

- SALAMANDRE CHIUSE GAS
- CLOSE GAS SALAMANDER
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# **GAS / SALAMANDER**



**MODELS SCG / 60 MG  
SGC / 80 MG**

**USER'S INSTALLATION AND SERVICING MANUAL**

**SPECIFICATIONS**

	<b>SCG60</b>	<b>SCG80</b>
Dimensions cm		
Overall (hwxwd)	42x60x39.2	42x80x39.2
Height on stand		
Floor stand	130.5	130.5
Bench stand	57.5	57.5

Heat Input		
Btu/hkW (Natural Gas)	12.600/4,5	18.900/6,2
Net Weigh kg	23	28

**GENERAL**

The GAS MULTIGRILL/SALAMANDER can be supplied for use with either Natural Gas or LP (propane or butane). Details will be found on the Data Plate fixed to the appliance. A conversion kit is required to change from one gas supply to the other. Supplied as kit at installation.

**STANDARD EQUIPMENT**

1. Toasting rack with crumb Tray

**OPTIONAL EXTRAS**

- Bench stand
- Wall bracket
- Floor stand
- Branding plates

**GAS DATA**

**BURNER AND INJECTOR RATINGS**

MAIN BURNER		
MODEL	TYPE OF GAS	INJECTOR SIZE
SCG60MG	Natural Gas	1,75 mmd.
SCG80MG	Natural Gas	2,00 mmd.
SCG60MG	Butane/Propane	1,10 mm d.
SCG80MG	Butane/Propane	1,25 mmd.

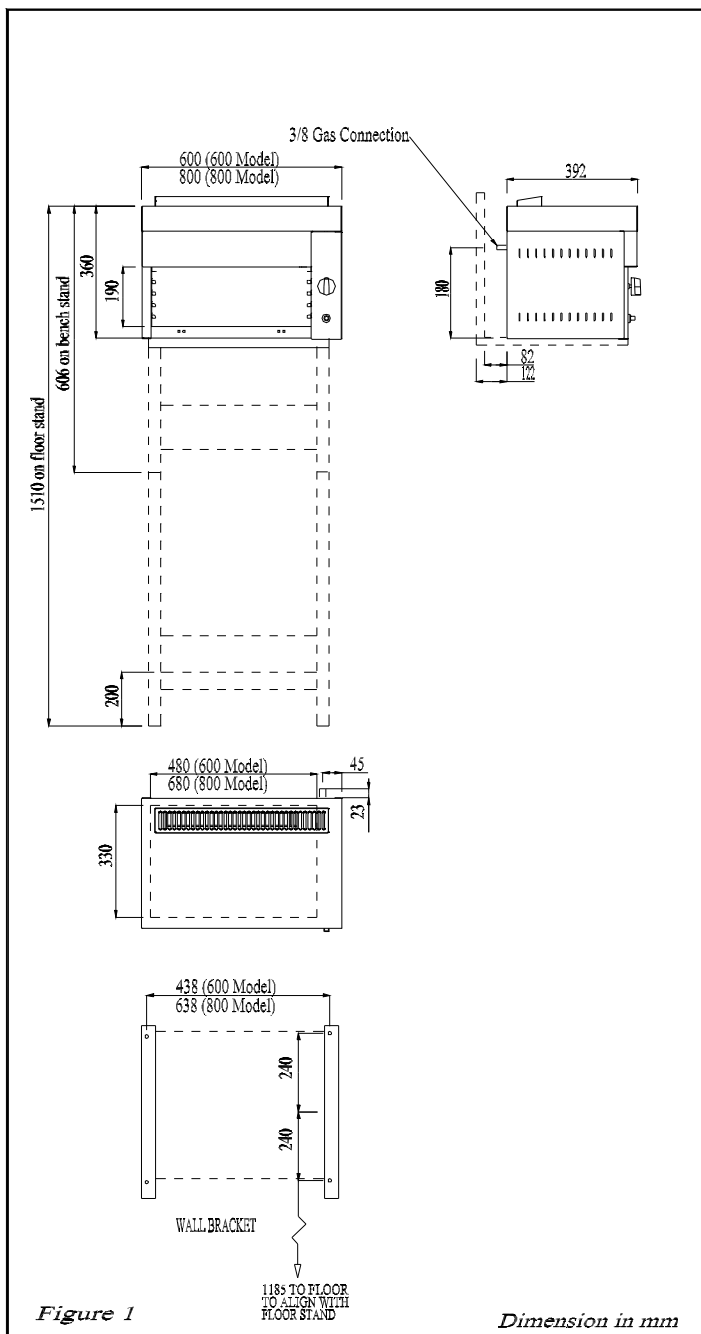
PILOT BURNER		
MODEL	TYPE OF GAS	INJECTOR SIZE
SCG60MG	Natural Gas	0,67 mm d.
SCG80MG	Natural Gas	0,67 mm d.
SCG60MG	Butane/Propane	0,40 mm. d.
SCG80MG	Butane/Propane	0,40 mm d.

**APPLIANCE PRESSURE**

MODEL	TYPE OF GAS	PRESSURE
SCG60MG	Natural Gas	20mbar(6.6"WG)
SCG60MG	Butane	28mbar(11.2"WG)
SCG60MG	Propane	37mbar(14.8"WG)
SCG80MG	Natural Gas	20mbar(6.6"WG)
SCG80MG	Butane	28mbar(11.2"WG)
SCG80MG	Propane	37mbar(14.8"WG)

**TOTAL RATING**

MODEL	TYPE OF GAS	RATING
SCG60MG	Natural Gas	4,5 kW/12.600Btu/h
SCG60MG	Butane/Propane	4,5 kW/12.600Btu/h
SCG80MG	Natural Gas	6.2 kW/18.900Btu/h
SCG80MG	Butane/Propane	6.2 kW/18.900Btu/h



## SAFETY NOTES

1. It is the law that all gas appliances are installed by competent person in accordance with the requirements of the Gas Safety (Installation and Use) Regulations. Failure to comply and install appliances incorrectly could lead to prosecution. The Confederation for Registration of Gas Installers (CORGI) requires its members to work to recognised standards.
2. The installation of this appliance must be carried out in accordance with these instructions, and meet with the requirements of the Gas Safety Regulations, the Fire Precautions Act, Local and National Building Regulations and the recommendations contained in the relevant British Standards Codes of Practice. The requirements of the Health and Safety at Work Acts and Hygiene must be observed.
3. This appliance is designed for commercial purposes only, and must be operated by trained personnel.
4. This appliance is provided with an equipotential screw fixing if required.
5. It is the responsibility of the kitchen supervisor to warn users of this appliance to wear suitable protective clothing.
6. During normal operation, parts of this appliance will become hot. Suitable precautions must, therefore, be taken by the user to avoid accidental burns.
7. In the event of a fault developing, it is essential that the appliance is isolated from the gas supply and a competent person informed.
8. In the interest of safety and performance, regular maintenance and servicing of the appliance is important. To ensure that the appliance is in optimum condition, periodical service and maintenance contracts can be undertaken by the supplier. Equipment is inspected and serviced by our engineers and, where necessary, faults are rectified. Any replacement parts are quickly obtained and fitted to bring the appliance into good working condition.

## GAS CONNECTION

Refer to the Data Badge (affixed to the lower Right Hand side of the grill) to check that the appliance is compatible with the available gas supply. The gas supply inlet is positioned at the rear RH side of the appliance terminating in a Rp 3/8 (3/8" BSP male taper) thread. For Natural Gas in UK, a gas governor must be fitted in a supply as close to the appliance as possible. For LP Gases, a low pressure regulator must be fitted at the cylinder or supply tank.

The diameter of gas supply piping must not be smaller than that of the appliance inlet (3/8" ID 9.5 mm). Long pipe runs should be of a larger diameter in order to avoid excessive pressure drops.

A gas Isolating Tap must be fitted in the gas supply pipe close to the appliance for use in an emergency and to facilitate servicing.

**UPON COMPLETION OF THE INSTALLATION, THE APPLIANCE AND SUPPLY PIPEWORK MUST BE TESTED FOR GAS SOUNDNESS.**

**UPON SITING THIS APPLIANCE, AN EQUIPOTENTIAL EARTH BOND CAN BE MADE FROM THE GRILL AND ITS STAND TO ADJACENT EQUIPMENT USING THE FIXED BOLTS LOCATED AT THE REAR OF THE UNITS.**

## INSTALLATION

### GENERAL

**NOTE!** It is necessary to employ a qualified engineer for the installation and servicing of this appliance. It may be necessary to change parts of appliance to suit the gas supplied.

1. Before commencing installation remove all packaging. Any protective film on the stainless steel panels may be left on until installation is completed. **HOWEVER** all protective film **MUST BE REMOVED** before the appliance is commissioned.
2. Ensure that the area where the appliance is to stand is level, and is capable of supporting the weight of the appliance. If the support or surround is made of a combustible material it is recommended that they shall be clad by a suitable non-combustible heat insulating material and that the local fire regulations are observed.
3. **IMPORTANT:** It is necessary to ensure an adequate supply of fresh air to appliance for combustion and ventilation. Kitchens require 20-40 changes of air per hour.
4. **THIS GRILL MUST NOT BE MOUNTED DIRECTLY UPON A BENCH OR TABLE TOP, OR ON A SHELF.**

The air necessary for safe combustion of the burners enters from below the base of the appliance. Space, therefore, must be allowed between the base of the appliance and the supporting surface. A minimum of 50mm (2 inches) will be sufficient. It is strongly recommended that use be made of the optional Bench Stand, Wall Brackets, or Floor Stand, in order to ensure a safe and comfortable working height, and safe conditions.

**THIS APPLIANCE MUST NOT BE MOUNTED ON A SHELF OR SUPPORT ABOVE A COOKING RANGE.**

5. This appliance should preferably be installed below the hood of an extraction system incorporating filters. Should the installation be required without a ventilation hood then a minimum distance of 1500mm (60 inches) must be allowed between the top of the appliance and any overlying shelf or ceiling. A distance of 150mm (6 inches) should be maintained between the back and sides of the appliance and adjacent walls.
6. **REMEMBER TO ALLOW SUFFICIENT ROOM AT THE FRONT OF THE APPLIANCE TO ENABLE THE**

## SAFE WITHDRAWAL OF THE TOAST GRID AND BRANDER PLATE.

- d) When using the Brander Plate, always fit the Drip/Basting Trough, and empty it frequently, Don't allow the Trough to become too full or overflow, or too full to handle safely.
- e) Always pre-heat Brander Plate for approximately 20 minutes at FULL on before use.

NOTE: In event of a fault developing, it is essential to turn OFF the gas at Isolating Tap, and inform a competent person.

## COMMISSIONING

1. Remove all protective film and packaging from the appliance.
2. Turn off the gas supply at the isolating tap.
3. Check that the appliance Control Tap is in the OFF position.
4. Remove the gas Control Knob.
5. Remove the Control's Fascia and pull off the Piezo Cable.
6. Remove the pressure Test Point Sealing Screw.
7. Connect the pressure test gauge and replace Control Knob.
8. Turn ON the gas supply at Isolating tap.
9. Check for leaks at all joints inside the appliance AFTER manually lighting Pilot and Burner. Following lighting procedure.
10. Check that the gas pressure is correct when the Burner is lit at FULL on. Adjust, if necessary, at the governor (Natural Gas), or (if LP Gas) have the supplier of the gas adjust the pressure at the tank or cylinder.
11. Check that the Burner and Pilot Burner extinguish when the Main Control Tap is turned OFF.
12. Turn off appliance at the Control tap.
13. Turn OFF the gas supply at the Isolating Tap.
14. Remove the pressure test gauge and refit the Pressure Test point Sealing Screw.
15. Turn ON the gas supply at the Isolating Tap and leak-test the Pressure Test Point Sealing Screw.
16. Reconnect the Piezo Ignition Cable to the Igniter Unit on the Control's Fascia.
17. Turn the appliance Control Tap to the Ignition position and operate the igniter button ensuring that the Pilot Burner ignites safely.
18. Turn the Control Tap to OFF, remove the Control Tap Knob, and refit the Control's Fascia Panel.
19. Check that the inner Top Panel can be easily removed and refitted.

NOTE: When installation and commissioning is completed, leave ALL the Instruction Manuals with a responsible person.

## OPERATING

- a) This appliance is designed for commercial purposes only and must, therefore, be operated by trained personnel.
- b) It is the responsibility of kitchen supervisor to warn users of this equipment to wear suitable protective clothing.
- c) During normal operation, part of this appliance will become hot, suitable precautions must, therefore, be taken by users to avoid risk of accidental burns.

## LIGHTING PROCEDURE

### IMPORTANT:

SGC60MG and SGC80MG MULTIGRILL/SALAMANDER has one Burner with a pilot burner situated at side. Both Burners are controlled by a single control Tap.

1. Check that the appliance Control Tap is in the OFF position.
2. Turn ON the gas supply at the Isolating Tap.
3. Push the Control Knob in and turn to the IGNITION position. An arrest will be felt to identify the position. Keep the knob depressed.
4. Press the Ignition Button firmly (several times if necessary) until the Pilot Burner flame ignites.
5. Hold the Control Knob pressed in for 20 seconds, then release it. The Pilot Burner should stay alight. If the Pilot Flame goes out, then repeat the procedure holding the Control Knob pressed in for a longer period.

NOTE: The Pilot Burner can also be lit by applying a lit spell or taper to the Pilot Burner whilst operating the Main Control Tap as directed above.

## TO OPERATE THE MAIN BURNER

Once the pilot been established, the Main Burner can be turned on.

Turn the Control Knob anti-clockwise to the LOW position. Main Burner will automatically ignite from the Pilot Burner. The Control Tap will allow the Burner to be turned down to a low-flame setting for use when there is no demand. Turn the Control Knob further anti-clockwise from the LOW to the HIGH position, for full on. To revert to LOW, turn the Control Knob clockwise to the LOW position.

## TO TURN OFF

1. Turn the Control Knob clock-wise to the IGNITION position, the Main Burner will extinguish BUT the Pilot Burner will remain alight ready for Main Burner ignition when required (standby).
2. Turn the Control Knob clock-wise to the OFF position - both the Main Burner AND Pilot Burner will go out.

## COOKING

## TOASTING

Place the Toasting Grid - with the Crumb Tray in place on the base of the Grill - in the third runner up from the grill base. Place the bread on the Grid, as required. Alternative grid positions are provided to suit individual preferences and the thickness of the bread.

## GRILLING USING THE TOAST GRID

Grilling foods such as bacon, sausages, etc. can be carried out using The Toast Grid, BUT always fit the Crumb Tray to collect grease and juices.

The position of the Grid in the grilling compartment will depend upon personal taste. Initially try the third runner up from the base.

## SALAMANDERING

For shallow dishes place them upon the Toasting Grid; for tall (deep) dishes place upon the base of the grill. Use the Crumb Tray - if there is any fear of spillage or boil over - placed upon the base of the grill.

## USING THE BRANDER PLATE (Grilling Hearth)

The Brander Plate is thick cast aluminium plate having a ribbed surface and is available as an Accessory along with a Drip Tray (Through) for collecting grease /juices. It is mounted on the existing toasting rack using the lugs at the rear of the plate which fit onto the rear frame of the toasting rack. The Crumb Plate should always be stored upon the base of the grill when using the Brander Plate. ALWAYS FIT THE DRIP/BASTING THROUGH MOUNTED ON THE FRONT BASE OF THE GRILL when using the Brander Plate, otherwise grease and juices from the foods being cooked will drip directly onto the floor in front of the grill. ALWAYS EMPTY THE DRIP TROUGH BEFORE IT BECOMES TOO FULL TO HANDLE SAFELY. SCRAPE THE BRANDER PLATE FREQUENTLY DURING COOKING PERIODS TO CLEAR CARBON DEPOSITS.

## TO OBTAIN THE BEST RESULTS USING THE BRANDER PLATE

1. Choose the shelf position required for grilling.
2. With the Toasting rack in position carefully place the Brander Plate over the rack taking care to ensure the locating lugs on the plate fit over the rear frame of the Toasting rack. There will be a slight incline from rear to front of the Brander Plate. For specific and heavy duty grilling requirements we would recommend use of our

heavier duty grills, the Supergrill and Jetgrill which has an specific Brander Plate complete with separate frame and handles. This also allows for various angles within the grilling compartment to suit various types of grilling.

3. Pre-heat the Plate for about 20 minutes with the grill on full at least 20 minutes prior to grilling.
4. When cooking, use the rear of the Brander for thinner items and the front for thicker foods.

Note however that the incline is only slight.

Cooking should be completed without the need to turn the food over if the Brander Plate has pre-heated for sufficient time.

## CLEANING

Cleaning is best carried out daily shortly after the grill has been turned off - while it is still warm but not too hot.

DO NOT PLUNGE A HOT BRANDER INTO WATER - TO DO SO CAN CAUSE IT TO DISTORT.

Heavy deposits should be scraped off the Brander Plate using wood or plastic implements to avoid damaging the plate's surface. Soaking and washing in hot detergent solution should be sufficient, with difficult areas being cleaned using a "grit-free" proprietary cleaning agent. The use of ammonia and caustic based cleaners should not be used as they attack the metal - especially the aluminium Brander Plate. When cleaning the interior of the grilling compartment, care must be taken to avoid damaging the ceramic plaques of the burners. Any deposits left on plaques will quickly burn off by themselves.

Grills that are used continuously for cooking meat products and where extensive use is made of basting, are likely to become thickly coated externally and internally with grease and carbonised fat. This is unhygienic and may become a potential fire hazard. For this reason, the Outer Top Panel of the Grill has been designed to be easily removed by the user, allowing the Inner Top Panel to be removed from the grill for cleaning.

1. Pull the Outer Top Panel forward and lift it clear of the pegs in the tops of the the Outer Sides. Remove to the sink for cleaning.
2. Lift the Inner Top Panel clear of the appliance and remove to the sink for cleaning.
3. Carefully scrape any deposits from within the grill and wash with a hot detergent solution. Dry WITH a lint-free cloth.
4. Dry the Inner Top Panel, and place back into position.
5. Dry and polish the Outer Top Panel. Replace in position by aligning the pegs with the key-hole slots (2 on each side) in the return side flanges of the Outer Top Panel,

push the Panel firmly down onto the Outer Sides and then push towards the rear of the grill until the back of the panel lines up with the back of the grill.  
THERE SHOULD BE NO GAP BETWEEN THE OUTER SIDES AND THE OUTER TOP PANEL.

6. Re-light the grill on HIGH for a short period to thoroughly dry off the unit.
7. The interior of the grilling compartment and the Inner Top Panel will benefit from a light wipe-over using an lightly oiled kitchen paper following cleaning.
8. The exterior panels of the grill are best cleaned using a hot detergent solution followed by a rinse wipe-over and a polish using a stainless steel cleaner.

DO NOT USE CAUSTIC BASED CLEANING AGENTS ON THIS APPLIANCE.

## MAINTENANCE

**IMPORTANT:** Maintenance must only be carried out by a competent person (eg. one having CITB Certification and CORGI Registration), and all work must comply with the Gas Safety Regulations.

**BEFORE DISMANTLING ANY GAS CARRYING COMPONENT, TURN OFF THE GAS SUPPLY AT THE ISOLATING TAP.**

### ROUTINE MAINTENANCE:

Maintenance depends upon the degree of use of the appliance, but should be carried out on a regular basis. If an

appliance is in daily use, in a busy kitchen, then a minimum of four times a year is recommended.

The following checklist, together with a thorough cleaning programme, should provide optimum service and trouble-free operation:

1. Remove the Outer Top, Inner Top Panel, and the Control's Fascia.

2. Remove the RH Outer Side Panel.

SYMPTON

Smell gas

Pilot burner does not light

Using piezo igniter

#### POSSIBLE CAUSE

- a) Gas leak
- a) No gas to appliance
- b) No spark at ignition electrode
- c) Ignition cable damaged
- d) Faulty ignition Electrode
- e) Ignition unit
- f) Faulty igniter

Pilot burner does not light using or tape main burner flames uneven lighting off burning erratically

- a) Blocked pilot injector
- a) Thermocouple tip out of position
- b) Thermocouple loose at gas control
- c) Thermocouple Damaged
- d) Faulty gas control tap
- a) dirt blocking burner inlet
- b) blocked injector
- c) Wrong gas pressure
- d) Wrong injector fitted for gas type
- e) Ceramic plaque on main burner broken

Pilot burner ignites but go out after minutes

- a) thermocouple tip not securely held

#### REMEDY

- a) Locate leak a make joint
- a) turn on gas at isolating tap
- b) Remake lead connections
- c) Replace ignition cable
- d) Replace electrode
- e) Tighten locknut on igniter
- f) Replace igniter
- a) Clean or replace pilot injector
- a) Check Pilot burner for damage

3. Examine the Piezo Ignition Cable for damage. Operate the Igniter and observe the Cable, and the Pilot Ignition Electrode for arcing. Replace if necessary.
4. Check the Gas Control Tap for ease of operation.
5. Check and clean the Main Burner Injector, and remove all foreign matter around the openings into the Main Burner.
6. Light, and check the Pilot Burner, the operation of the Thermocouple, and the lighting of the Main Burner.
7. Check the Main Burner Plaque to ensure that there is even burning and no light-back, and no cracks in the ceramic plaques.

## REPLACEMENT OF PARTS & SERVICING

The servicing of this appliance must be carrier out by an approved manufacturer service Organization. All work must comply with the Gas Safety Regulations.

### BEFORE DISMANTLING ANY GAS-CARRYNG PARTS, TURN OFF THE GAS SUPPLY AT THE ISOLATING TAP.

Benefits of a service contract include regular visits from trained engineers, priority breakdown treatment and extensive spare parts back up service. A service contract is available to cover ALL your equipment and work carried out is guaranteed.

Please contact the manufacturer or an approved manufacturer servicing organization for further details

- b) Clean end thermocouple at tap tighten t.
- c) replace the thermocouple
- e) replace Tap
- a) clean
- b) Clean or fit new injector
- c) Check and adjust pressure
- d) Check gas type and fit correct Inj.
- e) Replace main burner
- a) reposition and tighten the Thermoc.

**SPARES PART NUMBERS**

DESCRIPTION	MODELS	
	600	800
Injector Main Burner NG*	51480-4400	51480-4400
Injector Main Burner LPG*	51480-4500	51480-4500
Injector Pilot Burner NG*	51480-4000	51480-4000
Injector Pilot Burner LPG*		
Main Burner	SGC 582	SGC 584
Main Burner Sealing Washe	SXJ 208	SXJ 208
Pilot Burner	SGT 335	SGT 335
Thermocouple	SGT 316	SGT 316
Split Nut	SGT 317	SGT 317
Piezo Igniter Unit	SEW 848	SEW 848
Ignition Lead	438310600	438310600
Ignition Electrode	SEW 932	SEW 932
Gas Control Tap	SVG 181	SVG 181
Control Knob	SCH 307	SCH 307
Spring Clip - Control Knob	SXX 148	SXX 148
Toast Grid	12257-2601	12257-2601
Crumb Tray	1225-7262	1225-7263
Brander Plate	EXT363	EXT817
Branding Frame		
Drip/Basting Trough		
Inner Top Liner	12247-343	
Shelf Support Bracket	1224-7061	
3/8" Gas Governor*	SGT 042	SGT 042
Bench Stand	EXT 815	EXT 815
Floor Stand	EXT 816	EXT 816
Wall Brackets	EXT 814	EXT 814
Facia Pa5el	SXL 444	SXL 444
Handle protector	54881-5801	54881-5801

Parts marked \* together with an appropriate Data Plate form the kit for converting the appliance to burn an alternative gas. The 3/8" Governor is required for converting from LPG to Natural Gas.

**A. OUTER TOP PANEL**

REMOVE/REPLACE (figure 2)

1. Pull the outer top panel forward and lift clear to release keyhole slots from the locating pegs on the side panels then lift clear of the appliance.
2. Replace in a reverse sequence ensuring that there is no gap between the top of side panels and the outer top panel..

**B. INNER LINER**

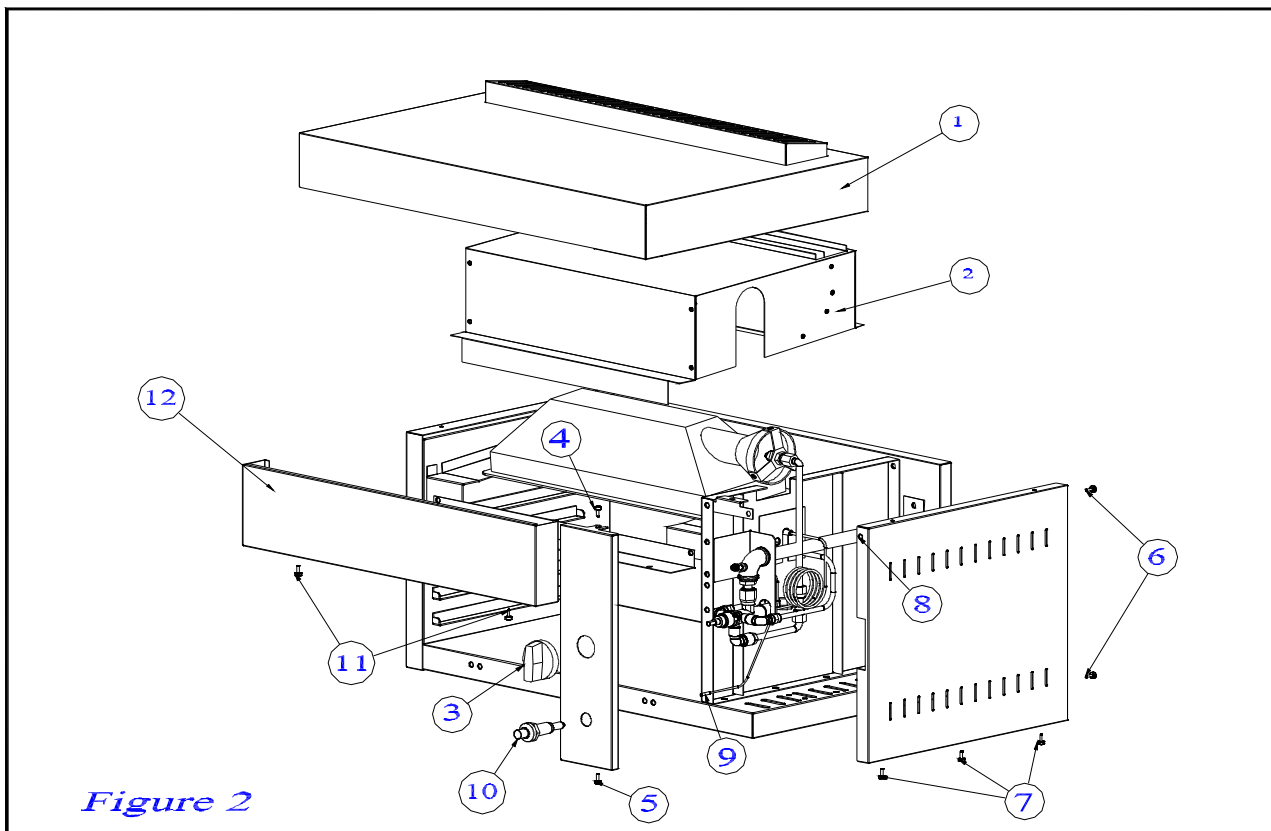
REMOVE/REPLACE (figure 2)

1. Complete procedure A.
2. Lift the inner liner (2) clear of the appliance.
3. Replace in a reverse sequence ensuring that the panel fits correctly over the gas pipes and cable going into the control compartment.

**C. CONTROL FASCIA PANEL**

REMOVE/REPLACE (figure 2)

1. Complete procedure A.
2. Remove the gas control knob (3) by pulling firmly off the spindle.
3. Remove one screw (4) from the top of the fascia (5) and two screws (6) from the bottom of the panel.
4. Disconnect the Piezo ignition lead and remove panel from the appliance.
5. Replace in a reverse sequence.



## F. GAS TAPS

EXCHANGE (figure 3)

1. Complete procedures A, C and D.
2. Disconnect the gas supply pipe (1), pilot outlet (2) and main gas outlet (5).
3. Disconnect thermocouple (4).
4. Remove gas tap from the appliance.
5. Check gas flow indication arrow on the replacement tap and fit in a reverse sequence ensuring that all gas connections are sound.
6. Restore the gas supply to the appliance at the gas Isolating Tap.
7. Check for gas leaks.
8. Light the main Burner ensuring that the Pilot Burner flame will established, and then turn the gas Tap to the LOW Position
9. Adjust the LOW flame by means of the Low Rate Adjusting Screw..

## D. RIGHT OUTER SIDE PANEL

REMOVE/REPLACE (figure 2)

1. Complete procedure A,B and C.
2. Withdraw two screws (6) from the rear edge of panel.
3. Withdraw three screws (7) from lower edge of panel.
4. Remove the Outer Side Panel from the appliance.
5. Replace in a reverse sequence.

## E. GAS TAPS

SERVICING (figure 3)

1. Complete procedure D.
2. Remove the two screws and carefully withdraw the tap spindle/niting plate assembly . NOTE the alignment of the spindle.
3. Withdraw the spring and shaft.
4. Extract the plug noting the plug alignment.
5. Clean the plug and the interior of the tap body using a lint-free cloth and solvent if necessary.
6. Regrease sparingly, ensuring the grease does not block the ports and cavities.
7. Refit the plug into the body (3) then the shaft and spring
8. Secure the spindle/niting plate assembly to the body with the screws .
9. Restore the gas supply to the appliance at the gas isolating tap and check for gas leaks.
10. Light the main burner, and turn down to LOW setting.  
NOTE: Use only high temperature "GREEN GREASE MAGNALUBE" type 9801/6A01 or "MOLYKOTE

## G. THERMOCOUPLE

REMOVE/REPLACE (figure 3 & 4)

1. Follow procedures A, B,C and D.
  2. Disconnect the Thermocouple (figure 3, item 4) at the rear of the gas control tap.
  3. At the Pilot Burner, unscrew two screws (figure 4, item 8) and remove the pilot protection bracket inside the grilling compartment.
  4. Unscrew nut (figure 4, item 4) and withdraw the thermocouple from the pilot burner assembly.
  5. Fit replacement by reversing the above procedure.
- NOTE! When connecting the Thermocouple to the rear of Gas Control Tap - screw the nut in finger tight, and then apply a half turn maximum using a spanner.

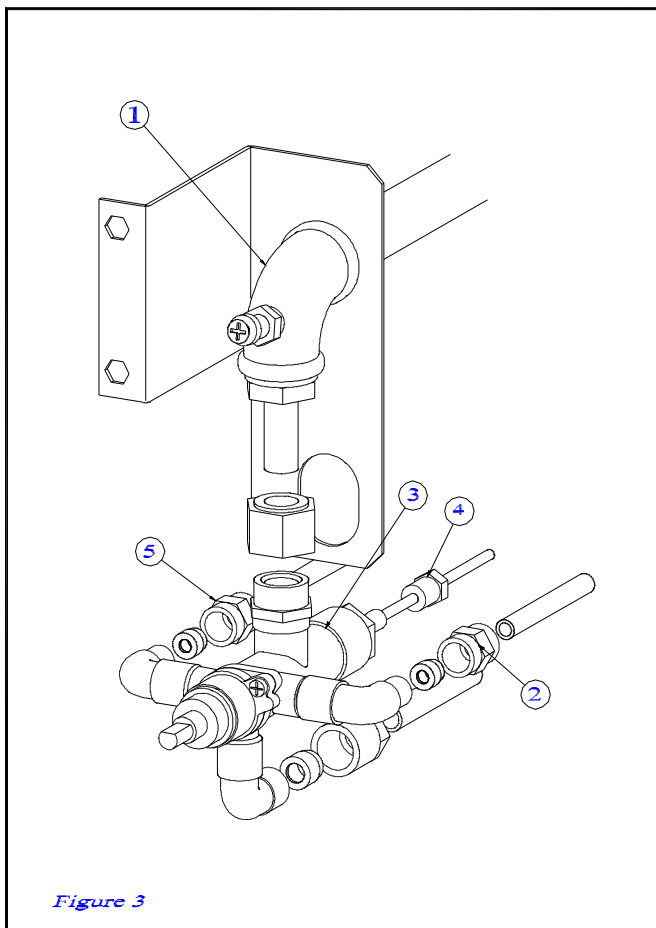


Figure 3

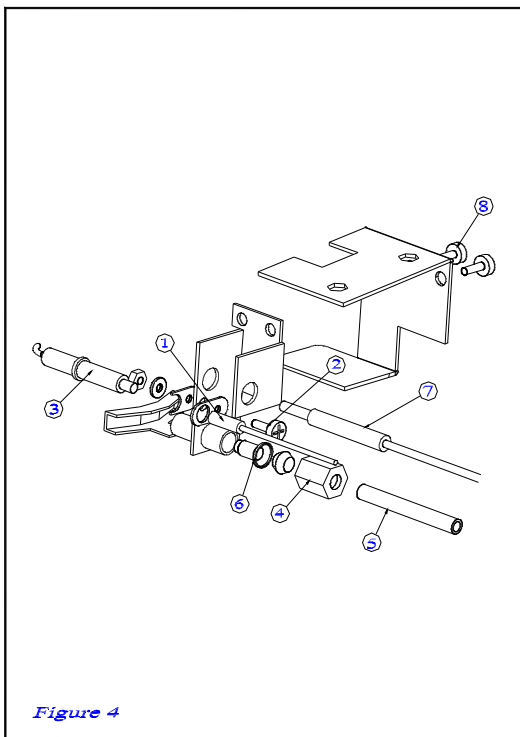


Figure 4

## H. SPARK ELECTRODE & IGNITION LEAD

### REMOVE/REPLACE (figure 4)

1. Complete procedures A and B for Spark Ignition electrode and for Ignition Lead, follow procedures A, B, C and D.
2. Remove the small screw 2 that secures the Ignition Electrode to the Pilot Burner and remove the pilot protection bracket from inside the grilling compartment.
3. Disconnect the Ignition Lead (1) from the Electrode (3).
4. Remove the screw (2) and remove the electrode.
5. Inspect the Ignition Lead for damage or wear. If replacement is necessary then remove the Fascia panel as in procedure C and disconnect lead at the Piezo unit. Ensure that the high temperature sleeving is fitted to the length of the lead that is outside of the Control's Compartment.
6. Replace the electrode and lead by reversing the above procedure. NOTE Ensure that the high temperature protection sleeve is fitted to the lead.

## J. PIEZO IGNITER

### REMOVE/REPLACE (figure 3)

1. Follow procedure C.
2. Disconnect lead (2) from the terminal on the Piezo unit.
3. Unscrew nut (5) and remove Piezo unit (4) through front fascia panel.
4. Replace in reverse sequence.

## K. PILOT INJECTOR

### CLEAN/REPLACE (figure 4)

1. Follow procedure B.
2. Unscrew the two screws 8 and remove the pilot protection bracket from inside the grilling compartment.
3. Unscrew nut (4) and ease tube (5) away from burner.  
NOTE: the injector (6) is secured within the tube of the

pilot burner and may have to be extracted by carefully prising around its edge.

4. Carefully clean/replace the injector using soft fine wire.
5. Reassemble in a reverse procedure.

## L. PILOT BURNER

### CLEAN/REPLACE (figure 4)

1. Follow procedures A, B and C.
2. To clean the Pilot Injector: unscrew the tubing nut and remove the pilot protection bracket from inside the grilling compartment, making the gas joint between the elbow and pilot Burner, and ease the elbow away from the Burner..
3. The Pilot Burner injector is sealed within the tube of Pilot Burner and may have to be extracted by carefully prising around the edge of the hole with sharp blade.
4. Carefully clean or replace the injector and reassemble by reversing the above procedure.

5. If it is intended to completely replace the Pilot Burner, proceed to, and then continue:

6. Unscrew the thermocouple securing nut (7) and withdraw thermocouple from the Pilot Burner.
7. Disconnect the Ignition lead (1) from electrode (3).
8. Using a Phillip's or Pozi Head screwdriver and spanner, remove the two screws and nuts securing the Pilot Burner to the appliance.
9. Remove the ignition electrode (3) from the old Pilot Burner ( as in procedure H), inspect and discard if necessary.
10. Fit new Pilot Burner by reversing the above sequence.
11. Turn on the gas supply to the appliance and light the pilot burner, ensuring that the igniter and thermocouple operate correctly. Test for gas leaks.  
Check that the Main Burner are ignited by the Pilot Burner.

## M. MAIN BURNER

### REMOVE/REPLACE (figure 5A & 5B)

1. Follow procedure B.
2. Disconnect gas supply at burner injector unit.
3. Remove two screws (5) and lift main burner away from appliance.

## N. MAIN BURNER INJECTOR

### REMOVE/REPLACE (figure 5A & 5B)

1. Follow procedure M.
2. Unscrew three screws and remove aeration cover (4) complete with injector holder .
3. Unscrew injector (2), clean or renew as required.
4. Replace in a reverse sequence..

## M. MAIN BURNER INJECTOR

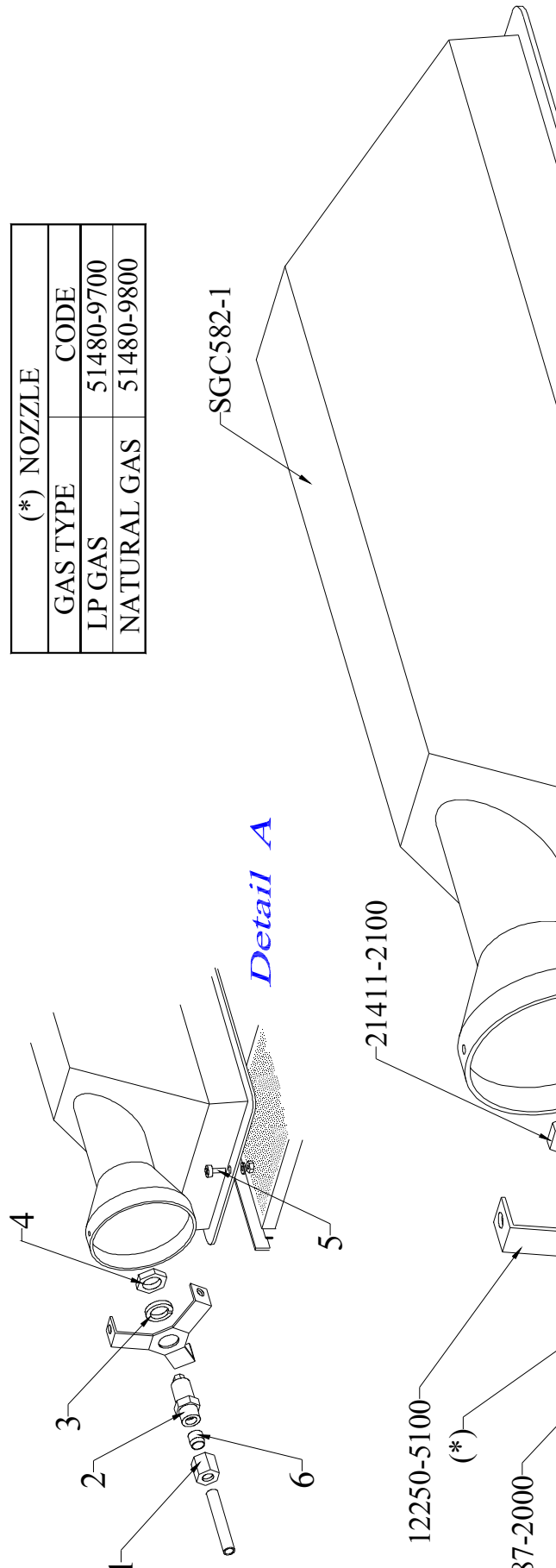
### REMOVE/REPLACE (figure 5A & 5B)

1. Carry out procedure B.
2. Unscrew the screws (figure 2, item 1) and remove upper fascia panel (13).
3. Unfasten locknut (figure 5, item 4) and remove spring washer(3), then extract injector housing(2) from burner bracket by gently pulling tee or elbow away from burner.
4. Ensure that the Burner is supported within the Grill compartment then remove the eight nuts and washers.
5. Lower burner into the grill compartment then remove from appliance.
6. Replace in a reverse sequence.
7. Trn on gas supply to the appliance and light the Pilot Burner.
8. Check for gas leaks and ensure main burners cross light from pilots. Check low setting for operation.

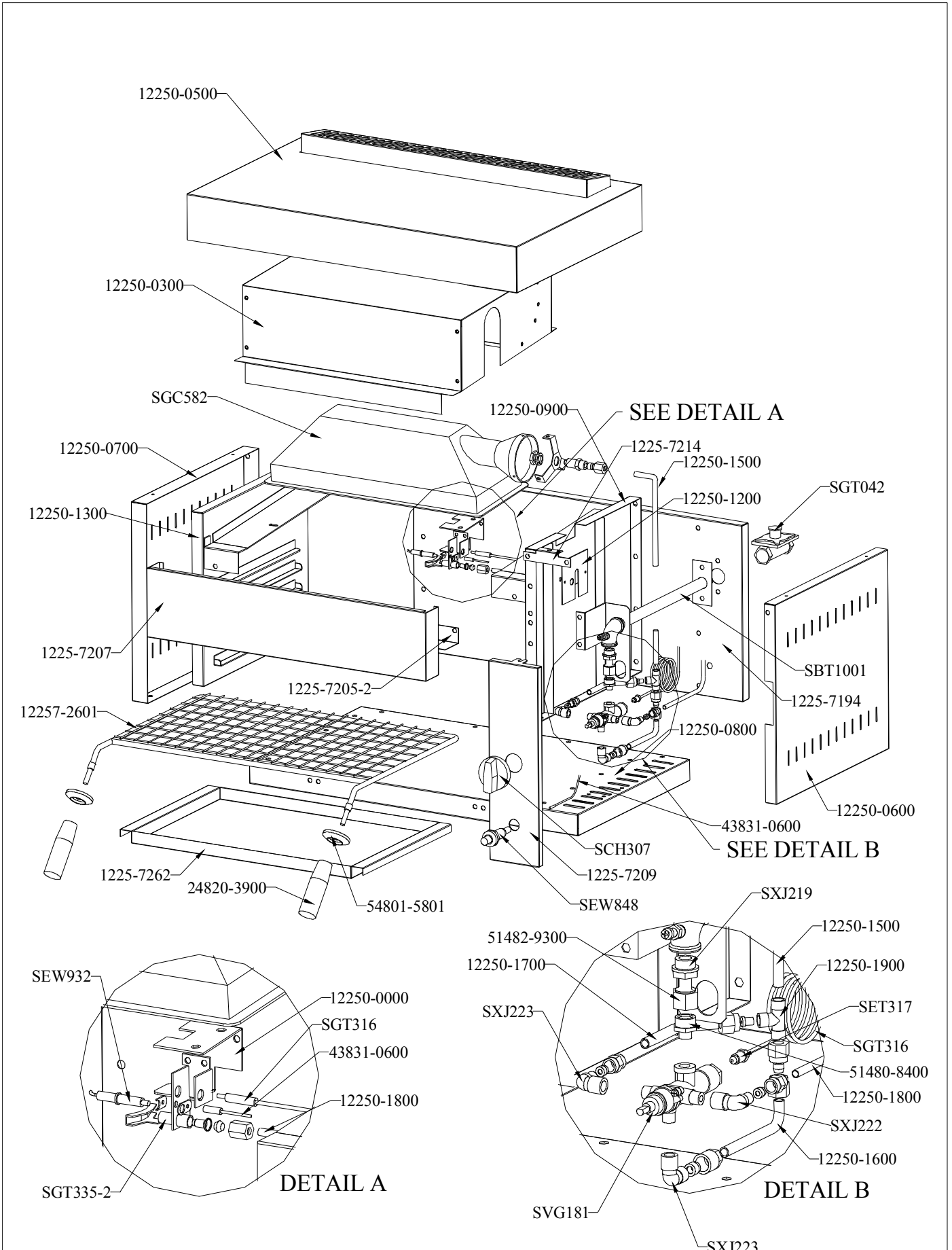
NOTE . If, for any reason, the tee junction or elbow connections to the burner are disconnected from the injector housings always reconnect using a new

copper/fibre washer(6) and reseal with an approved gas seal compound.

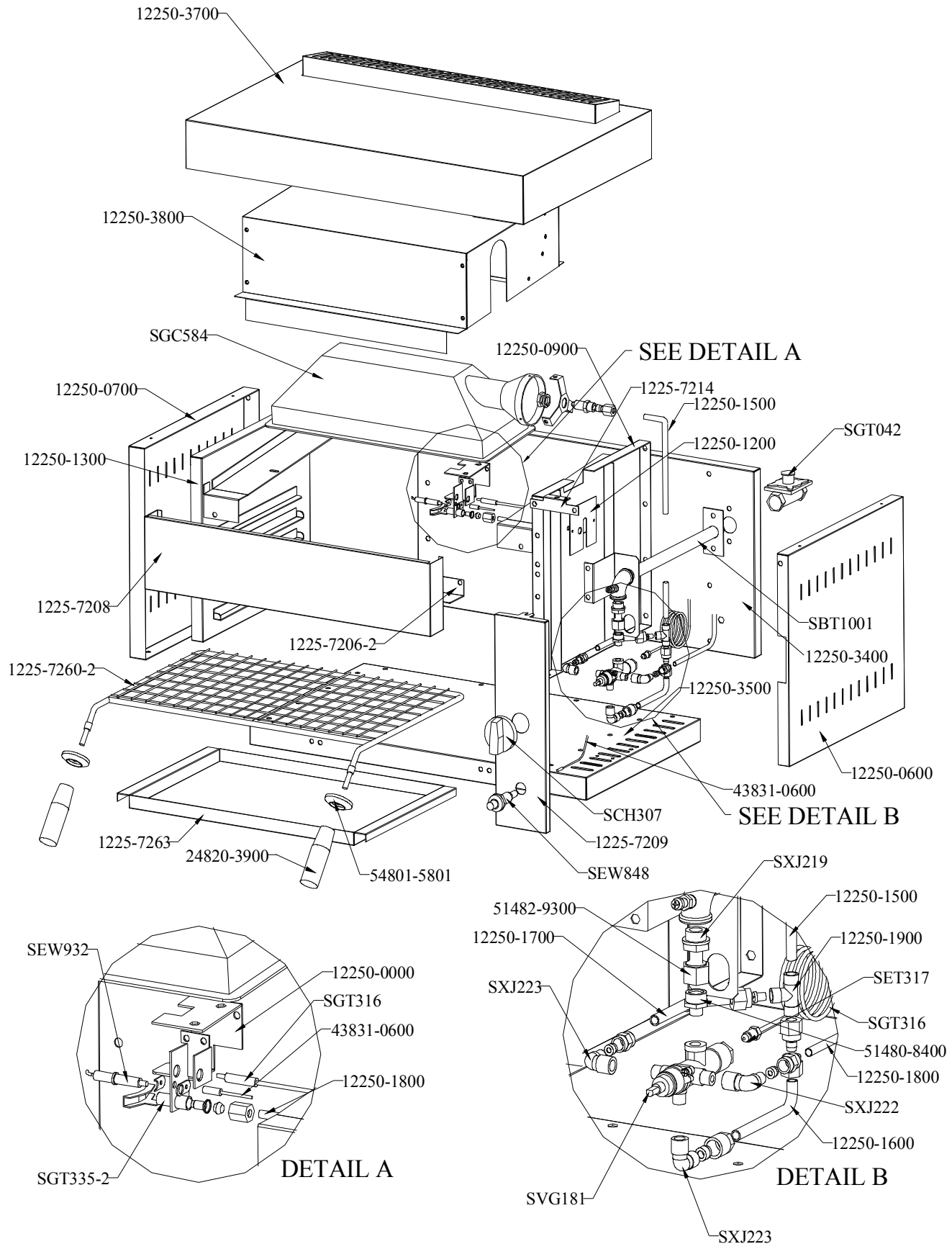
(*) NOZZLE	
GAS TYPE	CODE
LP GAS	51480-9700
NATURAL GAS	51480-9800







# SCG60MG



# SCG80MG

	<b>DESCRIPTION</b>	<b>SCG60MG</b>	<b>SCG80MG</b>
TOP COVER		122500500	122503700
TOP COVER LINNING		122500300	122503800
MAIN BURNER		SGC 582-1	SGC 584-1
SIDE COVER L/H		122500700	122500700
SIDE COVER R/H		122500600	122500600
FRONT CROSS COVER		12257207	12257208
FRONT CROSS MEMBER		12257205	12257206
INSIDE PANEL L/H		122501300	122501300
INSIDE PANEL R/H		122500900	122500900
TOAST RACK		122572601	122572602
CRUMB TRAY		12257262	12257263
HANDLE		248203900	248203900
PROTECTOR		548015801	548015801
REAR COVER		122507194	122503400
FLOOR		122500800	122503500
BURNER PIPE		122501500	122501500
MAIN GAS PIPE		SBT 1001	SBT 1001
FASCIA PANEL		SXL 444-2	SXL 444-2
FASCIA PANEL		122505800	122505800
FASCIA PANEL		122505900	122505900
FASCIA PANEL		12257209	12257209
CONTROL KNOB		548837311	5488837311
IGNITION UNIT		SEW 848	SEW 848
IGNITION CABLE		438310600	438310600
ELBOW		SXJ 223	SXJ223
THERMOCOUPLE NUT		SGT 317	SGT 317
PIPE		122501600	122501600
ELBOW		SXJ 222	SXJ 222
PIPE		122501700	122501700
"T" PIECE		122501900	122501900
THERMOCOUPLE NUT		SGT 316	SGT 316
COUPLING		514829300	514829300
COUPLING		514808400	514808400
COUPLING		SXJ219	SXJ 219
GAS VALVE		SVG 181	SVG 181
TEST ELBOW SCREW		217202105	217202105
TEST ELBOW NUT		214159801	214159801
ELECTRODE		SEW 932	SEW 932
PILOT ASSEMBLY		SGT 335-2	SGT 335-2
PILOT MOUNTING BRACKET		12250000	12250000
IGNITION CABLE		438310600	438310600
PILOT GAS PIPE		122501800	122501800
PILOT INJECTOR		51480400	51480400
GAS REGULATOR 3/8"		SGT 042	SGT 042
MAIN BURNER INJECTOR MOUNTING BRACKET		122505100	122505100
NOZZLE LPG GAS		514809700	514803700
NOZZLE NATURAL GAS		514809800	514809900
MAIN BURNER INJECTOR		51487200	51487200
CERAMIC PLAQUE ENDS		122505300	122505300
CERAMIC PLAQUE MIDDLE		122505400	122505400
CLAMPLING FRAME		189006000	189005900

	<b>DESCRIPTION</b>		<b>SCG60MG</b>	<b>SCG80MG</b>
CLAMPLING FRAME			189005800	189005800
FIXING STRINGER			122505600	122504800
PROTECTION GRID			122505700	122505200
MAIN BURNER FIXING SCREW			217522106	217522106
MAIN BURNER FIXING WASHER			206022014	206022014
MAIN BURNER FIXING NUT			215822005	215822005
GASKET			122505500	122504900
GASKET			122505000	122505000
BICONE			SXJ 208	SXJ208
SPLIT NUT			SXJ 207	SXJ 207
GROWER WASHER			206027094	206027094
INJECTOR FIXING NUT			214112100	214112100
BRANDER PLATE			EXT363	EXT817