

30MSERIES

turbofan[®]

E931M

Installation and Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT[®]

BLUE SEAL[®]

MANUFACTURED BY

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Introduction

Before using your new range, please read this instruction manual carefully, pay particular attention to any information labelled '**WARNING**', '**CAUTION**', '**IMPORTANT**' or '**NOTE**' in this manual.



Warning

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



Caution

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

If you are unsure of any aspect of the installation, instructions or performance of your range, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this range, please have the information provided opposite, readily available.

Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

- Risk of electric shock.



- No user serviceable parts inside.
- Qualified service person access only.
- Disconnect from power before servicing.

This manual must be kept by the owner for future reference.

A record of the **Date of Purchase**, **Date of Installation** and **Serial Number of the range** should be recorded in the area provided below.

The serial number of this range can be found on the Technical Data Plate located on the front right hand side panel.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

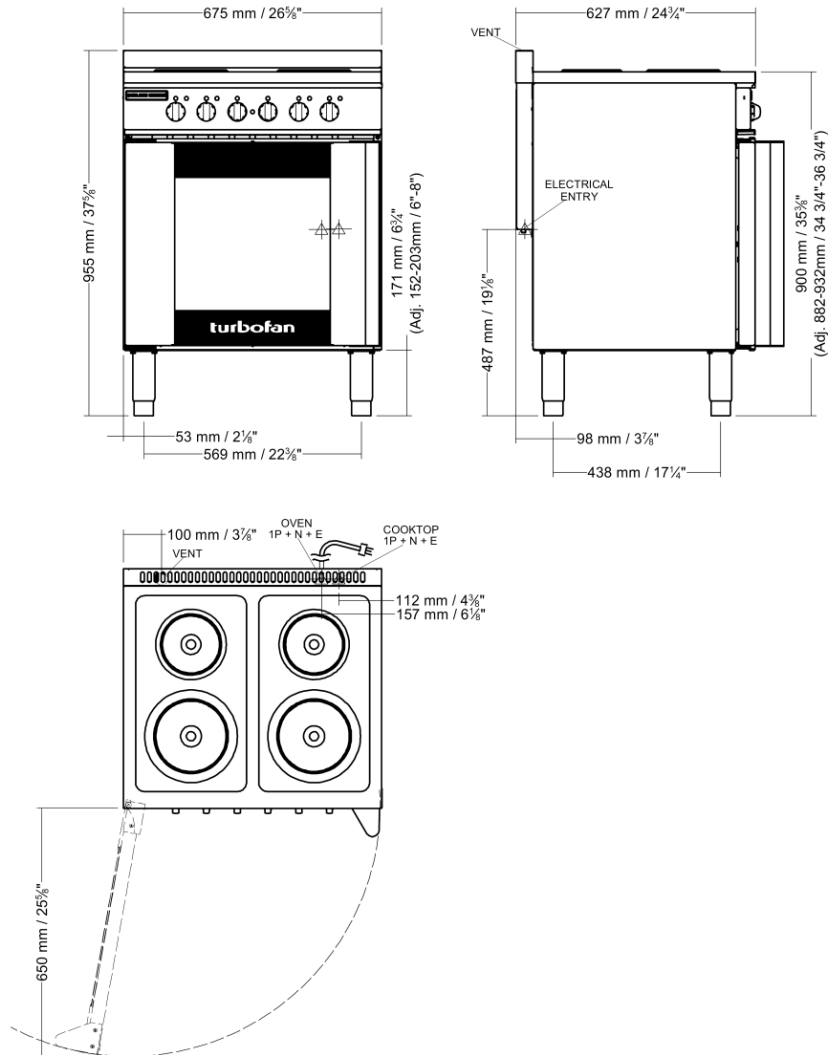
Specifications

E931M

Important:

This appliance requires two separate single phase electrical supplies for the Oven and Cooktop.

- **Oven** - The oven is supplied with a 3 pin cordset fitted ready to plug in.
- **Cooktop** - The Cooktop requires a separate single phase supply connected to the unit.



Range Electrical Rating		220V,	1P+N+E,	50/60HZ,	10.1 kW
		230 - 240V,	1P+N+E,	50/60HZ,	10.1 kW
		380V,	3P+N+E	50/60HZ,	10.1 kW
		400 - 415V,	3P+N+E	50/60HZ,	10.1 kW
Electrical Connection	Oven	3.1 kW,	1P+N+E	3 Pin Cordset Fitted.	
	Cooktop	7.0 kW,	1P+N+E	Supply Connection Required	
Hob Heating Elements	Front Elements	2 kW (180 mm diameter)			
	Rear Elements	1.5 kW (145 mm diameter)			
Oven Tray Details	Tray Capacity	4 x GN 1/1 Pan			
		4 x US 1/2 Pan			
	Tray Spacing	85 mm / 3 1/3"			

Installation

Installation Requirements

Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this range is installed correctly and that range operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this range, please contact your local Turbofan distributor.

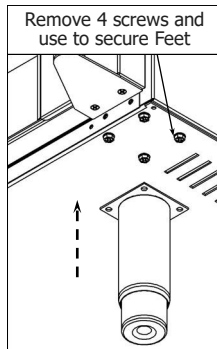
Unpacking

1. Remove all packaging and transit protection but leave the protective plastic coating on the exterior stainless steel panels until the legs are fitted.
2. Check the range and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your range:-
 - 4 x Leg Adjustable.
4. Report any deficiencies to the distributor who supplied your range.

Important:

It is essential that the legs are fitted to the range to ensure correct ventilation of the appliance. Failure to fit the legs may cause the appliance to overheat and may result in component failure.

5. Securely fit the 4 legs supplied with range, as follows:-
 - a. Tilt the range over onto its side.
 - b. Remove the screws from the leg support plates.
 - c. Fit the legs supplied and secure with the screws previously removed.
 - d. Place the range upright onto its legs and ensure that the legs are adjusted to level the range.
6. Remove all protective plastic coating from the exterior stainless steel panels.
7. Check that the available electrical supply is correct to that shown on the Technical Data Plate located on the front right hand side panel.



- Refer to the 'Specifications' Section, 'Range Specifications Tables'.

Location

1. Position the range in its approximate working position.
2. The unit should be positioned so that the control panel and range shelves are easily reachable for loading and unloading.

Clearances

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Top	200mm / 8"
Rear	25mm / 1"
Left-hand side	25mm / 1"
Right-hand side	25mm / 1"

CLEARANCE FROM SOURCE OF HEAT.

A minimum distance of 300mm (12") from the appliance sides is required.

Electrical Connection



Warning

This range must be earthed / grounded.

If the supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

Important:

This appliance is fitted with two separate single phase electrical connections for oven and cooktop;

- **Oven** - Is supplied with a 3 pin cordset fitted ready to plug in.
- **Cooktop** - Requires a separate single phase supply connected to the unit.

Each range should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the range and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of emergency.

Check the electricity supply is correct to as shown on the Technical Data Plate on the side panel at the front right hand corner of the range .

Electrical supply connection points for the range are located at the rear of the appliance, approximately 135mm from the right hand side and 487mm from the floor. (Refer to the 'Specifications' section in this manual).

Oven:

Ensure that the oven is fitted with the appropriate power cord and plug.

Installation

Cooktop:

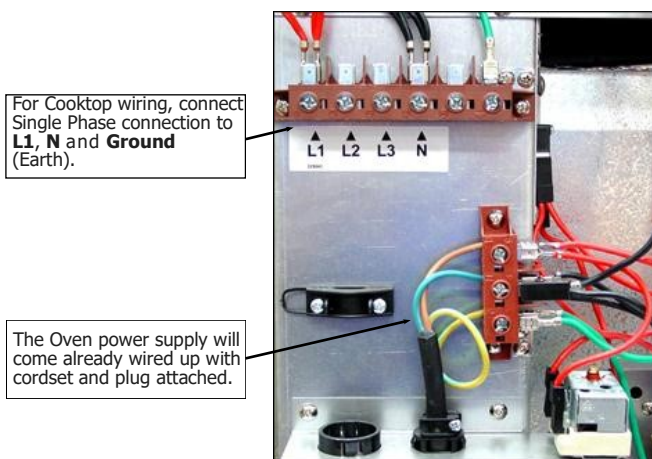
NOTE: All electrical connections must only be carried out by a suitably qualified person.

To access the electrical connection terminal block, remove the back panel.

When connecting the Cooktop to the mains supply, ensure that the following is carried out:-

- Arrange for a supply cord which should be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS/NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- An isolating switch is fitted within 2 m of the appliance, but not on the appliance and in such a position that the user does not have to reach across the cooking surface.
- The branch supply line shall be individually overload protected to the correct current rating and the supply chord shall be protected against any mechanical or thermal damage.
- A grommet is fitted around wiring entry hole into appliance.
- All wiring connections must be tight.
Refer to appropriate wiring standards for size of cable that is to be supplied to an appliance for the current drawn on that line.

Single Phase Connection (Standard Ex-Factory);



NOTE: For 3 Phase Connection option, refer to the Electrical Schematic section in this manual.

Positioning and Levelling of Range

1. Correctly locate the range into its final operating position and using a spirit level, adjust the range feet so that the range is level and at the correct height.

Initial Start-Up

Before using the new range;

1. For first time use of the range, it is essential that the following operation is carried out to remove any fumes or odours which may be present:-
 - Turn 'On' the hob elements to 'HI' for 3 minutes.
 - Turn on the oven to 200°C / 400°F for about 1 hour.

NOTE: Some smoke may be seen exiting from the vents between the top of the oven and the underside of the Hobs, this is normal on initial start up and will soon disappear as the oil on the new steel is heated and evaporates off.

2. With continued use the 'Red Spot' in the centre of the elements and the stainless steel trim ring around the outside of the elements may discolour. This is a natural result of heat and does not affect the operation of the element.
3. Please refer to the Operation Section of this manual for details on how to correctly operate and shutdown the range.

Commissioning

Before leaving the new installation;
Check the range functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, turn off the power supply at the mains supply and contact the supplier of this appliance.

Operation

Operation Guide



Warning

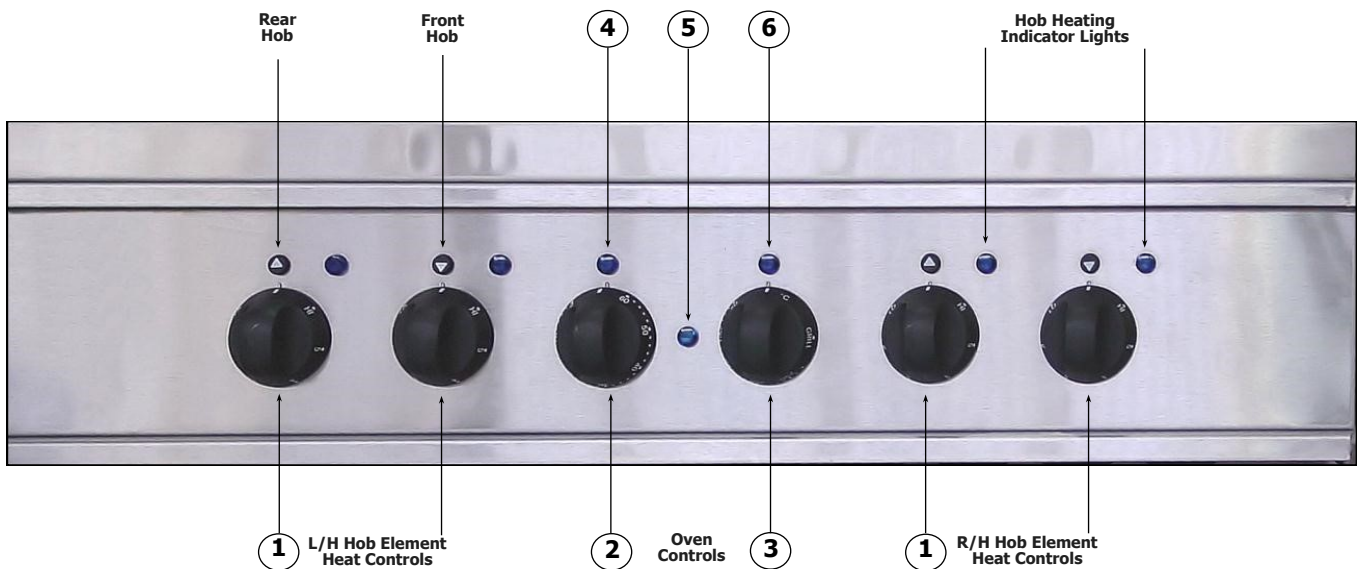
Some parts of this range will become **VERY HOT** during use and could cause burns if touched.



Warning
Take care when opening the oven door during baking. Let hot air and steam escape before removing or replacing food as the steam produced can cause steam burns.

- Turbofan Ranges have been designed to provide simple operation.
- This range is intended for use in a commercial kitchen and must only be put to the use for which it was intended, i.e. cooking food product. To use this range correctly please read the following instructions carefully:-

Control Panel



- 1 Hob Element Heat Control Knobs.**
Can be set from '1' (low heat setting) to '6' (high heat setting).
- 2 Timer Knob (60 Minute)**
Used to set the bake time. At any stage, the time can be adjusted in either direction. For settings less than 10 minutes, first set to a higher setting, then turn the timer down to the time required.
- 3 Oven 'On / Off', Bake Temperature and Grill Control Knob.**
Bake temperature range 50 - 250°C, (120 - 480°F). When set to maximum 'Grill' marking position the oven grill function is activated.
- 4 Time Up Indicator Light**
The light illuminates and a buzzer sounds when baking time is complete. The Time Up Indicator light and buzzer do not operate if the Oven 'On / Off', Bake Temperature and Grill Control Knob (3) is set to the 'Off' position.
- 5 Oven 'Power' Indicator Light**
The Oven Heating Indicator light (6) illuminates when there is power to the oven and the Oven 'On / Off', Bake Temperature and Grill Control Knob (3) has been turned 'On'.
- 6 Oven Heating Indicator Light**
Heating indicator light illuminates when the oven elements are cycling 'On'. The heating indicator light will turn 'Off' when the oven is up to temperature.

Operation

Cooling Fan

An automatic cooling fan is integrated into the range to maintain correct operating conditions for the appliance.

The cooling fan, when operating, ventilates air from between the oven and control panel, out through the front of the appliance.

NEVER block the ventilation slots between the oven and the control panel.

The cooling fan will automatically operate when required to ventilate the appliance.

If the oven or hob are only used at low settings and for short periods of use, the cooling fan may not switch 'On'. The cooling fan will also continue to operate after the oven and hob controls have been turned 'Off' for up to 1 hour dependent on how much time the oven and / or hob sections have been used.

For correct operation of the cooling fan, always ensure that the power supply to the oven is switched 'On' at the supply at all times.

Important:

IMPORTANT - The cooling fan is connected to the oven section electrical supply.

Do not switch 'Off' the power to the oven after use, unless the cooling fan has already switched 'Off' automatically (no air flow coming from ventilation slots below control panel). This will ensure correct long term reliability from your appliance

Using the Cooktop

Element Control

Each Cooktop control knob can be turned in either direction and set to provide any level of heating between HI and LO. Start cooking at the highest setting and change to a lower setting when the desired temperature has been reached. Disc elements have the ability to store heat, so cooking is able to continue for a time after the element has been switched 'Off'.

Indicator Lights

An indicator light is provided for each element and will glow whenever the element is switched 'On'.

Using the Oven



Caution

Some parts of this oven will become VERY HOT during use and could cause burns if touched accidentally.

To Turn 'On' the Oven and Set the Temperature;-

Rotate 'Oven On / Off, Bake Temperature and Grill' Control Knob (7) from the 'Off' position to temperature required. The 'Oven Heating Indicator' Light (8) will remain 'On' until the oven is up to temperature.

To Load the Oven;- open oven door and load product. Avoid delays in loading the oven as this will delay the oven's temperature recovery.

To Set the Timer;- Rotate the 'Timer' Knob (5) to the required time.

NOTE: This oven can be used without using the 'Timer Knob', as it is purely a timer and does not control the baking operation of the oven.

Time Up;- When the timer reaches '0' minutes the buzzer sounds and 'Time Up' Indicator Light (6) illuminates. To cancel buzzer, turn 'Timer' Knob (5) to the 'Off' position.

To Turn 'Off' the Oven;- Rotate 'Oven On / Off, Bake Temperature and Grill' Control Knob (7) to 'Off' position. The 'Oven Heating Indicator' light (8) will turn 'Off'.

Using the Oven - Grill Functions

NOTE: In 'Grill Mode', both top heating elements will operate and the oven bottom heating element will switched 'Off'.

To Turn the Oven onto Grill Mode;- Rotate 'Oven On / Off, Bake Temperature and Grill' Control Knob (7) to the maximum 'Grill' position. The oven Heating Indicator Light (8) will illuminate whenever the grill elements are 'On'.

NOTE:

- **Grill Mode can be used with the oven door 'Open' or 'Closed'.**
 - with the door closed, the oven fan will operate.
 - with the door open, the oven fan will stop.
- **If the grill mode is used with door closed, elements will cycle 'On / Off' when oven temperature rises above 300°C (570°F) to prevent damage to oven. Oven fan will be on with door closed.**

To Load the Oven;- Place an oven rack normally on the top position. When the element has reached bright red (5 minutes), position the dish under grill element. Heat food on one side and then turn dish around onto other side.

To Turn 'Off' the Oven when Grilling;- Rotate the 'Oven On / Off, Bake Temperature and Grill' Control Knob (7) to 'Off' position. The 'Oven Heating Indicator' Light (8) and the 'Oven On Indicator' Light (9) will turn 'Off'.

Cleaning

Cleaning Guidelines



Caution

Always turn off electrical power at the mains supply before commencing cleaning.

This range is not water proof. Do not use water jet spray to clean interior or exterior of the appliance.

To achieve the best results, cleaning must be regular and thorough. If any small faults occur, have them looked at promptly. Don't wait until they cause a complete breakdown.

NOTE:

- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- DO NOT use harsh abrasive scouring pads or abrasive detergents as they could damage the range.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

To keep your range clean and operating at peak efficiency, follow the procedures shown below:-

Oven Cleaning

NOTE:

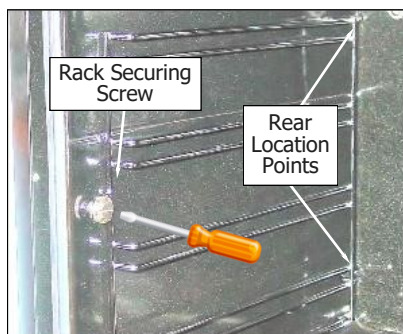
- If the range usage is very high, the cleaning procedure should be carried out on a more frequent basis.
- Allow the range interior to cool to approx 50°C - 120°F before commencing cleaning.

Stainless Steel Surfaces

- Thoroughly clean the exterior surfaces of the range with, a damp cloth moistened with a mild detergent solution, or a soft bristled brush.
- Baked on deposits or discolouration may require a good quality stainless steel cleaner. Always apply cleaner when the range is cold and rub in the direction of the grain.

Side Racks

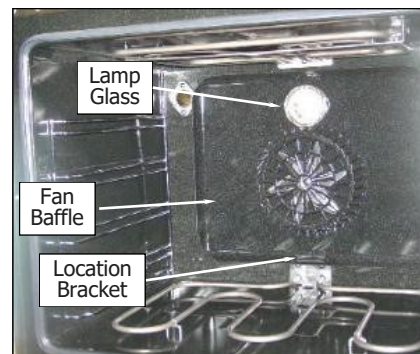
- Remove wire range racks and bottom element guard.
- Partially undo the rack securing screw (anti-clockwise) securing side rack to the range wall, until the rack is loose.
- Pull side racks forward to disengage the location pins at the rear of rack from the rear wall of the range and remove the racks from the range.



- Clean all racks with a mild anti bacterial detergent and hot water, using a soft bristled brush.
- Dry the racks thoroughly with a dry cloth.
- To refit the racks, engage the locating pins at the rear of side rack into the locating holes in the rear of the range.
- At the same time locate the front of the rack over the rack securing screw and hand tighten the rack securing screw .
- Refit the wire range racks and bottom element guard to the range.

Lamp Glass / Fan Baffle

- Remove the wire racks as shown previously.
- Whilst holding the fan baffle in place, undo the lamp glass (anti-clockwise) and remove.
- Pull the fan baffle forward off the location bracket at lower rear of the range.
- Clean fan baffle with mild anti bacterial detergent and hot water solution using a soft bristled brush.
- Dry fan baffle thoroughly with a soft dry cloth before re-fitting.
- Clean the lamp glass using a soft cloth with a mild anti bacterial detergent and hot water solution.
- Dry the lamp glass thoroughly with a dry cloth.
- Refit the fan baffle onto the location bracket below the fan.



- Whilst holding the fan baffle in place, refit the lamp glass, screw the glass in clockwise to secure the fan baffle in place. **Do not over tighten lamp glass.**



Cleaning

Door Seal

- To remove door seal, pull the one piece seal forward until it pulls out of the location groove around the oven. **Note the way the seal is fitted to the oven, with the lip facing inwards.**



- Check for wear and damage to the door seal and replace as required.
- Wash the door seal in a sink, taking care not to cut or damage the seal.
- Dry the door seal thoroughly.
- Refit the door seal with lip facing into centre of the oven.



- Press the door seal into the locating groove in the front face of the oven until the seal is properly located all around the oven.

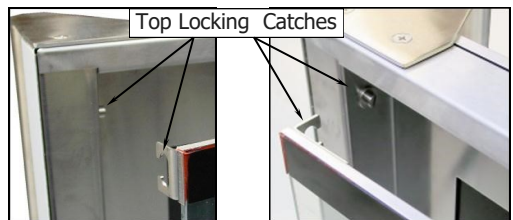
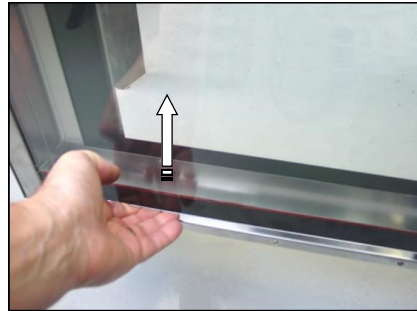


Oven Interior

- **Allow the oven interior to cool to approx 50°C - 120°F before commencing cleaning.**
 - Remove the oven racks, element guard and the fan baffle as shown previously.
 - Clean any build up of grease from the oven interior, using a mild anti bacterial detergent and hot water solution and a soft bristled brush.
 - Dry the oven thoroughly with a soft dry cloth.
 - Clean the range regularly with a good quality oven cleaner.

Door Glass Cleaning

- **Ensure that the range door is cool before cleaning the range door glass.**
 - Open the oven door.
 - Lift up the bottom of the inner glass at the centre of the door to unlock from the inner glass retaining catches and swing the glass inwards towards the range.



- Clean both sides of the inner glass and the inner side of the outer glass with a conventional glass cleaner.
- Dry the oven door thoroughly with a soft dry cloth.
- Swing the inner glass back towards the outer door.
- Whilst holding the outer door, lift the inner glass back onto the locking catches until the inner glass is securely held.

Cooktop Cleaning

- When cool, the element may be cleaned with a nylon scourer or a damp cloth and domestic cleaning solution. Do not scratch or scrape the surface.
- After cleaning, wipe the surface with a clean damp cloth.
- Dry the element by switching it on for a short time and then wipe just a trace of cooking oil over the surface. (This is particularly important if the cooktop is not being used for a period of time).

Fault Finding

This section provides a reference to the more common problems that may occur during the operation of your oven. This fault finding guide is intended to help you correct and accurately diagnose problems with your oven.

You may encounter a problem not covered in this section, please contact your service provider who will require the following information:-

When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

- **Model and Serial Number of oven, can be found on Technical Data Plate located on front right hand side panel of oven.**

Oven Fault Finding:

Fault	Possible Causes	Remedy
Oven does not operate. (No lights, fan or heat).	Mains isolating switch, circuit breaker or fuses are 'Off' at the power board.	Turn 'On'.
	Overtemp trips (No oven lights, no heating indicator).	Call for service.
	Oven 'On / Off', Bake Temperature and Grill Control Knob.	Call for service.
	Overtemp faulty.	Reset overtemp - (If overtemp continues to trip, call for service.
Oven Controls operate but No Heat in Oven.	Element faulty (heat and indicator light 'On').	Call for service.
	Thermostat faulty (heat and indicator lights 'Off').	Call for service.
Oven heats up but oven fan does not operate.	Door switch	Call for service.
	Fan motor faulty.	Call for service.
	Fan or fan motor obstructed.	Call for service.
Cooling Fan not operating (Oven Hot).	Cooling fan requires cleaning.	Call for service.
	Thermal Switch not operating.	Call for service.
	Replace Cooling Fan.	Call for service.
'Time Up' indicator does not illuminate (Buzzer sounds).	'Time Up' indicator bulb blown.	Call for service.
'Time Up' buzzer does not operate (Time Up indicator 'On').	'Time Up' buzzer faulty.	Call for service.
Grill does not operate.	Mains isolating switch, circuit breaker or fuses are 'Off' at the power board.	Turn 'On'.
	Thermostat faulty.	Call for service.
	Overtemp tripped (No lights, no power light).	Reset overtemp - (If overtemp continues to trip Call for service.
	Grill element faulty.	Call for service.
Oven Heat Indicator light not working (Oven heats)	'Heat' indicator bulb blown.	Call for service.
Door does not close fully.	Door Switch faulty.	Call for service.
	Tray in way of door.	Correctly position tray in rack.
	Door mis-aligned.	Re-align door.
	Door seal obstruction.	Correctly fit door seal. (Refer to 'Cleaning' Section).

Fault Finding

Oven Fault Finding (cont.d):

Fault	Possible Causes	Remedy
Oven light not illuminating Oven hot. Oven cold.	Blown bulb.	Replace bulb.
	Oven 'On / Off', Bake Temperature and Grill Control Knob switch faulty.	Call for service.
	Overtemp tripped (No lights, no power light).	Call for service.
Uneven cooking.	Too high a temperature selected.	Select a lower temperature.
	Oven or racks not level.	Check oven racks and level.
	Insufficient air space around trays or baking tins.	Ensure oven racks are spaced to allow air flow around baking on all shelves.
	Oven overloaded with too much product.	Re-load oven.
	Opening oven door un-necessarily.	Ensure oven door remains closed during the baking process.
	Oven door seal damaged or faulty.	Check seals and replace if damaged.
	Oven vent restricted.	Ensure oven vent not blocked or shrouded.

Cooktop Fault Finding:

Fault	Possible Causes	Remedy
Element does not operate.	Mains isolating switch, circuit breaker or fuses are 'Off' at the power board.	Turn 'On'.
	Hob Element Control faulty.	Call for service.
	Element faulty.	Call for service.
Element operates but 'Hob Element Heating Indicator Light' does not illuminate.	'Hob Element Heating Indicator Light' bulb blown.	Call for service.

Replacement Parts List

Important:

Only genuine authorized replacement parts should be used for the servicing and repair of this range. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest authorized service provider or Turbofan Dealer.

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Technical Data Plate.

Part No.	Description.
234462	Oven Top Element 240V E31D
234463	Oven Top Element 220V E31D
234202	Oven Bottom Element 2000W 230V
234203	Oven Bottom Element 2000W 208V
002888	Hotplate Element 1.5kW, 240V 145mm
002920	Hotplate Element 2.0kW 240V 180mm
235240	Element Cover Small E931M
235241	Element Cover Large E931M
242024K	Motor Kit B/B.
233862	Microswitch E53AP
011389	Microswitch Insulator
234821	Overtemp Thermostat 355°C - 20K
013432	Oven Fan
004595	Fan Baffle - Enamelled
013998	Cooling Fan Assy 300 x 30, 240V, 50HZ
235311	Switch Thermostat bi-metallic, 50°C
234048	Lamp Assy G9 - 230V (complete)
003002	Oven Lamp Lens
231814	Lamp G9, 25W, 230V Halogen
235028	6 - Heat Switch
238769	Indicator LED 110-250V (10mm Ø)
239345	Timer 60 min
011794K	Buzzer 240V
239308	Switch Rotary ON / OFF Kit
017121	Thermostat EGO 50-320°C
235029	Knob Turbo Fan LO-2-3-4-5-HI
235030	Knob Turbo Fan 50-250°C + Grill
233613	Knob Turbo Fan 60 min
234822	Door Outer Assembly
234756	Door Inner Glass Assy
234767	Door Pivot Spacer
234779	Inner Glass Retaining Clip
235277	Door Roller Catch Strike
235278	Strike Lock Nut
235036	Leg 145 - 210mm
234204	Side Rack LH
234205	Side Rack RH
233552	Thumb Screw
233567	Oven Rack
234464	Oven Seal

Appendix 1 - Reversing the Oven Door

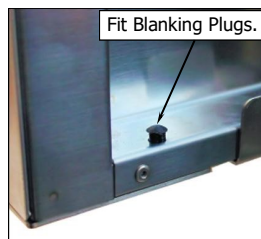
Reversing the Oven Door

NOTE:

- Refit all screw fasteners using a low-mid strength thread locking adhesive unless otherwise stated.
- Door reversal should only be carried out by a suitably competent person.

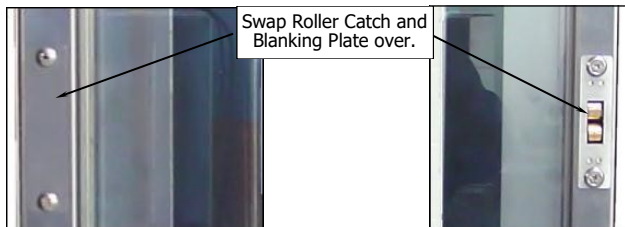
Remove the Oven Door Inner Glass.

1. Open the oven door and open the door inner glass.
2. Remove screw securing inner glass retaining clip and remove clip.
3. Lift up inner glass and remove, ensuring that pivot spacer is removed from lower inner glass pivot and retained.
4. Remove black plastic plugs from top and bottom of door and fit to holes where inner glass pivots were removed from.

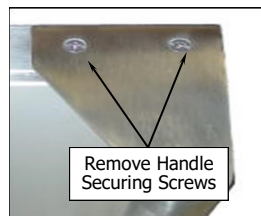
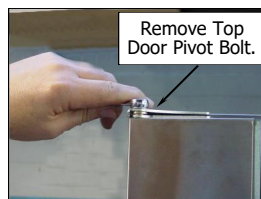


Remove the Oven Door.

5. Remove the door roller catch and blanking plate from the inside of the door and swap these over.



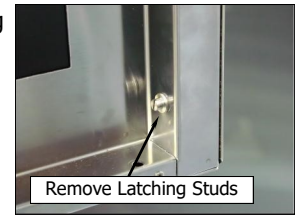
6. Whilst supporting door, unscrew and remove top door pivot bolt from top door hinge assembly.
7. Remove door and lay on a flat surface or workbench.
8. Unscrew screws securing the door handle remove door handle.
9. Remove top door hinge and fit to bottom opposite corner of door.



10. Remove bottom door hinge and fit to top opposite corner of door.



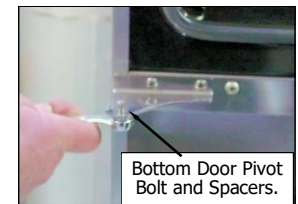
11. Remove inner glass latching studs and fit to opposite side of door using **Loctite 243** to secure.



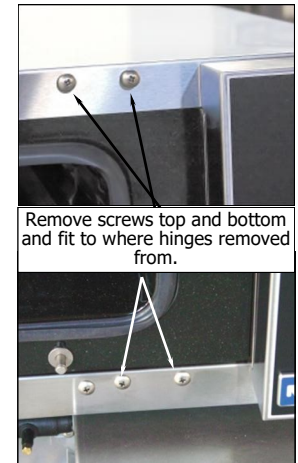
12. Turn door handle over and fit to other end of door where hinges were removed from. Ensure Flat of handle is to the outside.

Remove Upper and Lower Door Hinges and Door Catch.

13. Remove bottom door pivot bolt and spacers and fit pivot bolt to top door hinge assembly (as this will be swapped over and fitted to bottom of other side of range).



14. Remove the 4 blanking screws from front of range.



15. Remove Hinge Plate from top of range and fit diagonally opposite, to lower corner.

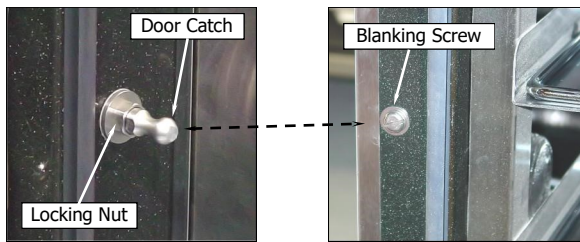


16. Remove Hinge Plate from bottom of range and fit diagonally opposite, to upper corner.
17. Fit screws removed at Item 14 above to where hinges were fitted.



Appendix 1 - Reversing the Oven Door

18. Remove Blanking Screw and Door Catch from front of range and swap around (refer 'Adjusting Door Catch').

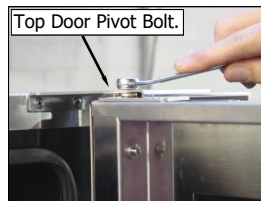


19. Fit door spacers removed at Item 13 previously, to lower hinge pivot bolt.

Re-Fitting the Oven Door

Fit the Door.

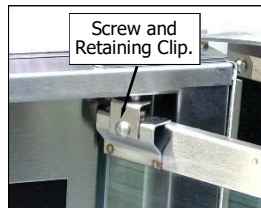
1. Refit range door by locating bottom of door onto bottom hinge plate pivot bolt and spacers.
2. Fit top of door into top hinge plate and secure with top pivot bolt.



Fit Inner Glass to Door.

NOTE: It is important to ensure that the inner glass is fitted correctly and that the glass pivots at hinge end of door and not at handle end.

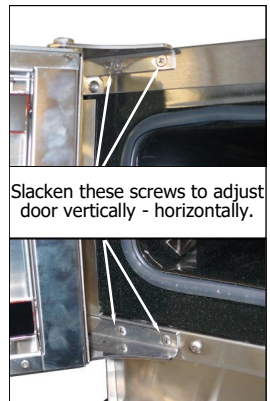
3. Fit pivot spacer removed at Item 3 on previous page, to the lower inner glass pivot and locate inner glass lower pivot into position on inside of door.
4. Locate top pivot of inner glass into top of door and secure in position with inner glass retaining clip.
5. Lift inner glass up onto locking catch to lock glass into position.



Adjust Door for Correct Alignment.

Check alignment and operation of the door. Ensure that the door is correctly aligned horizontally and vertically.

1. To align, slacken off upper and lower hinge plates and correctly align the door. Re-tighten both hinge plates.
2. Check that the roller catch correctly retains door in the closed position.
3. To adjust, slightly loosen screws securing roller catch and close the door. The roller catch will centralise itself.
4. Open door and tighten roller catch securing screws.



Slacken these screws to adjust door vertically - horizontally.

Adjusting Door Catch

If the door sealing requires adjustment, carry out the following to adjust the door catch:-

1. Check that the door seals correctly when closed, by placing a sheet of paper between the door and the seal.
2. Close the door on the paper and attempt to withdraw paper by firmly tugging on paper. The paper should just pull out with some resistance but without tearing.
3. To adjust door catch, loosen locking nut on door catch:-
 - a. If paper withdraws easily, **screw the door catch 'In' by 1/2 a turn** and repeat the test above until adjusted correctly.
 - b. If paper cannot be withdrawn and door springs open, **screw the door catch 'Out' by 1/2 a turn** and repeat the test above until adjusted correctly.
4. Tighten the locking nut on the door catch.

