

BLUE SEAL

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G59 BARBEQUE

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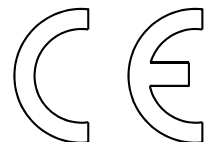
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MANUFACTURED BY

Moffat Limited
P O Box 10-001
Christchurch
New Zealand
Ph: (03) 3891-007
Fax: (03) 3891-276

WORLD-WIDE BRANCHES**UNITED KINGDOM**

Blue Seal
Units 6-7, Mount Street Business Park
Mount Street, Nechells
Birmingham B7 5 QU
Ph: (121) 327-5575
Fax: (121) 327-9711

UNITED STATES

Moffat Inc
3765 Champion Blvd
Winston-Salem
North Carolina 27115
Ph: (336) 661 0257
Fax: (336) 661 9546

CANADA

Lessard Agencies Ltd
P O Box 97
Stn D Toronto
Ontario M6P3J5
Ph: (416) 766-2764
Fax: (416) 760-0394

NEW ZEALAND

Christchurch
Moffat Limited
P O Box 10-001
16 Osborne Street
Christchurch
Ph: (03) 3891-007
Fax: (03) 3891-276

Auckland
Moffat Limited
4 Waipuna Road
Mt Wellington
Auckland
Ph: (09) 574-3150
Fax: (09) 574-3159

AUSTRALIA

Victoria
Moffat Pty Limited
740 Springvale Road
Mulgrave, Melbourne
Victoria 3171
Ph: (03) 9518-3888
Fax: (03) 9518-3838

New South Wales
Moffat Pty Limited
8/142 James Ruse Drive, Rose Hill
P O Box 913, Smithfield
Sydney, N.S.W. 2142
Ph: (02) 8833 4111
Fax: (02) 8833 4133

Western Australia
Moffat Pty Limited
P O Box 689
Joondalup Business Centre
WA 6027
Ph: (09) 305-8855
Fax: (09) 308-8838

Queensland
Moffat Pty Limited
30 Prosperity Place
Geebung, Brisbane
Queensland 4034
Ph: (07) 3215-9155
Fax: (07) 3215-9170

South Australia
Moffat Pty Limited
28 Greenhill Road
Wayville
South Australia 5034
Ph: (08) 8274 2116
Fax: (08) 8274 2129

BLUE SEAL BARBEQUES

- G59-4 600mm WIDE BARBECUE
- G59-6 900mm WIDE BARBECUE

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Date Purchased..... Serial No.....
Dealer.....
Service Agent.....

INTRODUCTION

We are pleased you chose to purchase a BLUE SEAL Barbecue.

To ensure you receive the utmost benefit from your new unit, there are two important things you can do.

Firstly

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly

If you are unsure of any aspect of the installation, instructions or performance of your Barbecue, contact your BLUE SEAL dealer promptly. In many cases, a phone call could answer your questions.

SPECIFICATION

GENERAL

A gas fired Barbecue created for modular kitchens.

G59-4	600mm wide barbecue
G59-4C	600mm wide barbecue with 275 mm griddle plate
G59-6	900mm wide barbecue
G59-6B	900mm wide barbecue with 430 mm griddle plate
G59-6C	900mm wide barbecue with 275 mm griddle plate

HEAT INPUT (kW) (Based on GROSS Calorific Values)

	Natural Gas (G20)	Propane Gas (G31)
Pressure	10 mbar	37 mbar
Per burner	9.2 kW	9.2 kW
-Input Rate	0.88 m ³ /hr	0.66 Kg/hr
Pilot	230 W	230 W
-Input Rate	0.022 m ³ /hr	0.016 kg/hr

TOTAL MODEL RATINGS (Based on GROSS Calorific Values)

Model	Input (G20)	Gas Rate (G20)	Input (G31)	Gas Rate (G31)
G59-4	18.8 kW	1.76 m ³ /h	18.8 kW	1.32 Kg/h
G59-6	28.2 kW	2.66 m ³ /h	28.2 kW	1.99 Kg/h

GAS PRESSURE

	Supply Pressure	Burner Pressure
Natural (G20)	20 mbar (8.0" WG)	10 mbar (4.0" WG)
Propane (G31)	37 mbar (14.8" WG)	37 mbar (14.8" WG)

INJECTOR SIZES (mm)

	Main Burners	Pilot
Natural Gas (G20)	2.60	0.41
Propane Gas (G31)	1.45	0.25

SPECIFICATION

OVERALL DIMENSIONS

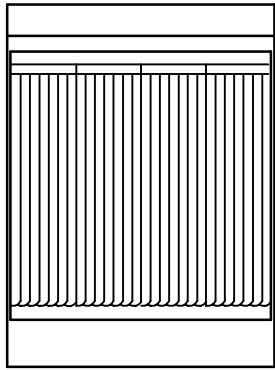
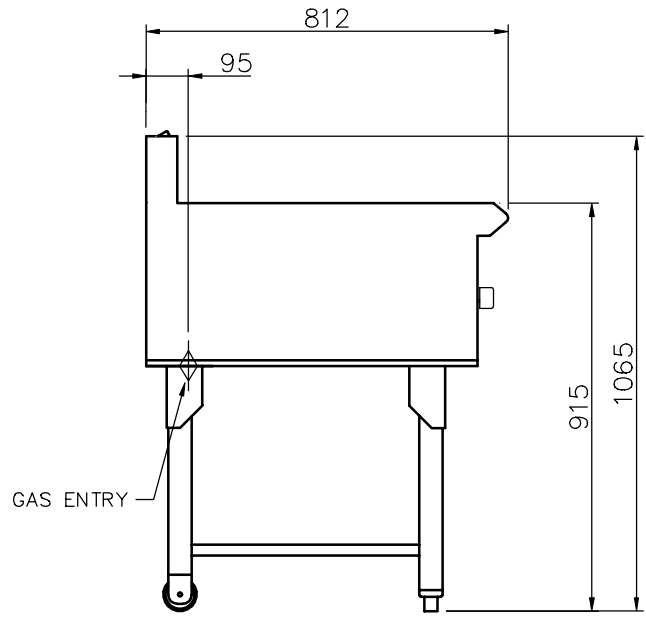
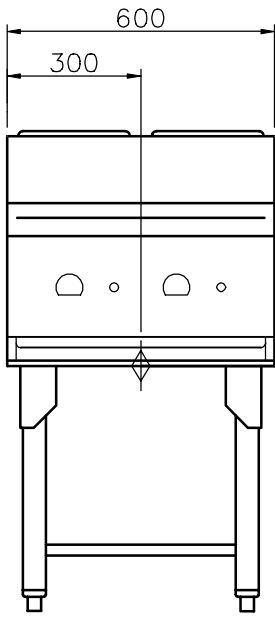
	G59-4	G59-6
Width	600mm	900mm
Height to Hob	915mm	915mm
Height to Splashback	1065mm	1065mm
Depth	812mm	812mm

WEIGHT

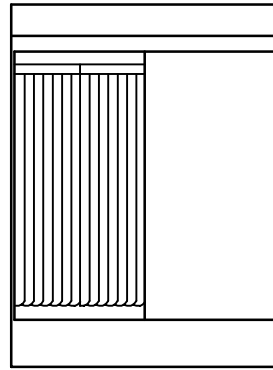
G59-4	115kg
G59-4C	105kg
G59-6	159kg
G59-6B	144kg
G59-6C	149kg

SPECIFICATION

G59-4



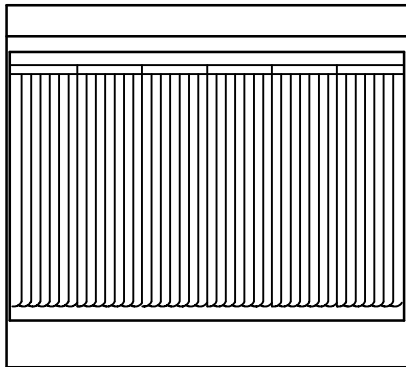
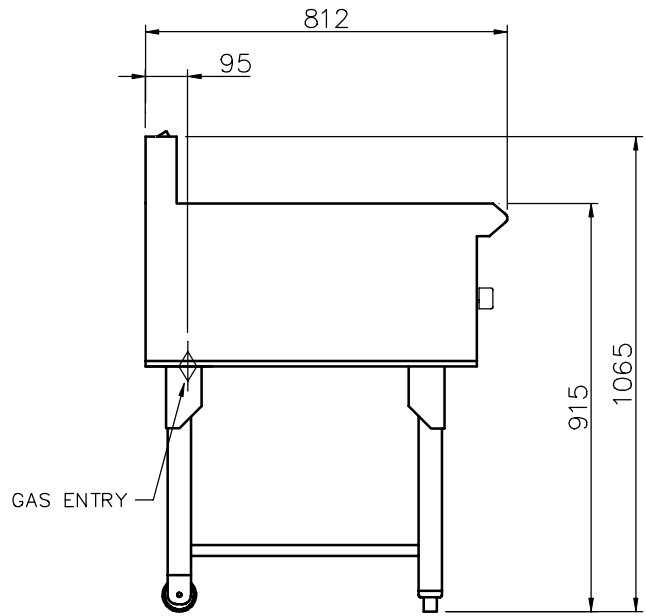
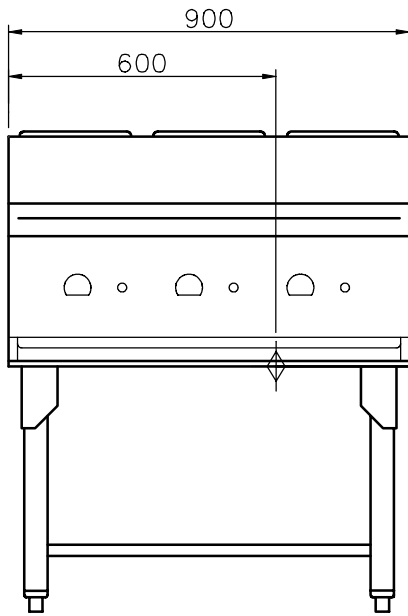
G59-4



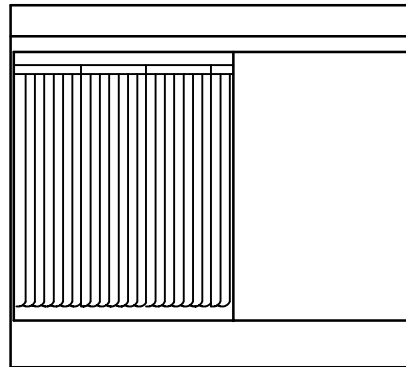
G59-4C

SPECIFICATION

G59-6



G59-6



G59-6B

INSTALLATION

It is important that this Barbecue is installed correctly, and that the operation is correct before handing over to the user.

THIS APPLIANCE MUST BE INSTALLED TO THE REQUIREMENTS OF THE APPROVED LOCAL INSTALLATION CODE AND LOCAL AUTHORITY REQUIREMENTS, COVERING GAS, FIRE AND HEALTH, AND IN ACCORDANCE WITH THE NATIONAL INSTALLATION CODES:

THIS UNIT MUST BE INSTALLED BY A QUALIFIED INSTALLER.

- UNITED KINGDOM (GAS SAFETY/INSTALLATION & USE) REGULATIONS 1984 & 1990 AMENDMENT BS5440 PARTS 1 & 2 INSTALLATION FLUING & VENTING

- i) INSTALLATION MUST ALLOW FOR A SUFFICIENT FLOW OF FRESH AIR FOR THE COMBUSTION AIR SUPPLY.
- ii) INSTALLATION MUST INCLUDE ADEQUATE VENTILATION MEANS, TO PREVENT DANGEROUS BUILD UP OF COMBUSTION PRODUCTS.

BEFORE CONNECTION

Unpack Barbecue and check for damage. Report any damage to the carrier and dealer within seven days of receipt of goods. Report any deficiencies to your dealer.

GAS CONNECTION

Check the type of gas, the specified operating pressure and the Barbecue's hourly consumption. This information is clearly stated on the date plate which is located on the right hand front leg gusset.

Check the gas supply and characteristics for the type of gas supply line pressure and capacity.

Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion air requirements:

	G59-4	G59-6
Natural Gas (G20)	18m ³ /hr minimum	27m ³ /hr minimum
Propane Gas (G31)	18m ³ /hr minimum	26m ³ /hr minimum

Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

The operating pressures for the respective gases are:

Propane Gas (G31)	37 mbar (14.8 " WG)
Natural Gas (G20)	10 mbar (4.0" WG)

INSTALLATION

Pressures can be tested at the test point nipple located on the manifold behind the front control panel.

To alter the gas pressure, adjust the pressure regulator.

The 3/4" inlet/outlet gas regulator supplied only with units for use on NATURAL GAS must be installed on the 3/4" dia. inlet tube at the rear of the Barbecue.

Barbecues for use on PROPANE do not have a regulator supplied, as the pressure is controlled by a supply regulator at the supply tank. Refer to the rating plate for correct operating pressures.

It is important that adequately sized piping run directly to the connection joint on the unit, with as few tees and elbows as possible to give maximum supply volume.

An accessible shut off valve must be fitted on the supply line before the connection joint and pressure regulator.

A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.

Check all connections for leakage. DO NOT USE A FLAME.

NOTE: All gas fittings on the Barbecue and supply must be by an authorised person.

LOCATION

This Barbecue gets HOT. It is important that this unit is not installed with 25mm of walls etc, or other appliances which may be affected by heat.

COMMISSIONING

Before leaving the new installation, check that the correct connections have been made and that the unit operates in accordance with the OPERATING INSTRUCTIONS.


NOTE: If for some reason the appliance does not function correctly, contact the supplier.
Shut off the gas supply before any maintenance work is attempted on the unit.
It is important to relight the pilot burners after changing gas cylinders or reconnection gas supply.

OPERATING INSTRUCTIONS





THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND TO BE USED BY QUALIFIED PEOPLE.

IGNITION OF PILOT BURNER


The G59-4, G59-6 and Barbecues incorporate the push bottom piezo ignition system for each individual pilot burner.

- 1 Push-in control knob and rotate anti-clockwise to PILOT  position.
- 2 Hold in control knob for 10-15 seconds.
3. With knob held in, press piezo button located to the right of control knob until piezo spark is generated. (Each push-in operation of piezo button will generate a single spark).
4. Visually check pilot burner has ignited by viewing through round hole in control panel.
- 5 Release control knob after approximately 20 seconds.
- 6 Pilot should now stay alight. If not, repeat steps 2-5.

MAIN BURNER OPERATION

1. Firstly, ignite the Pilot Burner.
2. For ignition of the Main Burner, now turn control knob to HIGH  position.
3. Burner will now be operating at full rate. To reduce heat input turn the control knob down to LOW  position, or between HIGH  and LOW  settings if intermediate heat input is required.

IMPORTANT

- ALWAYS SET THE CONTROL KNOB TO HIGH  POSITION WHEN IGNITING MAIN BURNERS.
- IF PILOT GOES OUT DURING NORMAL OPERATION WAIT 5 MINUTES BEFORE RELIGHTING.

NOTE: Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the user.

CLEANING

EXTERIOR: Clean with detergent. Baked on deposits or discolouration may require a good quality Stainless Steel Cleaner or stainless steel wool. Always apply cleaner when Barbecue is cold and rub in the direction of the grain.

INTERIOR: The entire top grates, inner radiants, burners and lower heat deflectors can be dismantled for cleaning.

MAINTENANCE

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause complete breakdown. It is recommended that a service check is conducted every six months.

SERVICING

IT IS RECOMMENDED THAT A SERVICE CHECK IS CONDUCTED EVERY SIX MONTHS.

NOTE: Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.

BURNER AIR ADJUSTMENT

All gas adjustments should be carried out by an authorised person. The only adjustments that may be necessary for efficient operation is the aeration to the burners. This is carried out by adjusting the aeration sleeve where the burner is fitted over the injector.

The most efficient flame is clear blue/green in colour. If the flame is yellow or yellow tipped, then the aeration requires adjustment.

If it is not possible to adjust the aeration correctly, contact your nearest service centre.

The pilot is a fixed orifice and cannot be adjusted.

PIEZO IGNITION

Should there be a fault with the piezo ignition system employed to ignite the pilot burner of the griddle burner, carry out the following:

1. If spark is being generated but not sparking from ignition electrode to pilot burner hood;
 - a. Check H.T. lead and connections. Replace or repair.
 - b. Check ignition electrode is not cracked and is positively positioned. Replace or repair.

Note: Do not over-tighten nut securing electrode as this will cause ceramic insulator to crack.

2. If piezo ignitor is faulty, remove from control panel and replace.

PILOT BURNER/THERMOCOUPLE

If pilot burner is not burning correctly check pilot orifice is not blocked and pilot is clear. Clear and replace pilot orifice if necessary.

If pilot burner goes out check the following:

1. Pilot burner is not blocked. Clean or replace pilot orifice.
2. Thermocouple connection to gas control is firm. Tighten if necessary.
3. Thermocouple is in working order. Should generate between 20-30mV. Replace if faulty or suspect.
4. Electromagnet in rear of gas control is in good working order. Inspect and replace if necessary.

SERVICING

GAS CONTROL - Servicing

To regrease gas control, remove control knobs and control panel. Remove 2 screws holding shaft plate to gas control body and remove control shaft and plate. Note orientation of shaft for correct re-assembly.

Using needle nose pliers or similar, pull out gas control spool, again noting orientation.

Using suitable compound rated for use with Natural and LP gases and high temperature rating, re-grease spool.

Re-assemble by reversing procedure.

GAS CONTROL - Replacement

1. Remove knobs and control panel. Disconnect piezo H.T. lead from piezo ignitor.
2. Undo pilot supply and disconnect pilot thermocouple from gas control.
3. Using 19 mm spanner, undo compression nut securing gas control to manifold assembly.

SPARE PARTS

The supplier will be able to offer quicker service if parts are ordered by their correct name and part number. If the part is not in the list below, please quote the model and serial number and a description of the part required.

DESCRIPTION	PART NO
Main Burner	011310
Pilot Burner	019464K
Regulator (Nat Gas Only)	011853
Gas Tap	017801
Thermocouple - M9 x 1, 600 mm	019642
Pilot Orifice (NATURAL) Ø 0.41 mm	019593
Pilot Orifice (PROPANE) Ø 0.25 mm	019594
Burner Injector (NATURAL) Ø 2.60 mm	031260
Burner Injector (PROPANE) Ø 1.45 mm	031145
Piezo Ignitor	020119
Ignition Electrode	019624
Ignition Lead	018095
Control Knob	013202
Top Grate Casting	014509
Radiant Casting	014508
Griddle - 275 mm (G59-4C/G59-6C)	017230
Griddle - 410 mm (G59-6B)	017684

