

**MEDIUM DUTY
ELECTRIC
GENERAL PURPOSE RANGE,
OVENS & BOILING TABLES
OWNER'S MANUAL**

Click here for
Parts List

Model No.	Product Description	Rev.	Date
	M-Line Ranges		
MLE60R-F-S	600 Range – 2 Solid Plates	3	14/08/00
MLE60R-F-RS	600 Range – 1 Solid/2 Rings	3	14/08/00
MLE90R-F-S	900 Range – 2 Solid Plates	3	14/08/00
MLE90R-F-RS	900 Range – 2 Solid/2 Rings	3	14/08/00
MLE90BT-F-S	900 Boiling Table – 3 Solid Plates	2	14/08/00
MLE90BT-F-RS	900 Boiling Table – 2 Solid Plates/2 Rings	2	14/08/00
MLST90EGP-F	900 Single Tier General Purpose Oven	1	28/01/02

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INTRODUCTION

This manual contains all the required information to ensure that your new appliance is installed correctly and that you have all the information necessary to identify and order spare parts. It also contains comprehensive instructions for the user and for cleaning the appliance.

To maintain peak performance, it is recommended that the appliance be regularly serviced and that when ordering spare parts, reference be made to the appropriate list quoting the Part No. and the description therein. **THE FITTING OF A NON-STANDARD PART MAY VOID ANY GUARANTEE.**

All work carried out on this appliance during installation or servicing **MUST** be performed by a competent person and the connection of the appliance to the electricity supply **MUST** be carried out by qualified personnel in accordance, where applicable, with the relevant regulations.

The siting of the appliance and the connection to the electricity supply must comply with the requirements of the FIRE PRECAUTIONS ACT 1971; the HEALTH & SAFETY AT WORK, ETC ACT 1974, the BUILDING STANDARDS (SCOTLAND) CONSOLIDATION REGULATIONS 1971.

The installation **MUST** comply with the requirements of Local Authority Regulations and the wiring must comply with the latest I.E.E. Regulations.

An easily accessible fused mains isolator **MUST** be fitted in the electricity supply.

The details of the electricity supply will be found on the Data Plate, which is located on the rear of the flue upstand/splashback panel.

WARNING: THIS APPLIANCE MUST BE ELECTRICALLY EARTHED.

Improvements

The policy of **Viscount Catering Ltd** is such that, each product is subject to continual development and may, therefore, be subsequently improved. The company reserves the right to alter the design of any appliance without prior notification and without the responsibility to update any delivered or in-service appliance and furthermore, without incurring the responsibility for altering these instructions. In such circumstances, it may be found that the appliance detailed herein differs in certain respects from the one supplied.

IT IS IMPORTANT, THEREFORE, TO QUOTE THE SERIAL No. AND THE APPLIANCE MODEL No. IN ALL COMMUNICATIONS WITH THE COMPANY.

Introduction (cont.)

Important

Before installing any item please refer to the installation instructions.

We recommend that all servicing other than routine cleaning be carried out by our authorised service agents and will accept no responsibility for work carried out by other persons.

For satisfactory operation parts of catering equipment become hot. Suitable precautions must be taken to avoid accidental burns therefore the appliance should be positioned to minimise the possibility of accidental touching. It is the supervisors' responsibility to warn users to wear suitable protection and to follow correct operation and cleaning procedures.

For the details of your nearest Service Agent for all warranty and repair work, you should contact: –

The Service Manager,
Viscount Catering Limited
Provincial Park
Nether Lane
Ecclesfield
Sheffield
S35 9ZX

Tel: +44 (0)114 2574500

Fax: +44 (0)114 2574527

Spares can be obtained via the Spare Parts Department at the above address.

IT IS IMPORTANT, TO QUOTE THE SERIAL No. AND THE APPLIANCE MODEL No. IN ALL COMMUNICATIONS WITH THE COMPANY.

SPECIFICATION

900 Range – 3 Solid Plates – (MLE90R-F-S)

Supply – 400V, 50Hz, 3 Phase (alternative 240V, 50Hz, 1 Phase)
Phase Loading – L1 – 6.0kW, L2 – 6.0kW, L3 – 3.0kW (1 Phase – 15.0kW)
Oven – 6.0kW
Solid Hotplate – 3 x 3.0kW
Total – 15.0kW
Weight – 128kg

900 Range – 2 Solid Plates, 2 Round Hotplates – (MLE90R-F-RS)

Supply – 400V, 50Hz, 3 Phase (alternative 240V, 50Hz, 1 Phase)
Phase Loading – L1 – 6.0kW, L2 – 6.0kW, L3 – 3.5kW (1 Phase – 15.5kW)
Oven – 6.0kW
Solid Hotplate – 2 x 3.0kW
Round Hotplate– Front – 1.5kW, Rear – 2kW
Total – 15.5kW
Weight – 127kg

600 Range – 2 Solid Plates – (MLE60R-F-S)

Supply– 400V, 50Hz, 3 Phase (alternative 240V, 50Hz, 1 Phase)
Phase Loading – L1 – 4.0kW, L2 – 3.0kW, L3 – 3.0kW (1 Phase – 10.0kW)
Oven – 4.0kW
Solid Hotplate – 2 x 3.0kW
Total – 10.0kW
Weight – 98kg

600 Range – 1 Solid Plate, 2 Round Hotplates – (MLE60R-F-RS)

Supply – 400V, 50Hz, 3 Phase (alternative 240V, 50Hz, 1 Phase)
Phase Loading – L1 – 4.0kW, L2 – 3.0kW, L3 – 3.5kW (1 Phase – 10.5kW)
Oven – 4.0kW
Solid Hotplate – 3.0kW
Round Hotplate– Front – 1.5kW, Rear – 2.0kW
Total – 10.5kW
Weight – 97kg

900 Boiling Table – 3 Solid Plates – (MLE90BT-F-S)

Supply – 400V, 50Hz, 3 Phase (alternative 240V, 50Hz, 1 Phase)
Phase Loading – L1 – 3.0kW, L2 – 3.0kW, L3 – 3.0kW (1 Phase – 9.0kW)
Solid Hotplate – 3 x 3.0kW
Total – 9.0kW
Weight – 54kg

Specification (Cont.)

900 Boiling Table – 2 Solid Plates, 2 Round Hotplates – (MLE90BT-F-RS)

Supply – 400V, 50Hz, 3 Phase (alternative 240V, 50Hz, 1 Phase)

Phase Loading– L1 – 3.0kW, L2 – 3.0kW, L3 – 3.5kW (1 Phase – 9.5kW)

Solid Hotplate– 2 x 3.0kW

Round Hotplate– Front – 1.5kW, Rear – 2.0kW

Total – 9.5kW

Weight – 53kg

900 Single Tier General Purpose Oven – (MLST90EGP-F)

Supply – 240V, 50Hz 1 Phase

Phase Loading – 6.0KW

Oven – 6.0KW

Total – 6.0KW

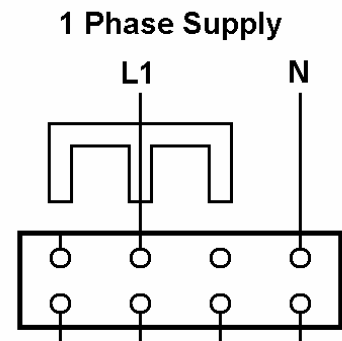
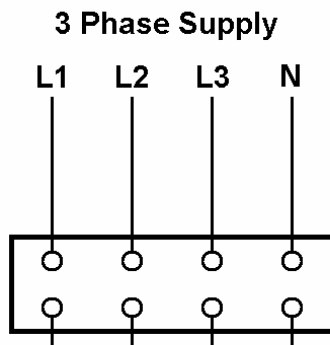
Weigh – 10.5KG

Dimensions

	900 Range	600 Range
OVERALL SIZE		
Width	900mm	600mm
Depth	760mm	760mm
Height	950mm	950mm
INTERNAL SIZE		
Width	705mm	405mm
Depth	590mm	590mm
Height	480mm	480mm
SHELF AREA		
Width	685mm	385mm
Depth	505mm	505mm
Cooking Volume	0.17m ³	0.09m ³

Specification (cont.)

Wiring Variations to Back-Outer Terminal Block

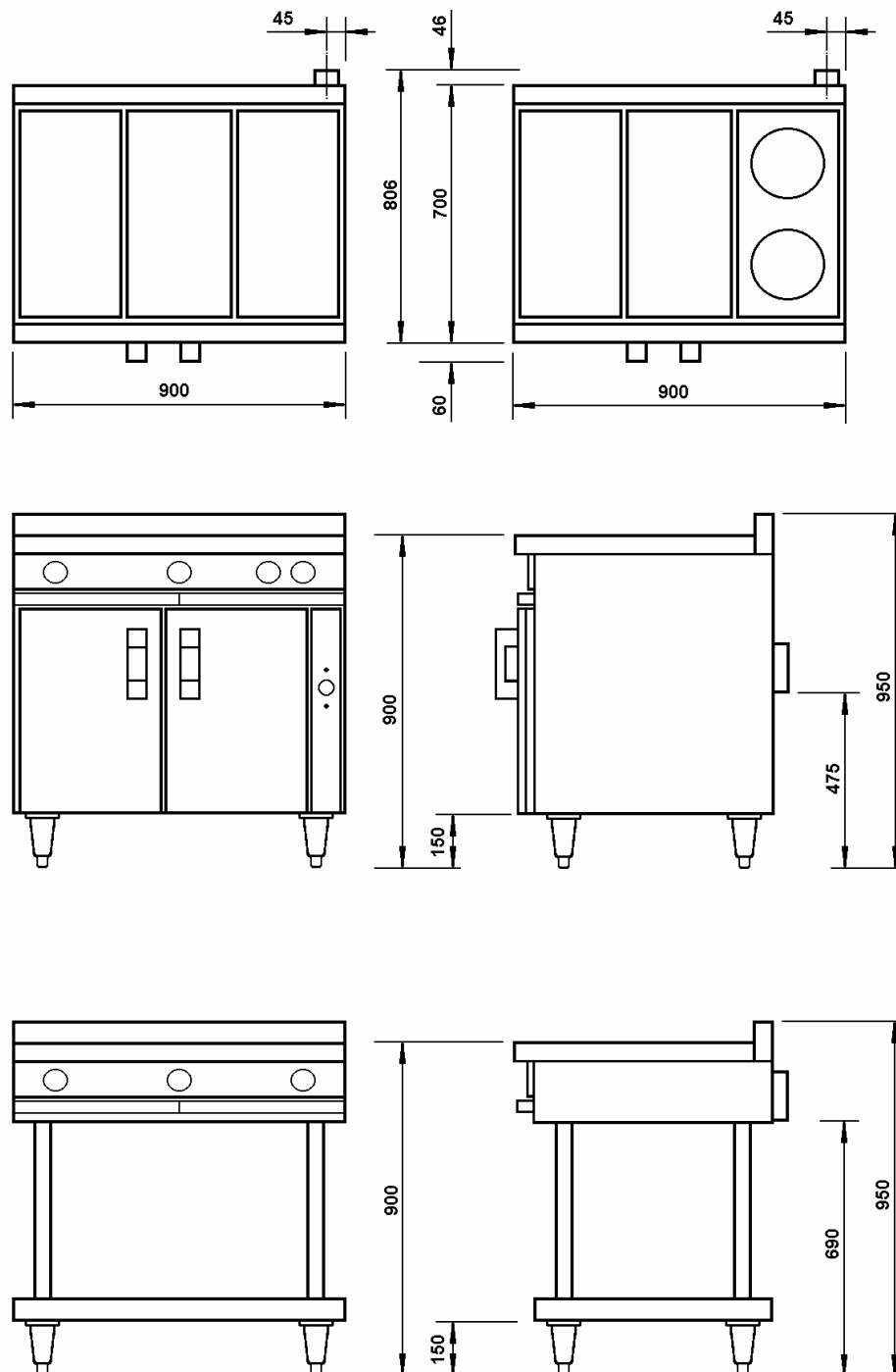


**Ensure that the Linking
Strip is fitted**

927883-01

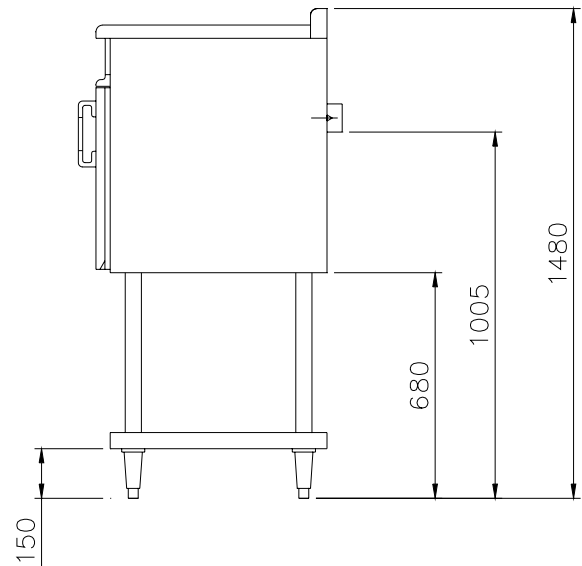
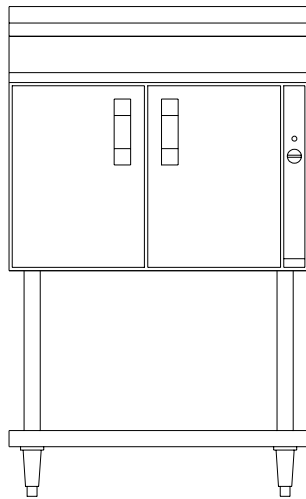
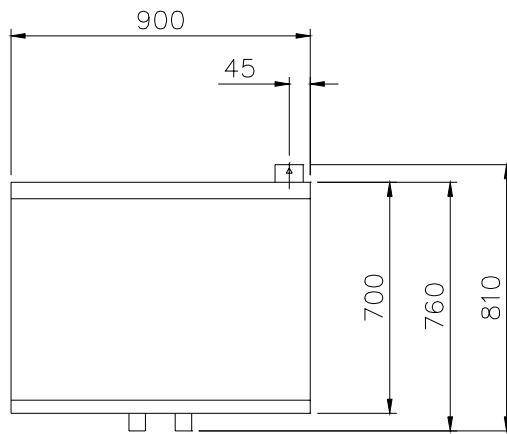
Specification (cont.)

Dimensions – MLE90R-F-S, MLE90R-F-RS, MLE90BT-F-S & MLE90BT-F-RS



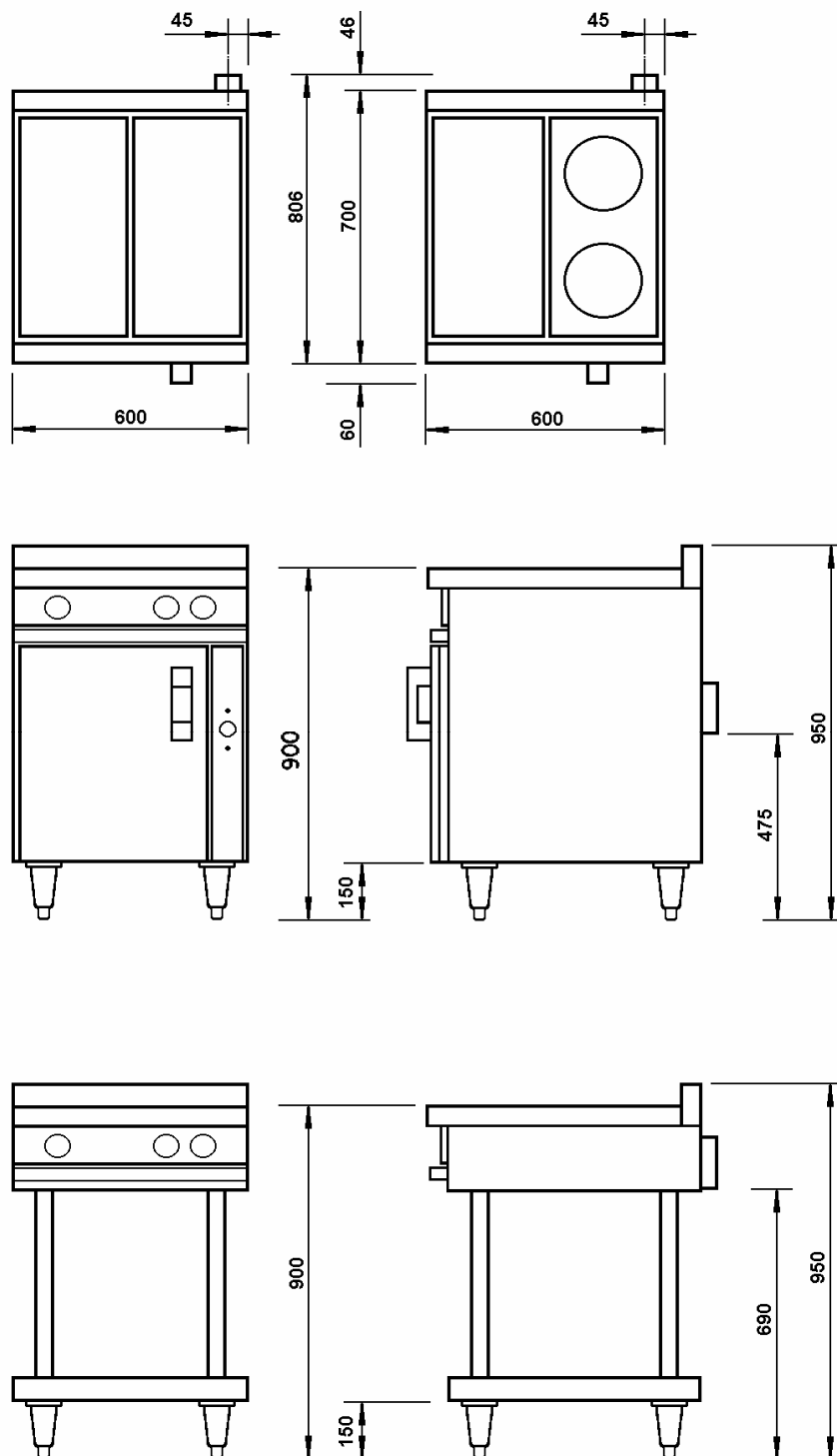
Specification (cont.)

Dimensions – MLST90EGP-F



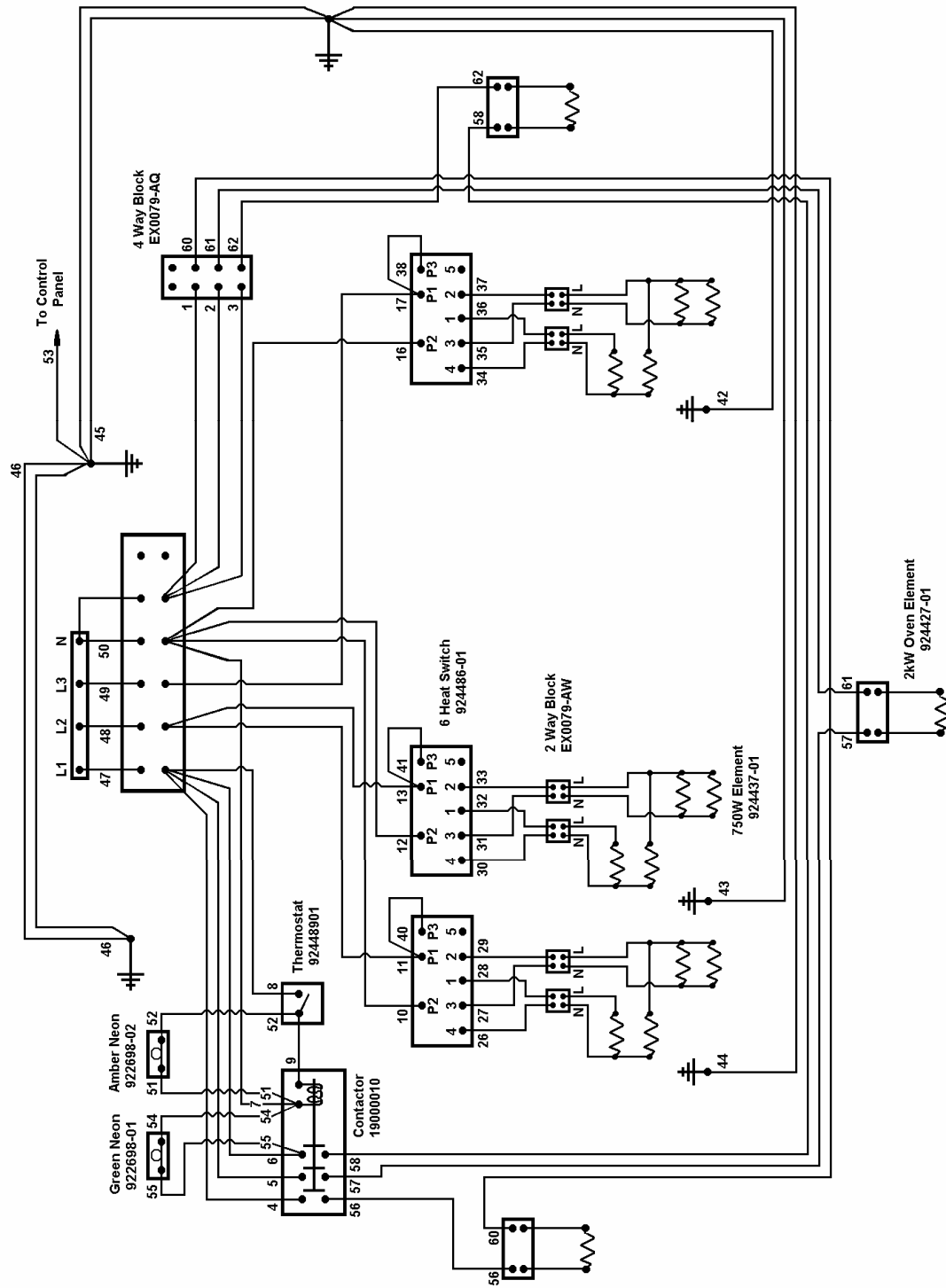
Specification (cont.)

Dimensions – MLE60R-F-S & MLE60R-F-RS



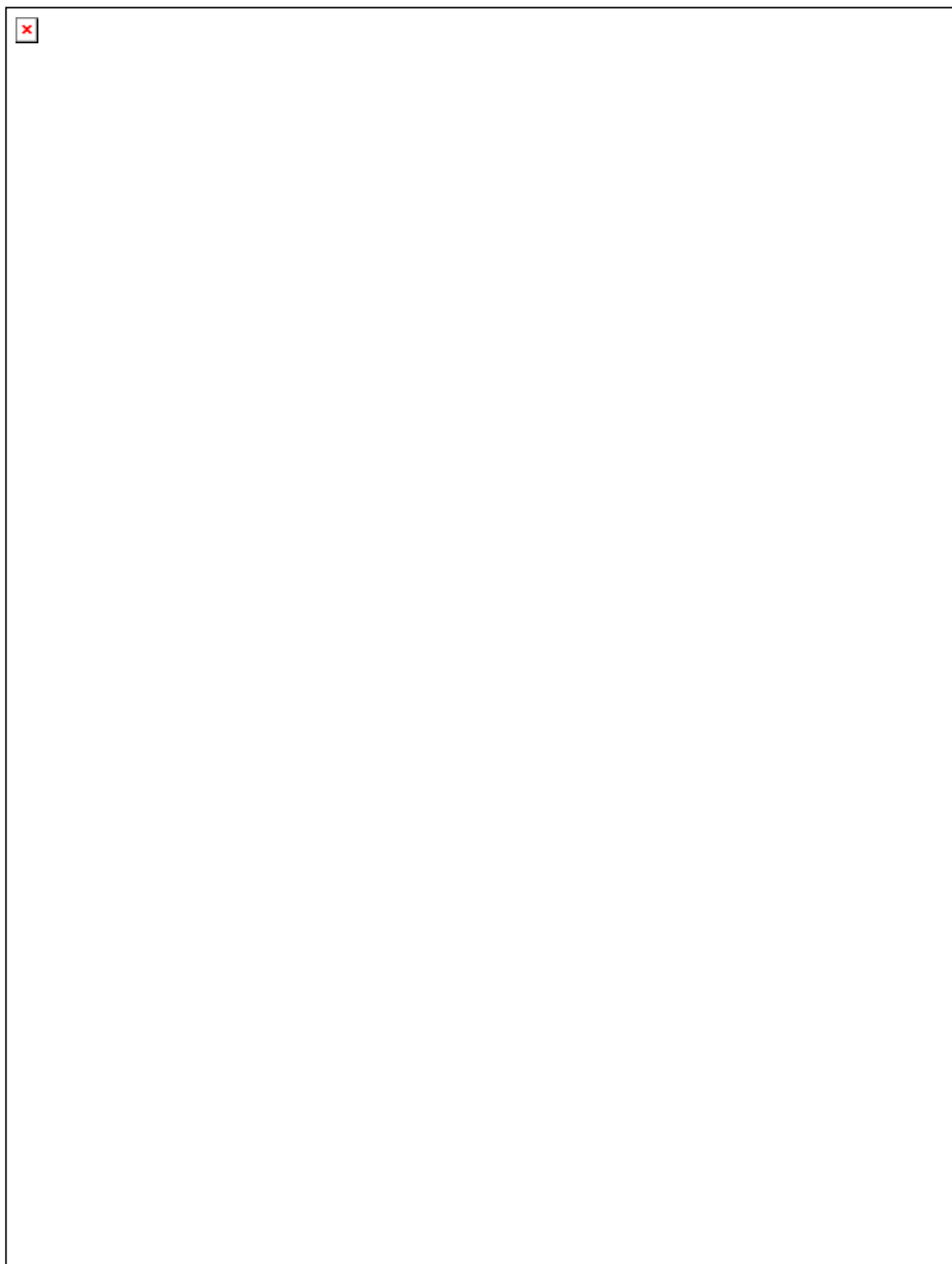
Specification (cont.)

Wiring Diagrams - MLE90R-F-S



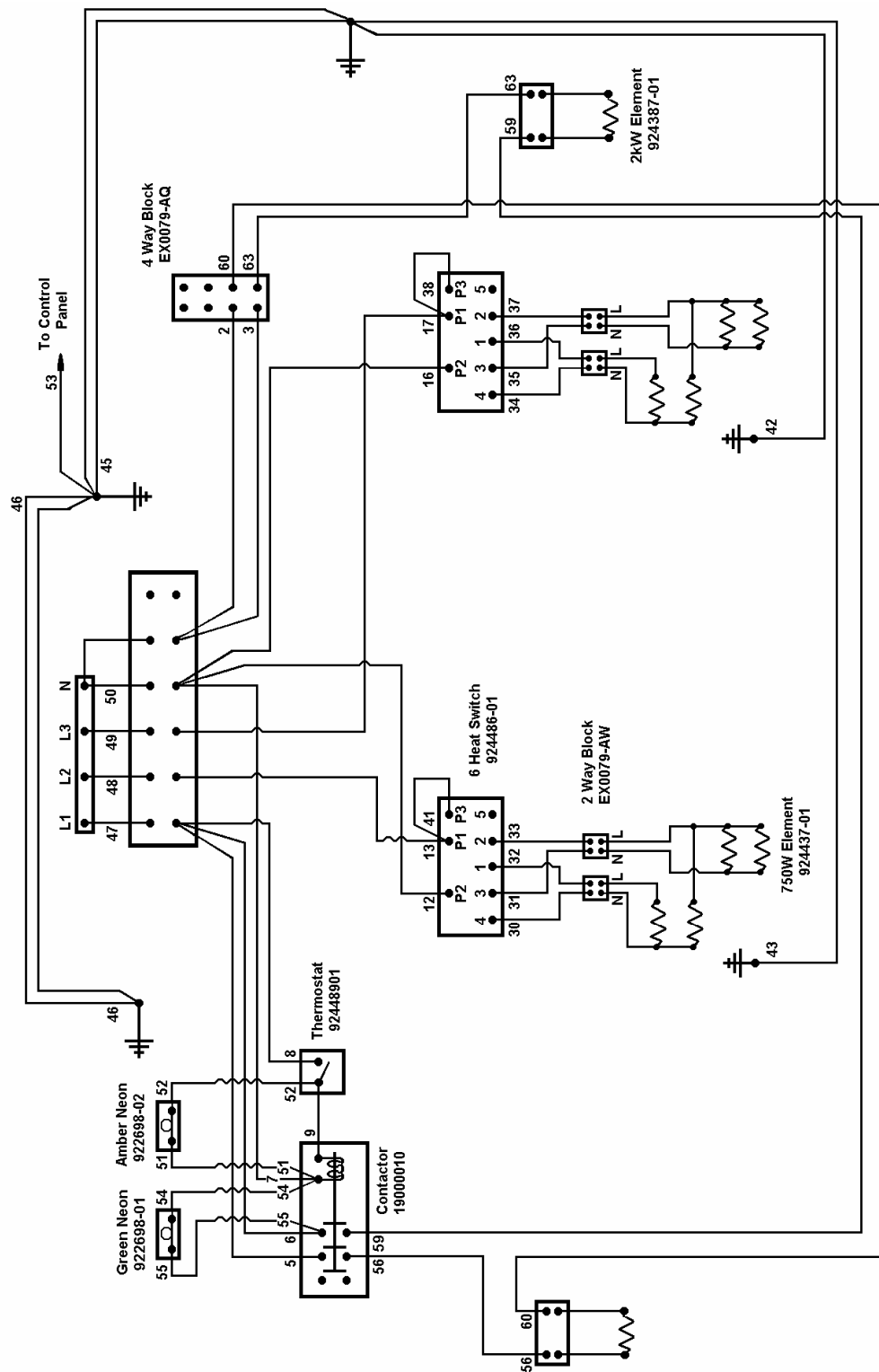
Specification (cont.)

Wiring Diagrams – MLE90R-F-RS



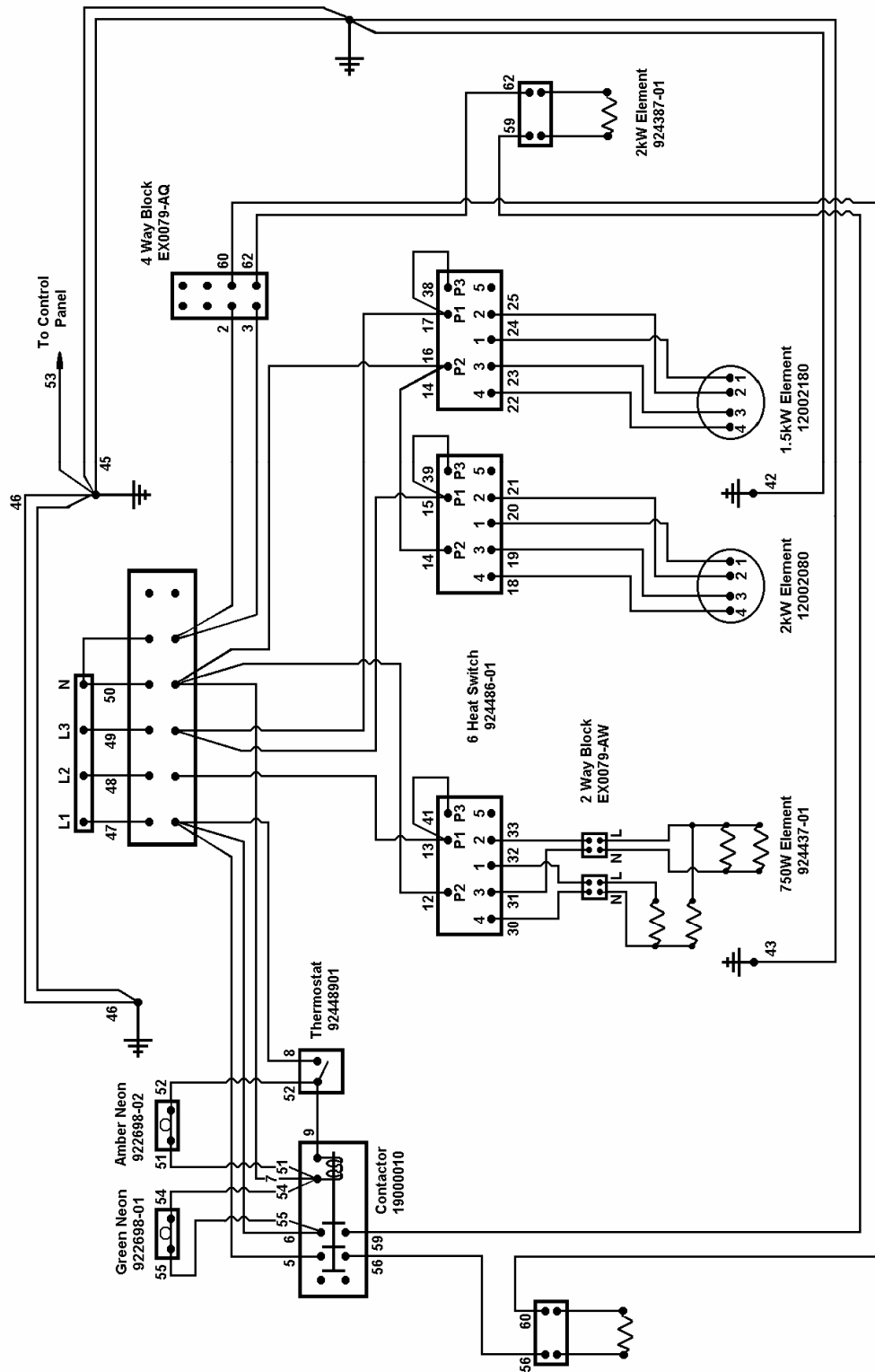
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Wiring Diagrams - MLE60R-F-S



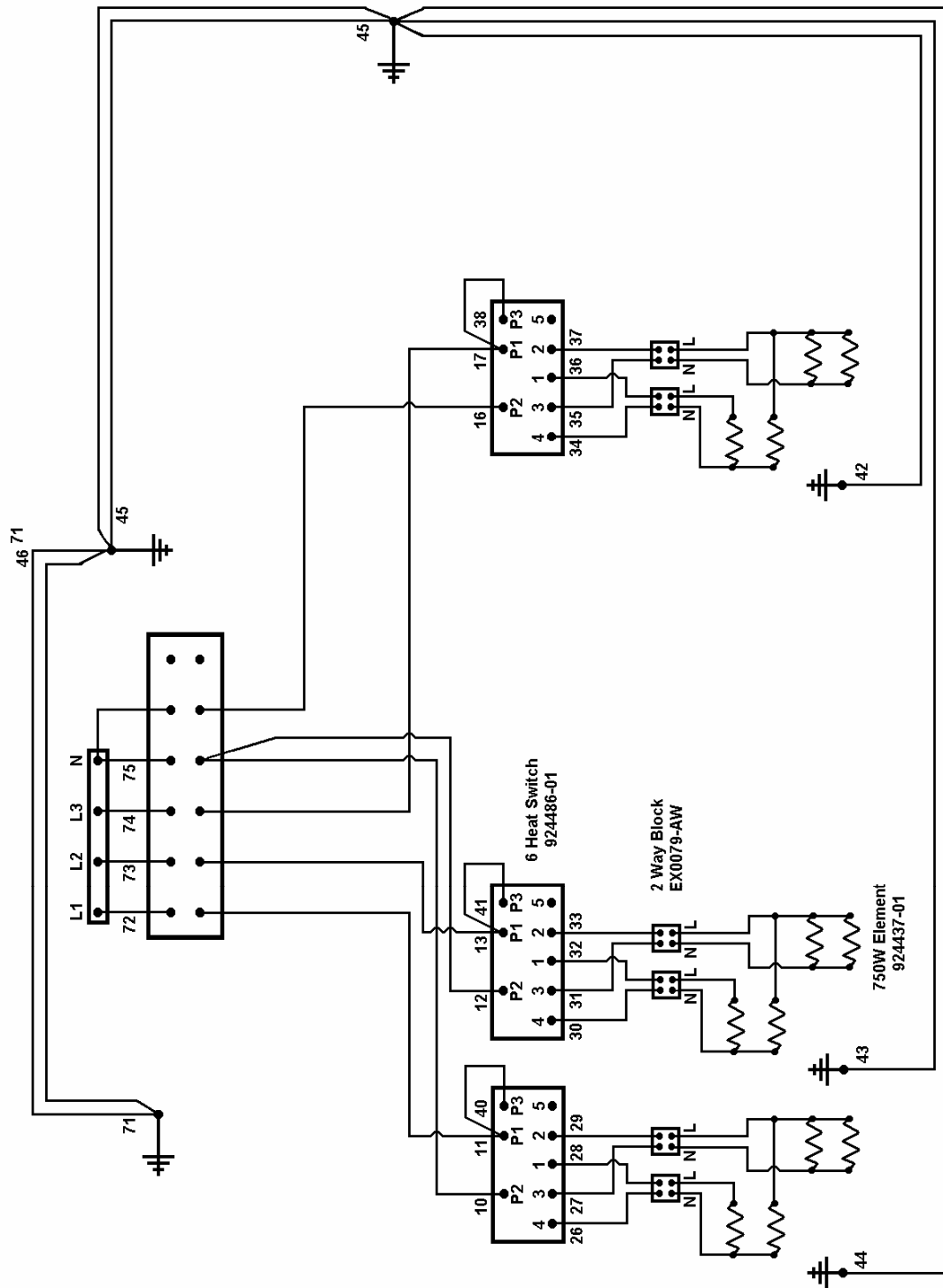
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Wiring Diagrams - MLE60R-F-RS



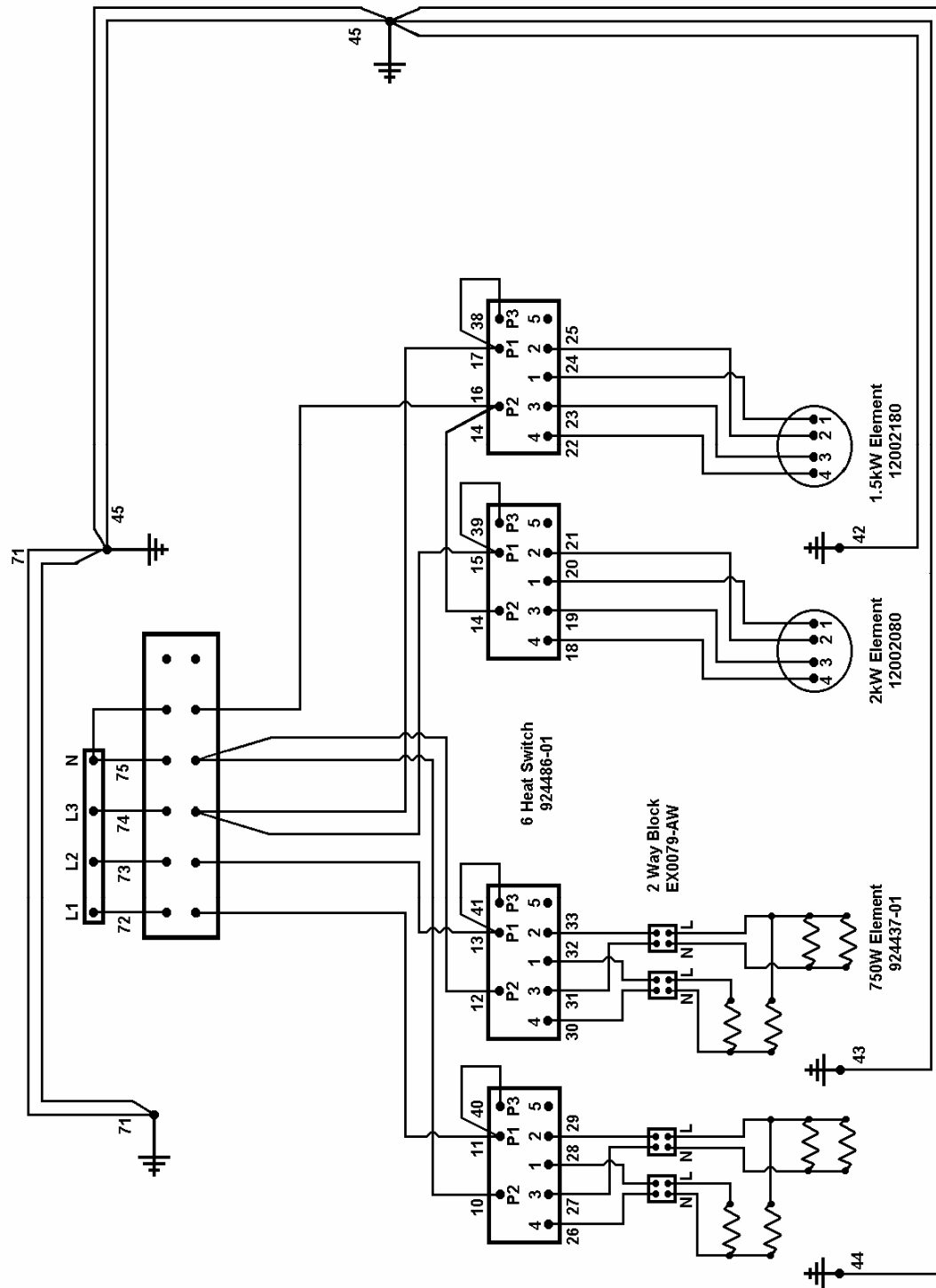
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Wiring Diagrams - MLE90BT-F-S



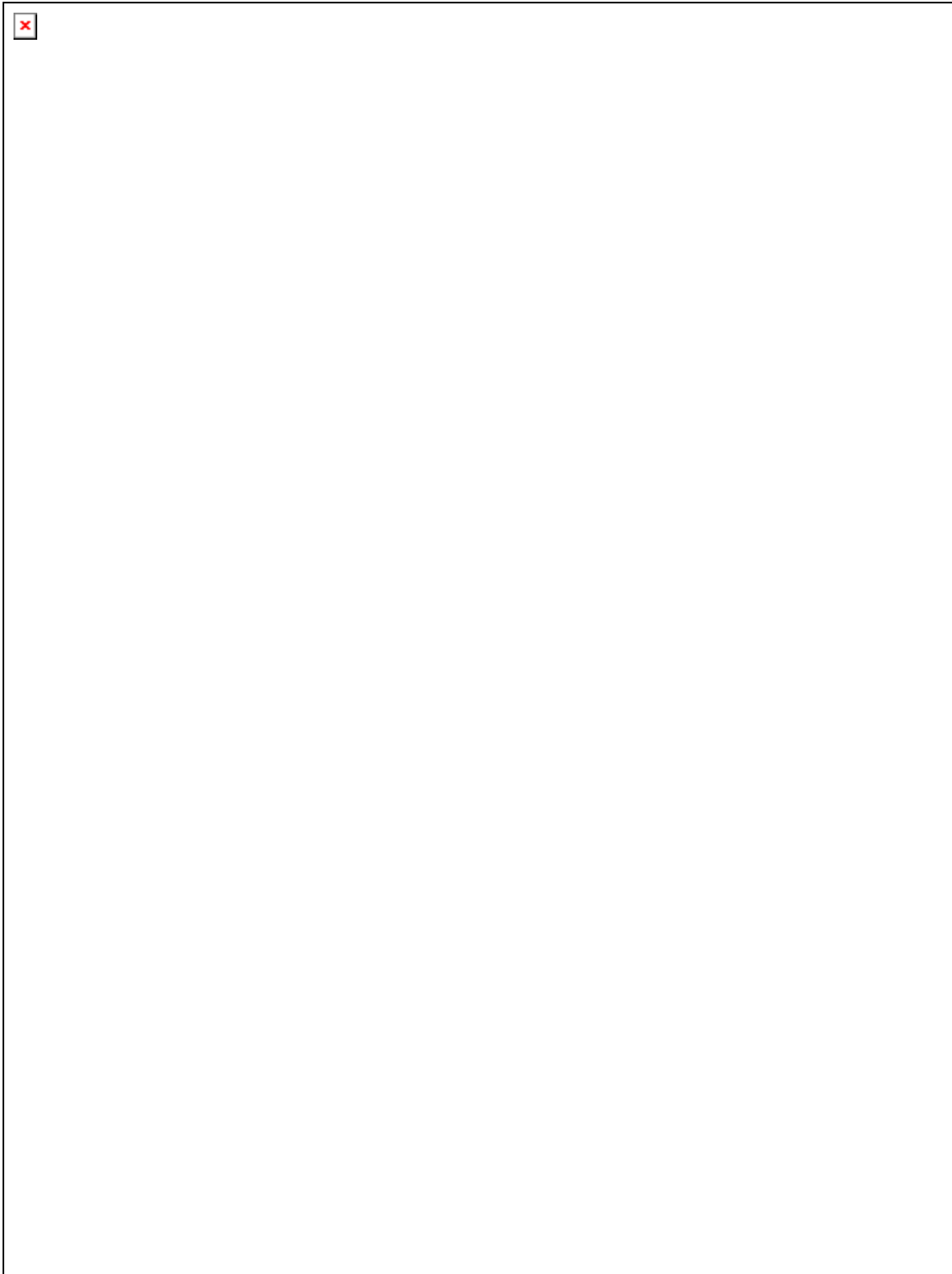
Specification (cont.)

Wiring Diagrams - MLE90BT-F-RS



Specification (cont.)

Wiring Diagrams – MLST90EGP-F



INSTALLATION

Important

This appliance **MUST** be installed by a competent person in accordance with these and any other relevant regulations.

The installation wiring **MUST** comply with the latest I.E.E. Regulations.

WARNING: THIS APPLIANCE MUST BE ELECTRICALLY EARTHED.

Before Installation

Before commencing installation, remove all packaging materials from the appliance. It is suggested that any protective film adhering to the stainless steel panels should be left on until installation is completed. **BUT THIS MUST BE REMOVED BEFORE COMMISSIONING OR OPERATING THE APPLIANCE.**

Check the appliance Data Plate (fitted to the back panel), to ensure that the appliance is suitable for the electricity supply available.

Ensure that the floor upon which the appliance is to stand is level and capable of adequately supporting the weight of the appliance. **TO COMPENSATE FOR SOME UNEVENNESS OF THE FLOOR, THE APPLIANCE FEET ARE ADJUSTABLE.**

THE FLOOR MUST BE FIRE PROOF. If it is not, or if any adjacent wall or surface is made of a combustible material, then the installer must ensure that the requirements of the **LOCAL FIRE REGULATIONS** are observed.

Positioning

Place the appliance in position allowing a minimum of 150mm (6") at the rear and at least 150mm (6") between the sides of the appliance and any adjacent wall. If the appliance is being suited please refer to the separate instructions. The minimum distance between the top of the appliance and any overshelf or ceiling constructed of a combustible material must be 1525mm.

It is recommended that the appliance be sited below a ventilating hood, one preferably connected to an extractor system incorporating a grease filter.

Ensure that the appliance is level in two places – front to rear and side to side. To check the level it is recommended that a spirit level be placed on the oven shelf.

Installation (cont.)

Electric Connection

The connection should be made in electrical conduit, via a fused mains isolator on the wall adjacent to the appliance. The final connection **MUST** be in flexible conduit so that the connections can be made at the rear of the appliance before it is moved into position.

ENSURE THAT THE CONDUIT IS CLEAR OF THE FLOOR WHEN THE APPLIANCE IS IN POSITION.

Summary of Installation Procedure

- 1) Check from the Data Plate that the appliance is suitable for the supply and note the loading for each phase.
- 2) Fit and connect in conduit, a fused isolating switch on a wall convenient and within easy reach of the range.
- 3) Connect from the appliance to the isolating switch in conduit, fixed or flexible.
- 4) Move the appliance and its stand where appropriate, into its working position.
- 5) Ensure that any remaining packaging and protective covering is removed.

Checking the Operation

ALTHOUGH EVERY APPLIANCE IS TESTED AND SET BEFORE IT LEAVES THE FACTORY, IT IS IMPORTANT THAT THE INSTALLER RE-CHECKS CERTAIN FUNCTIONS BEFORE LEAVING THE SITE.

- 1) Ensure that the switch/es on the appliance are in the "OFF" position(s).
- 2) Turn on the mains isolating switch and check that the green "mains On" light glows.
- 3) Turn on each hotplate onto FULL (6) , note that the plate heats up.

Note: – If the appliance has been in store for a prolonged period, particularly if the storage conditions have been moist, the hotplate should be "dried out" with the switch set at position 1, for one hour before operating at full on.

- 4) With the oven doors open, turn the oven thermostat to 150°C and check that the amber neon is "ON" and that all the elements are heating up. There is one behind the left and right hand oven side panels on the 600 & 900 ranges, the 900 ranges also have elements behind the oven rear panel.
- 5) Close the oven doors, allow the oven to heat up and note that the neon goes out when the oven reaches temperature.

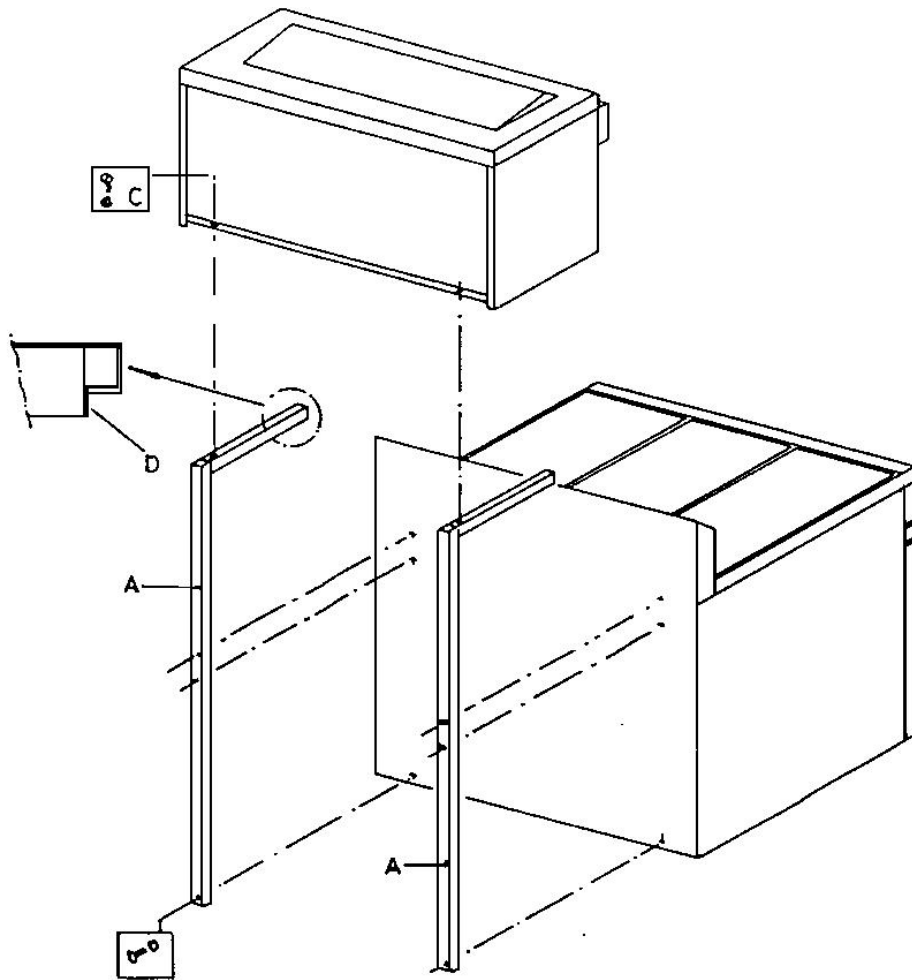
WHEN THE INSTALLATION IS COMPLETE LEAVE THE INSTRUCTION MANUALS WITH A RESPONSIBLE MEMBER OF THE KITCHEN STAFF.

Installation (cont.)

900 Grill over Range

Screw the two grill supports (A) to the rear of the range using the 6 screws provided. The nuts are already in place on the back of the range.

Place the grill on the 2 grill supports, ensuring the front edge of the grill supports locate inside the returned flange of the grill lower panel (D). Screw the grill to the grill support with the 2 screws at the rear.



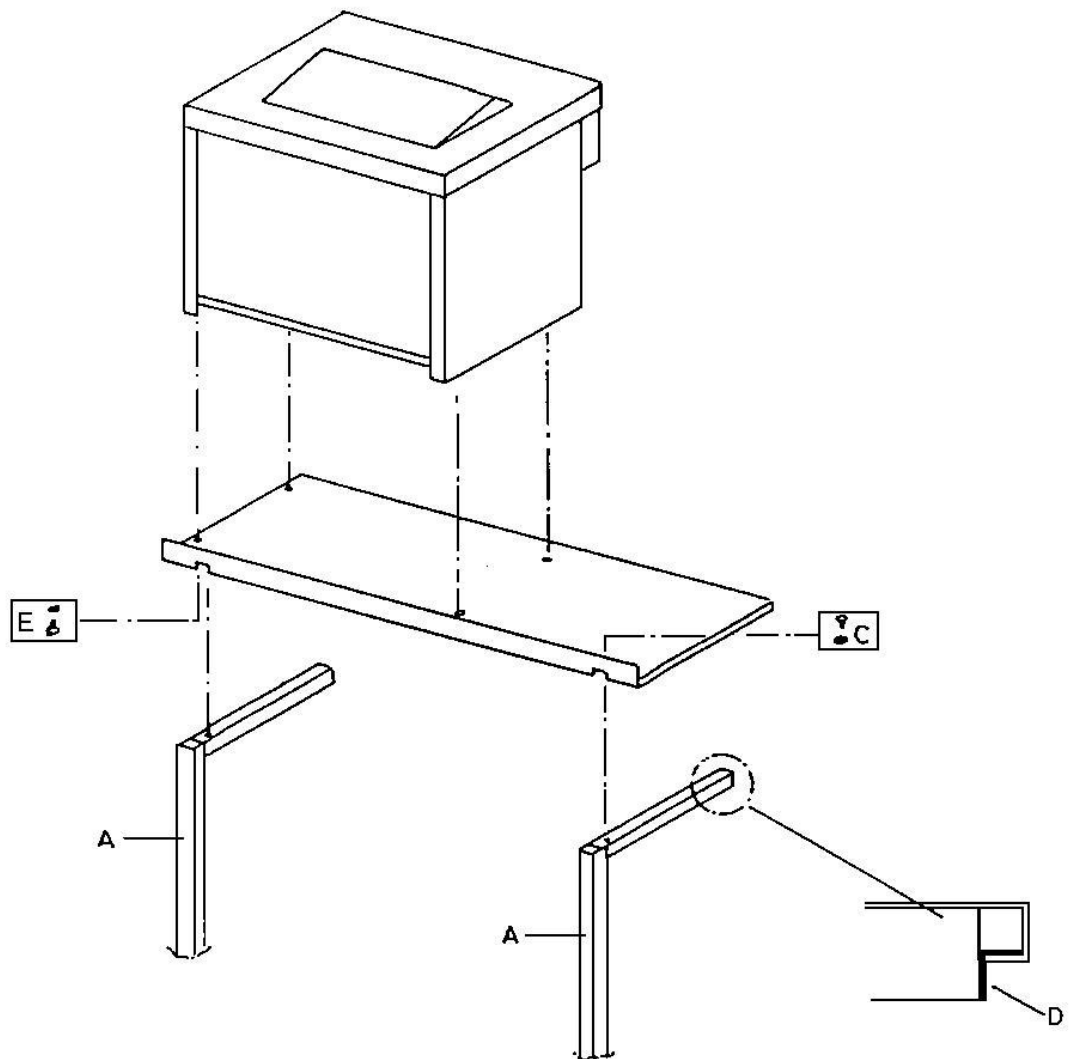
Installation (cont.)

600 Grill over Range

Screw the 2 grill supports (A) to the rear of the range using the 6 screws provided. The nuts are already in place on the back of the range.

Place shelf onto support (A) ensuring support tab (D) locates inside front edge of shelf. Secure shelf to supports using 2 screws (E).

Lift the grill onto shelf and secure with 4 screws (E).



USERS INSTRUCTIONS

Important Note!

The attention of the user is drawn to the fact that this appliance **MUST** be installed by a competent person in accordance with the latest I.E.E. REGULATIONS.

See also the section of this manual referring to Cleaning and General Maintenance.

Safety Note

This appliance is intended for professional use and shall only be used by qualified personnel.

Parts and surfaces of this appliance get hot in use. It is the responsibility of the kitchen supervisor to inform and warn every user and kitchen worker of this and, furthermore, to ensure that user's wear and use protective clothing when operating the appliance.

Should any adjustment or attention be necessary, you are advised to contact your nearest Service Engineer immediately.

MAKE SURE THAT ALL USERS OF THIS APPLIANCE KNOW WHERE THE ISOLATING SWITCHES ARE LOCATED FOR THE USE IN AN EMERGENCY.

Improvements

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For further details or enquires please contact:

Viscount Catering Limited
Provincial Park
Nether Lane
Ecclesfield
Sheffield
S35 9ZX

Tel: +44 (0)114 2570100

Fax: +44 (0)114 2570251

Users Instructions (cont.)

Controls

An isolating switch will have been fitted adjacent to the appliance to enable the power to be switched off when servicing work is being carried out. The isolating switch should also be switched off when the appliance is not going to be used for a long period, e.g. overnight.

The green neon on the front of the appliance indicates that the isolating switch is turned "ON", and that the appliance is ready for use.

Boiling Top

These are fitted with either rectangular hotplates each being 3.0kW, or a combination of rectangular hotplates and a pair of round hotplates on the right hand side – the front being 1.5kW and the rear 2.0kW.

Both types of hotplate are controlled by a positive action seven position rotary switch that provides a series of six controlled surface heats and an off position.

The heat loading for the switch positions are: –

0	1	2	3	4	5	6
OFF	1/16	1/12	1/4	1/2	3/4	FULL

The three lower numbered positions are designed for simmering, with 4, 5 and 6 used for heating up or fast boiling.

The front sections of the rectangular hotplates are unheated so that a pan can be moved to the front once it has boiled, to continue simmering without turning the heat down.

The hotplates will discolour with use. This is due to the heat effect of the heating elements but it will not adversely affect the life or efficiency of the plates.

The base of the pans used on hotplates should be smooth and flat and should cover as much of the surface of the hotplate as possible to conserve energy.

The two round elements are fitted with an overheat switch so that should the elements be left switched on without a pan in position, they will automatically turn down to a low heat setting, thereby preventing the elements from overheating and wasting energy. The cut-out automatically resets itself.

Users Instructions (cont.)

Oven

The 900mm oven has three elements (each of 2.0kW), in the sides and rear of the oven cavity.

The 600mm oven has two elements (each of 2.0kW), in the sides of the oven cavity.

There are six shelf positions on the shelf hangers and two shelves are provided as standard. The shelves, shelf hangers and vitreous enamelled oven sides and rear can all be removed for cleaning.

A thermostat calibrated to the centre oven temperature controls oven heat. The top of the oven will be hotter than the pre-set temperature, and the bottom cooler by approximately 25°C.

Oven Cooking

The oven should be preheated thoroughly before commencing cooking, at least 20 minutes but more normally 30–40 minutes preheat should be allowed at the recipe temperature.

To bake products on two shelves, select two shelf positions with a sufficient gap between them to allow air movement round the food. For example, cooking small cakes or pastry use shelf positions 2 & 5 counting from the top of the oven.

Allow the food to cook for just over half the normal time, then change the position of the shelves around.

As an alternative, leave the food on the upper shelf until cooked, then move the foods from the lower shelf to the upper shelf.

Cooking identical foods on three shelves is seldom satisfactory and it is not recommended. However, the oven bottom may be used for slow cooking whilst general and specialised cooking is carried out on two higher shelves.

Cleaning

DISCONNECT THIS APPLIANCE AT THE MAINS ISOLATING SWITCH BEFORE CLEANING OR SERVICING.

WARNING: – THIS APPLIANCE MUST NOT BE CLEANED BY A SPRAY JET.

It will be found that it takes less time and effort if appliances are cleaned every day, particularly while they are still warm and before grease and spillage are burnt on.

PROPRIETARY OVEN CLEANER MUST BE USED WITH CARE, THEY ARE HIGHLY CORROSIVE AND MAY CAUSE DAMAGE TO SURFACES AND COMPONENTS.

Users Instructions (cont.)

Cleaning (Cont.)

Clean stainless steel with soap and hot water or a mild detergent solution. Rinse and dry thoroughly.

DO NOT USE CAUSTIC OR ABRASIVE CLEANERS, DO NOT USE ABRASIVE PADS.

Vitreous enamelled surfaces should be wiped clean of grease and spillage BEFORE they are burnt on. Use a mild solution or grease dissolving agent or a detergent as a soak and wash. Accumulated deposits may be removed by soaking and then carefully scraping or by using a fine cleaning paste.

DO NOT USE CAUSTIC CLEANERS.

Boiling Top

Wipe the top surface with a damp cloth shortly after use – before the elements have cooled down. In the event that spillage has burned on, clean with a damp cloth and a little domestic cleaning powder, Scotch-Brite, or a Brillo Pad. DO NOT USE TOO MUCH WATER.

The hob well and spill ring may be cleaned in the same manner. Mop spillage up immediately – DO NOT allow to harden.

After cleaning, dry the hotplates and hob by switching on the elements for a short time. (A very light coating of cooking oil from time to time is also beneficial used on the steel surface of the rectangular hotplates only. This will prevent rusting, but MUST be cleaned off before re-using).

Oven

The oven shelves and the oven shelf supports can be removed for cleaning. Withdraw the shelves in the normal way, rub them free of grease using an absorbent paper pad and wash in a hot mild detergent solution. Rinse and dry thoroughly before replacing.

The shelf supports are removed by lifting them free from their locating brackets and withdrawing them from the oven. They, too, can be washed in a hot mild detergent solution and rinsed and dried thoroughly before replacing.

General Maintenance and Care

This equipment is designed and manufactured to give you long, satisfactory service at low cost, provided that it is given proper care and attention at all times. Frequent cleaning and regular checking of correct adjustments will be rewarded by reduced operating and maintenance costs, minimum downtime, and regular results from your cooking.

Users Instructions (cont.)

General Maintenance and Care (Cont.)

WE RECOMMEND THAT ALL EQUIPMENT IS SERVICED AT LEAST ONCE A YEAR, BUT MAY BE AS FREQUENT AS 6 MONTHS OR LESS IF CONTROLS FAIL TO OPERATE FREELY. ALL WORK MUST BE CARRIED OUT BY A QUALIFIED SERVICE ENGINEER.

SERVICE INTERVALS CAN BE AFFECTED BY SPILLAGE AND SHOULD BE ASSESSED EACH TIME THE EQUIPMENT HAS BEEN USED.

SERVICE AND MAINTENANCE

ENSURE THAT THE ELECTRICITY SUPPLY TO THE APPLIANCE HAS BEEN TURNED OFF BEFORE DISMANTLING ANY COMPONENTS.

Maintenance MUST only be carried out by a competent person.

Routine Maintenance Procedures:

- 1) Turn ON the electricity supply to the range and check that the green neon is alight.
- 2) Turn ON the oven thermostat and check that the oven amber neon is working. Open the oven door and leave the thermostat ON just long enough to check that the 3 elements (2 elements on the 600 range) are working.
- 3) Check the door movement and the door catch.
- 4) Check that the door seal is satisfactory.
- 5) Check that the phial of the thermostat and the capillary are located in the bracket on the RH side of the oven and that there is no sign of overheating or mechanical damage.
- 6) Operate each of the hotplate control knobs and check that the corresponding element is working, DO NOT leave the hotplates turned on so they get too hot to work on.
- 7) Turn OFF the electricity supply.
- 8) Remove the RH control panel. Check the wiring within the control compartment for any sign of overheating, ingress of moisture or grease and that the terminations to the thermostat and contactor etc. are secure.
- 9) Turn over the centre hotplate and remove the perforated cover plate. Examine the wiring for excessive overheating, ingress of moisture or grease. Examine the flexible conduit for damage.

NOTE: REPEAT THE ABOVE STEP WITH EACH HOTPLATE IF THERE IS ANY SUSPICION OF ANY PROBLEMS ON THE FIRST HOTPLATE.

- 10) Unscrew the two screws holding each neon bracket and switch plate, carefully pull forward and check the wiring for overheating and ingress of moisture. Check the 6 heat switch contacts and the tightness of the terminals.
- 11) Replace and defective components and wiring etc. found on the examination.
- 12) Check each hotplate to ensure that the switches and elements are wired correctly.
- 13) Replace all components and control panels.
- 14) Turn ON the electricity supply.
- 15) Re-check the operation of the oven and if required, check the thermostat calibration.
- 16) Ensure that all panels are fully screwed in position and turn OFF the electricity supply.

Service and Maintenance Instructions (cont.)

Fault Finding

Fault	Possible Cause	Remedy
Mains Isolator ON.	a) Neon lamp faulty.	Replace.
Green Neon OFF.	b) External fuse blown.	Replace after checking all possible reasons for failure.
NO HEAT IN OVEN		
Amber Neon stays ON.	Contactor not working.	Check or replace.
Amber neon OFF.	Fault in wire to thermostat	Check wiring.
HEAT IN OVEN CONTINUOUS		
Amber Neon stays ON.	Thermostat faulty.	Replace.
Amber Neon OFF.	Contactor faulty.	Replace.
Uneven cooking	Element failure	Replace.
	Fused contacts in thermostat	Replace.
Insufficient heat in oven.	Thermostat out of calibration.	Calibrate or replace.
	Element failure	Replace.
Hotplate failure.	a) Element failure.	Check and repair or replace.
	b) Faulty connection.	
	c) Incorrect wiring on switch.	

ENSURE THAT THE ELECTRICITY SUPPLY TO THE RANGE HAS BEEN TURNED OFF BEFORE DISMANTLING ANY COMPONENTS.

To Change the Oven Element

- 1) Remove oven drip tray and inner side panels.
- 2) Remove base covers – (one screw/cover into base).
- 3) Disconnect the appropriate element wires from the connector block.
- 4) Unscrew two hexagon screws holding the element to the base angle.
- 5) Using pliers, fold back the element support tabs and remove the element.
- 6) Replace the element (cutting tails to suit) and reverse the above procedure.

To Change the Contactor

- 1) Remove the vertical control panel (one screw on underside – two screws on top).
- 2) Unscrew and pull out the contactor bracket assembly.
- 3) Disconnect the contactor.
- 4) Replace contactor and reverse the above procedure.

Service and Maintenance Instructions (cont.)

To Change A Thermostat

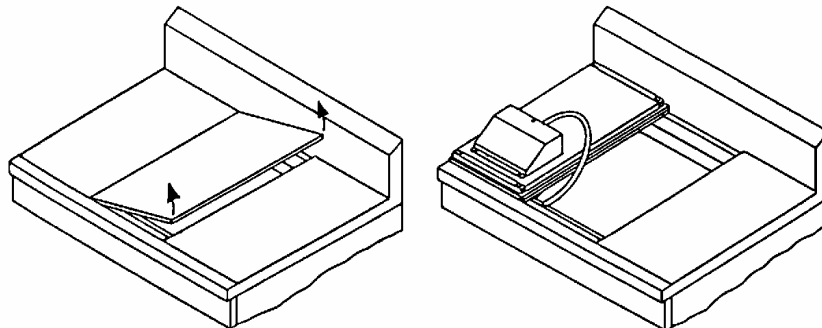
- 1) Remove the RH inner oven side panel.
- 2) Remove the vertical control panel (one screw on underside – two screws on top).
- 3) Unclip thermostat phial and feed back through side panel into void.
- 4) Unfasten thermostat from bracket (one nut) and disconnect wires.
- 5) Fit new thermostat and reverse the above procedure.

To Change Neons

- 1) Remove the vertical control panel (one screw on underside – two screws on top).
- 2) Disconnect neon wires.
- 3) Unscrew neon from control panel (one nut).
- 4) Fit new neon and reverse the above procedure.

To Change A Rectangular Hotplate Element

- 1) Lift the hotplate and invert on top of the adjacent plate, taking care not to strain the flexible connection.



- 2) Remove the terminal cover (three screws).
- 3) Disconnect the element tails from the terminal block.
- 4) Unscrew the cover plate nut and carefully slide the cover plate over the terminals to gain access to the elements.
- 5) Unscrew the individual element clamp (three screws) and remove.
- 6) Replace element (cutting tails to suit) and reverse the above procedure.

Service and Maintenance Instructions (cont.)

To Check A Rectangular Hotplate Element (cont.)

To check a hotplate to ensure that the switches and elements are wired correctly:-

- 1) With the horizontal control panel removed, pull forward the neon bracket and switch plate to expose the 6 heat switch/es.
- 2) Connect a multimeter to the switch connections P1 and P2, set it to read the resistance in ohms and check the switch positions are as follows:-

	1	2	3	4	5	6
Ohms	192	115	77	38.4	25.6	19.2
Watts	300	500	750	1500	2250	3000
Amps	1.25	2.1	3.1	6.2	9.4	12.5

To Change A Circular Hotplate Element

- 1) Lift the hotplate and invert on top of the adjacent plate, taking care not to strain the flexible connection.
- 2) Remove the heat shield cover (two self tapping screws).
- 3) Disconnect element wires.
- 4) Remove the element (one nut).
- 5) Replace element and reverse the above procedure.

To Change A Six Heat Switch

- 1) Remove horizontal control panel (two screws).
- 2) Undo the two screws and pull forward the neon bracket and switch plate complete with switch.
- 3) Disconnect switch and remove.
- 4) Replace switch and reverse the above procedure.

SPARE PARTS LIST

Part Number	Description	Quantity
930094-01	Oven Thermostat	1
924486-01	Six Heat Switch	2, 3 or 4
19000010	Contactor	1
922698-01	Green Neon	1
922698-02	Amber Neon	1
924387-01	Oven Element	2 or 3
924443-S1	Solid Hotplate Complete (Spares Kit)	1, 2 or 3
924427-01	Solid Hotplate Element	4/Plate
924482-S1	Twin Ring Hotplate Complete (Spares Kit)	1
12002080	2.0kW Round Hotplate (Rear)	1
12002180	1.5kW Round Hotplate (Front)	1
924435-02	Shelf (600)	2
924435-01	Shelf (900)	2
930829-01	RH Shelf Support	1
930829-02	LH Shelf Support	1
929961-01	Thermostat Knob	1
921447-39	Hotplate Knob	2,3 or 4
73000840	Knob Clip	1,3 or 4
924022-01	Leg Unit	4
924719-G3	LH Door Assy (600)	1
924719-G1	LH Door Assy (900)	1
924719-G2	RH Door Assy (900)	1
921350-02	Door Handle	1 or 2
921315-1	Door Handle Post	2 or 4
921335-02	Door Catch (Ball Type)	1
921913-09	Door Seal - 362mm (900)	2
921913-08	Door Seal - 445mm (900)	2
921913-08	Door Seal - 445mm (600)	3

Spare parts available from:

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Provincial Park
Nether Lane
Ecclesfield
Sheffield S35 9ZX

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Fax: +44 (0)114 2574520

VISCOUNT CATERING LIMITED

WARRANTY COVER

The Company offer twelve months warranty with each new piece of equipment subject to our normal conditions of sale and will undertake responsibility for warranty subject to the additional following conditions.

Notice of the defect/damage is given within 48 hours of breakdown or in the case of damage four days from the date of despatch and the manufacturer given adequate opportunity to examine the goods in order that appropriate action can be taken.

The Company will not be obliged to repair or replace any goods if after examination the defect/damage is found to be through accident, misuse, neglect, incorrect installation or maintenance by other than approved engineers, or any other cause beyond the reasonable control of the manufacturer.

EXCLUSIONS TO WARRANTY

Normal routine maintenance is not covered and the warranty specifically excludes any problems, which are related to scale caused by hard water and the cleaning of pilot jets. Also excluded from the warranty are the following consumable items.

Tap washers and springs, gaskets, oven lamps and indicating lights, door seals and any other perishable parts.

This warranty in no way prejudices your rights under common law and is offered as an addition to your statutory rights.

