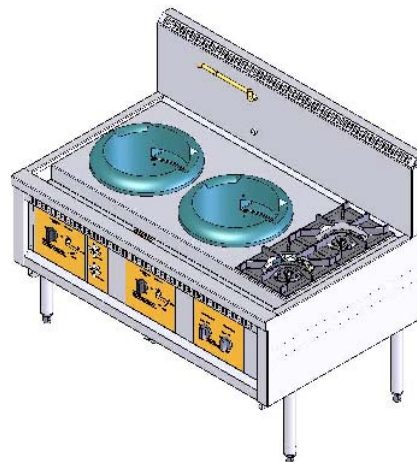


Culinaire

ASIAN COOKING TABLE

For units equipped with High Speed Burners and Boiling Burners.

Suits CACT.1, CACT.1.2B, CACT.2,
CACT.2.2B, CACT.3, CACT.3.2B, CACT.4



IMPORTANT

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use and maintenance of this product. Adherence to these procedures and instructions will result in satisfactory results and long, trouble free service. Please read this manual carefully and retain it for future reference.

Errors: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice. All Australian and Gas Associations standards are current at time of publication.

1. General Information

Read all instructions prior to operating the Asian Cooking Table.

Important Information

- The unit must be used exclusively for the specific purpose for which it has been made. Any other use is therefore considered improper
- Do not alter or try to modify the characteristics of the unit
- Do not attempt to fix any part of the unit, always call certified personal to carry out any warranty or repair work
- Do not attempt to run the unit if it fails or operates in an irregular manner
- Do not place any part of your body on the Asian Cooking Table when the unit is turned on
- Do not use sharp objects to activate controls or clean the unit

Unpacking

- **BEFORE SWITCHING ON** remove all packaging materials and protective coverings, including the protective plastic coating on all stainless steel
- Wipe all surfaces with a clean, sanitised cloth
- Check unit for damage. Immediately notify the retailer from where you purchased the unit if it is damaged

2. Installation

This appliance shall only be installed by an authorised installer in accordance with AG 601 gas installation code and all other relevant local authority codes

Before Connecting Gas Supply

- Check that the gas type supplied is the same as the gas type noted on the rating plate
- Ensure there is sufficient gas supply and pressure as noted on the rating plate
- Position the unit and place on a flat and level surface, adjust the legs and check with a spirit level side to side and front to back

Gas Connection

- Must be connected only by an authorised installer
- For correct pipe sizing refer to AGA Installation Code AS5061 for Gas Installations
- Leak test as per AS4563-2004 AG300-2003

Water Connection

- Connect water to ½ copper tube as per Local Water Authority or Local Council regulations
- Connect waste water as per Local Water Authority or Local Council regulations
- Leak test all water and waste connections

Gas Testing

- Test gas pressure at the pressure test point located on the manifold
- For the correct pressure required for the unit check the rating plate
- The unit is designed for a working pressure of 2.5 KPA on Propane and 1.0 KPA for Natural Gas
- Working pressure is set with 60% of the burners operating
- After all the connections have been made check all the pipe work for leaks and ensure the installation is gas tight

3. Commissioning

Before the unit is handed over for use ensure the unit operates correctly and the operator understands the correct operation of the appliance

4. Lighting Instructions

Lighting Procedure for High Speed Burners with flame failure

- Turn the main burner off
- Turn the knob to pilot
- Depress the knob and light pilot
- Hold knob in for approximately 15 seconds and then turn knob to on
- Observe the pilot is established, if the pilot goes out wait 5 minutes and repeat above steps
- Turn ball valve on

Shutting Down Procedure for High Speed Burners with flame failure

- Turn ball valve to the off position
- Turn knob to the off position
- Turn isolation valve to the off position

Lighting Procedure for Boiling Burners

- Depress pilot knob in and turn anti-clockwise to the high position, immediately ignite the pilot
- Depress main burner knob in and turn anti-clockwise to high position by rotating the knob further anti-clockwise the burner will operate on a low flame

Shutting Down Procedure for Boiling Burners

- Rotate main burner knob clockwise to the off position
- Rotate pilot knob clockwise to the off position

5. Cleaning

For continued reliable operation of your Asian Cooking Table regular cleaning is most essential

- For the cleaning of any stainless steel service use hot soapy water, **NEVER** use and abrasive cloth
- Never use aerosol sprays or oven cleaners while the unit is in operation
- Drip trays should be emptied daily or when full

6. Natural Gas to Propane Conversion

CONVERSION DETAILS:

To convert from N.G. gas to PROPANE do the following

1. Replace N.G. burner injectors with PROPANE injectors (refer to Injector size table)
2. Replace pilot spud to PROPANE injector
Adjust pilot adjustment screw to achieve desired pilot flame size
3. Disconnect N.G. regulator from gas line and replace with approved PROPANE gas regulator
4. Reset pressure at test point on manifold to 2.5kpa

INJECTOR SIZES

Burners	Natural Gas (mm)	Propane (mm)
WOK Burners - 24 Jet Mongolian Burners	1.0	0.60
Boiling Burners	2.2	1.40

WARRANTY, SERVICE & REPAIR

Stoddart warrants to the original purchaser of any product that from 12 months from the date of purchase. You will need to provide proof of purchase (an invoice) to prove the warranty period. Any defect in workmanship or material resulting in the product malfunctioning while under correct usage will be repaired without charge, subject to the following conditions:

- Stoddart reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred.
- All Culinaire goods not considered to be portable (eg. food bars, large hotplates and some bain maries), an on site warranty service will be provided where the site is not in excess of 100km from the nearest authorised service agent.
- Any travel costs for repair labour outside metropolitan areas must be met by the customer **prior** to the commencement of the repair.
- Penalties or additional labour costs will apply for installation, removal or repair of the product outside standard business hours of 8.30am to 4.30pm, Monday to Friday (except public holidays)

The warranty does not cover:

- Any consequential loss, damage or expenses directly or indirectly arising from use or attempted use or from any other cause.
- Any part of the Product which has been subject to misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, fire or acts of God.
- Any damage or malfunction arising as a result of the customer's failure to properly maintain the equipment according to the manufacturer's instructions.
- Damage caused during transportation, which is outside our standard delivery conditions.
- Breakage of glass, bulbs, lamps or plastic components or the replacement of gaskets or fluorescent tubes.
- TX valves in remote refrigeration cabinets or the cleaning of condenser units.
- Any equipment made at the customer's own design where non-performance is a result of the customer's design.
- Work outside our standard business hours of 8.30am to 4.30pm Monday to Friday (other than public holidays).
- The cost of travel to a customer's premises that is in excess of 100 km from our nearest service agent or not on the mainland of Australia or Tasmania.
- Additional costs incurred by the customer failing to provide suitable access to the product for inspection and service.

CLAIMING WARRANTY

If your **CULINAIRE** product is not working while still under warranty and has not been subject to improper use or treatment, follow the procedure listed below to obtain repairs. In order to ensure that the system works for all customers, it is vital that the following procedure is followed. Failure to observe these procedures will render the warranty work unclaimable and could void future warranty claims on the relevant machine.

- Should a machine have a genuine fault, please report this directly to our service department, phone 07 3344 2444 or fax 07 3344 6166. To undertake warranty repair work we require a proof of purchase stating model number and date of purchase; the serial number of the product (this is located on the ratings plate sticker); a description of the problem; your company details including the exact location of the product. Any restrictions on times or methods of access should also be provided at this time. This can also be faxed to the above number.
- Our records will confirm whether the machine is eligible for warranty repair. If warranty repair is required, we will issue an OFFICIAL AUTHORISATION NUMBER and details of work to be carried out by an authorised service agent. This authorisation number **MUST** be obtained before any work is carried out. We will not accept work to be carried out where no authorisation has been provided or has been carried out with an unapproved service agent.
- If we nominate the repair work to be carried out by a sub-contract technician we will arrange for this work to be carried out in accordance with the conditions of our warranty.
- Our official authorisation number must be quoted on all related correspondence and invoices to ensure prompt processing.
- Any call-out for work that is not for warranty repairs or outside our normal terms, is chargeable to the customer. This will be charged on-site for immediate payment in full.
- All requests for service work must only be made to the service department and not directly with service technicians.

Service & Spare Parts

To arrange service or spare parts on your **CULINAIRE** product in Australasia please contact:

Tom Stoddart Pty Ltd
215 Jackson Road
Sunnybank Hills
Queensland 4109
Australia
Ph: (+61) 07 3344 2444
Fax: (+61) 07 3344 6166
Email: fse@stoddart.com.au

WARRANTY REQUEST FORM

Phone: (07) 3344 2444 Int: +617 3344 2444

Fax: (07) 3344 6166 Int: +617 3344 6166
Email: fse@stoddart.com.au

To ensure we can provide the best possible service we require you to complete this form. Make, model and serial number, along with other essential information. To secure a call, you must also have an account with Stoddart or complete the credit card details below.

THIS FORM MUST BE COMPLETED OR WARRANTY CANNOT BE PROCESSED

Name of contact person on site: _____

Business/Organisation name: _____

Street Address: _____

Suburb: _____ State: _____

Phone (Site): _____ Mob: _____

Equipment Type: _____ Brand: _____

Model no.: _____ Serial no.: _____

Location (large sites only): _____

Date of purchase: _____

Company purchased from: _____

(please provide a copy of your tax invoice or delivery docket as proof of purchase)

Description of fault: _____

Has the following been checked (tick box if appropriate and checked)?

Electrical power supply Gas Water Supply

Name of person requesting warranty (please print): _____

CREDIT CARD DETAILS – Required as security against chargeable work (see note below)

Card type: Visa Mastercard

Cardholder name: _____ Card no.: _____

Signature: _____ Expiry Date: _____

PLEASE NOTE: Warranty call-outs take place Mondays to Fridays between 8.00 and 16.30 (except public holidays). Any calls outside these times will be subject to penalty rates. Certain items such as glass components and light fittings are not covered under warranty. Claims for non-covered parts, no faults found, travel over 100km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be charged to your account or credit card.