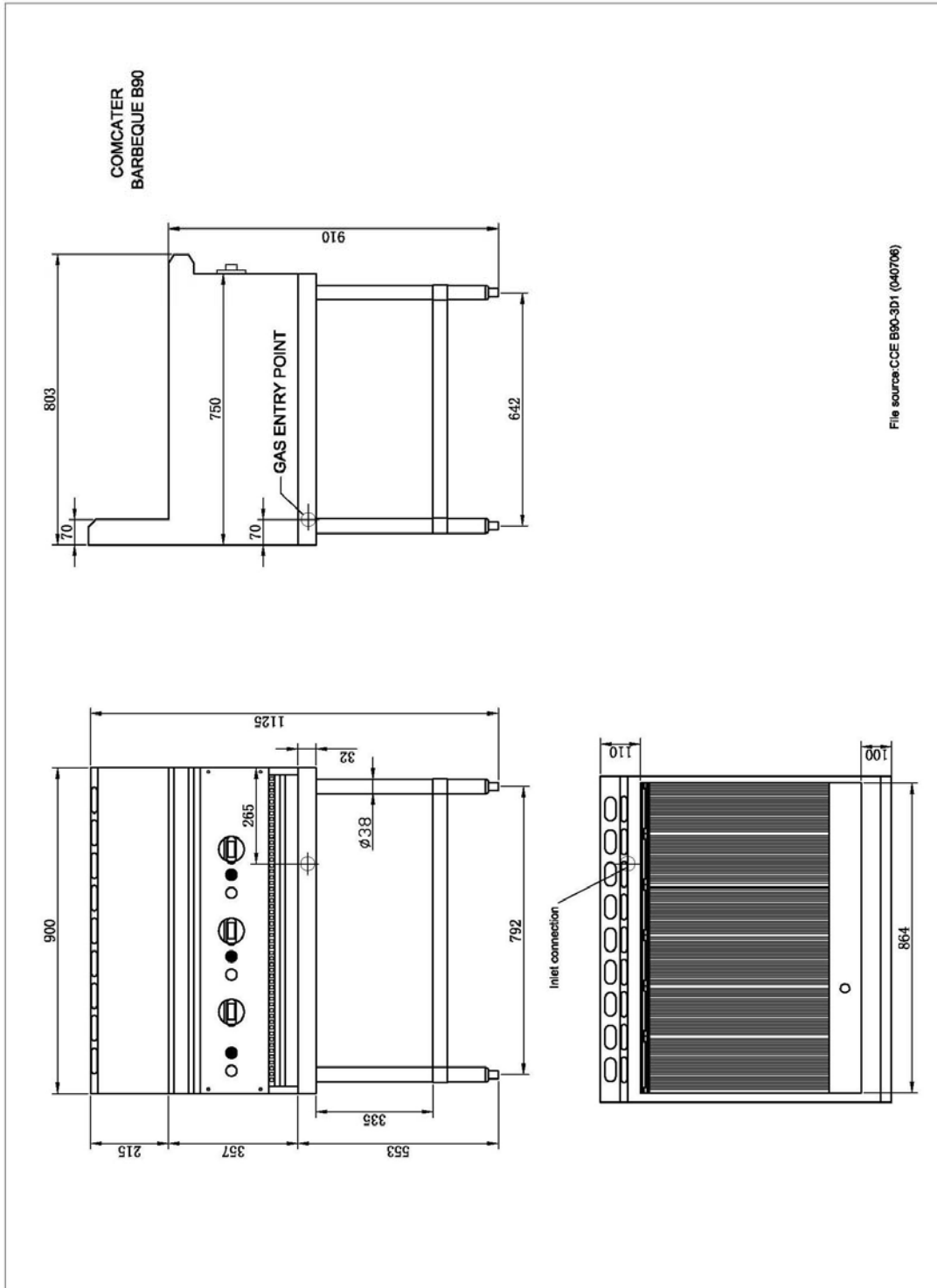


COMCATER PARTS IDENTIFICATION - BARBEQUE SECTION
BILL OF MATERIAL

Item	Part No.	Description	B80 QTY
1	CCE C21022	M5 SCREW	60
2	CCE 12102031	BACK GUARD	1
3	CCE 12102032	REAR PANEL	1
4	CCE 12102014	PANEL	1
5	CCE 12102013	INTERIOR REAR PANEL	1
5A	CCE B-B80-JS-05	REAR SUPPORT FRAME MOUNTING STUD	6
6	CCE 12102004	BACK PLATE	1
7	CCE S890006	REAR SUPPORT FRAME	1
8	CCE KG-CG5314	GRILL BBQ - 'J' TYPE 530mm X 140mm (BARBEQUE)	4
9	CCE 12101002	OUTER SIDE PANEL (RIGHT)	1
9A	CCE 12101001	OUTER SIDE PANEL (LEFT)	1
10	CCE 12101008	INNER PANEL (RIGHT)	1
10A	CCE 12101006	INNER PANEL (LEFT)	1
11	CCE 12101009	INNER LOWER PANEL (RIGHT)	1
11A	CCE 12101007	INNER LOWER PANEL (LEFT)	1
12	CCE S890003	GAS PIPE	1
13	CCE 12101011	PANEL (RIGHT HAND)	1
13A	CCE 12101010	PANEL (LEFT HAND)	1
14	CCE KG-WB801	RADIANT HOOD CAST IRON (BARBEQUE)	6
15	CCE KB-WC8	BURNER OVEN/BARBEQUE	3
15A	CCE 12101036	BURNER SUPPORT BRACKET	6
16	CCE 12102033	GREASE DRAWER	1
17	CCE 12102005	BOTTOM PANEL	1
18	CCE S890005	STAND	1
18A	CCE B05022	STAND FEET	4
19	CCE 12102022	STAND SHELF	1
19A	CCE B-B80-JZ-02	STAND TOP	1
20	CCE 12102012	HEAT REFLECTOR	6
21	CCE 12102017	BARBEQUE FRONT PANEL	1
21A	CCE B-JS-B60-06	SUPPORT STUD	6
22	CCE 12102018	INNER FRONT PANEL	1
23	CCE KB-F60P	FLAME FAILURE GAS VALVE F60P	3
23A	CCE KB-336260	INJECTOR 1/8" BSP BARBEQUE (NG 2.60mm)	3
24	CCE KG-200255	THERMOCOUPLE 320X19XUNII/SLEEVE (FRONT BURNER/GRILL BARBEQUE)	3
25	CCE S890002	MANIFOLD	1
27	CCE 12102016	GREASE TROUGH	1
28	CCE 12102003	FRONT SHROUD	1
29	CCE B06531	PILOT TUBE	3
30	CCE KB-100.011	PILOT 3FX3H (GRILL/OVEN/BARBEQUE BURNERS WITH IGNITER HOLDER)	3
30A	CCE KG-815036	ELECTRODE PILOT/BUNSEN (BENT ELECTRODE)	3
30B	CCE KG-HT250	LEAD IGNITION HIT 250 mm (GRILL (RANGE)/BARBEQUE)	3
31	CCE B-B80-JS-03-01	GREASE DRAIN PIPE	1
31A	CCE B-B80-JS-03-02	GREASE DRAIN BRACKET	1
32	CCE 12102029	FRONT PANEL (INNER)	1
33	CCE KB-89301	KNOB BLACK (SUIT F60P) - BARBEQUE	3
34	CCE KG-073864	PIEZO IGNITER AND NUT - RED BUTTON	3
35	CCE 12101034	GAS PIPE BRACKET	1
36	CCE 12101035	GAS PIPE BRACKET SADDLE	1

File Source: Barbeque (B80) bill of material (110806)





Notes
