

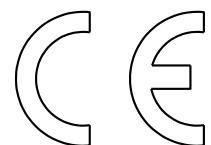


INSTALLATION AND OPERATION MANUAL

GAS RANGE STATIC OVEN

G750-6

Date Purchased	_____
Serial Number	_____
Dealer	_____
_____	_____
Service Provider	_____
_____	_____



For use in GB & IE

237494-1

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Blue Seal Gas Static Oven Range

G750-6 **Gas Range Static Oven - 750mm wide.**

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Introduction

We are confident that you will be delighted with your BLUE SEAL GAS RANGE STATIC OVEN and it will become a most valued appliance in your commercial kitchen.

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

Firstly:

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

Secondly:

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

CE Only:

These instructions are only valid if the country code appears on the appliance. If code does not appear on appliance, refer to supplier of this appliance to obtain technical instructions for adapting appliance to conditions for use in that country.



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 APPLIANCE.



Warning

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.



Warning

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
 - **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
 - **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
 - **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
-



Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
 - **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**
 - **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
 - **DO NOT operate the appliance without the legs supplied fitted.**
-

Model Numbers Covered in this Specification

G750-6 Gas Range Static Oven (6 Open Burners + Oven).

General

A heavy duty, general purpose gas range created for compact modular kitchens. It has a high option Cook Top / Griddle arrangement and is available on industrial adjustable feet or on robust rollers. Open Burners are fitted with individual flame failure for each open burner. Easy clean stainless steel external finish.

The oven is fitted with piezo ignition and flame failure and one tubular gas burner.

Gas Supply Requirements

- UK Only:

Category: I1_{2H3P} (20, 37).
 Flue Type: A₁.

		Natural Gas (G20)		Propane (G31)	
		Open Burner (each)	Oven	Open Burner (each)	Oven
Heat Input (nett)	Nominal	5.3 kW	7.2 kW	5.3 kW	7.2 kW
	Reduced	1.1 kW	1.1 kW	1.1 kW	1.1 kW
Gas Rate (nett)	Nominal	0.56 m ³ /hr	0.76 m ³ /hr	0.41 kg/hr	0.56 kg/hr
	Reduced	0.12 m ³ /hr	0.12 m ³ /hr	0.09 kg/hr	0.09 kg/hr
Supply Pressure		20 mbar		37 mbar	
Burner Operating Pressure (*)		15 mbar		37 mbar	
Gas Connection		³ / ₄ " B.S.P. Male			

* Measure burner operating pressure at manifold test point with four burners operating at full setting.

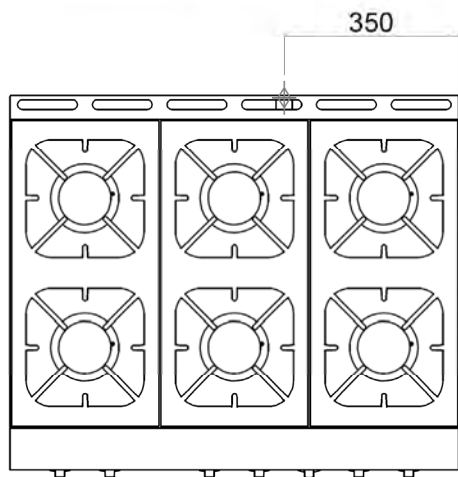
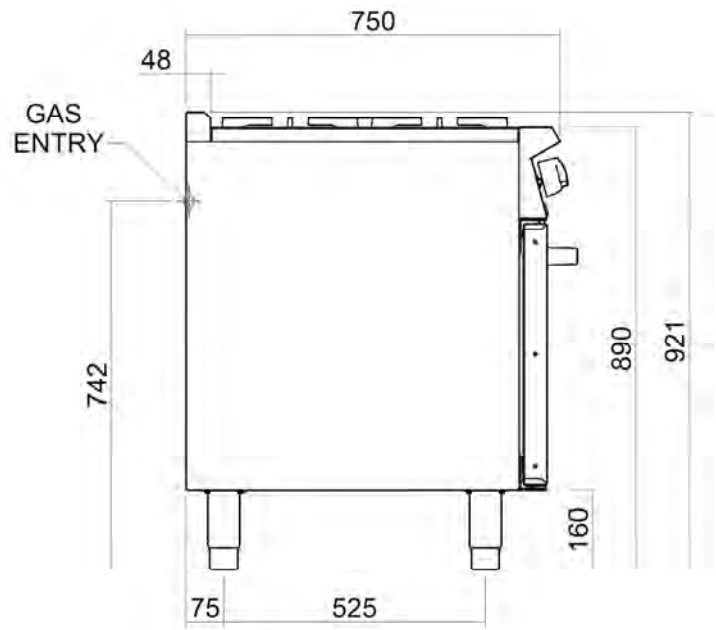
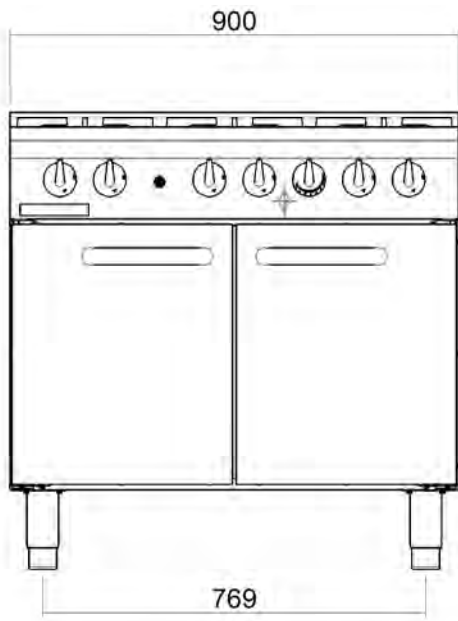
Gas Connection

Gas supply connection point is located at rear of appliance, approximately 350mm from right hand side, at rear of range and 742mm from floor and is reached from behind the appliance. (Refer to 'Dimensions' section).

Connection is ³/₄" BSP male thread.

Dimensions

G750-6



Installation Requirements

NOTE:

- It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas and health and safety requirements.
- This appliance shall be installed in accordance with the regulations in force, with sufficient ventilation to prevent occurrence of unacceptable concentrations of health harmful substances in room, appliance is installed in.

Blue Seal Gas Range Static Ovens are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

UNITED KINGDOM:	- Gas Safety (Installation & Use) Regulations 1998.
	- BS 6173 - Installation of Catering Appliances.
IRELAND:	- BS 5440 1 & 2 - Installation Flueing & Ventilation.
	- IS 820 - Non - Domestic Gas Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

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

Unpacking

- Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
- Check equipment and supplied parts for damage. Report any damage immediately to carrier and distributor.
- Check that the following Parts have been supplied with your range:-
4 x Leg Adjustable.
- Report any deficiencies to distributor who supplied the appliance.
- Securely fit the 4 legs supplied with the range.
- Check available gas supply is correct to that shown on rating plate located on front right hand corner of bottom sill.

Location

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

Combustion Air Requirements:	
	G750-6
Natural Gas (G20)	36 m ³ /hr
Propane (G31)	38 m ³ /hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to appliance flue outlet.
4. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. Minimum installation clearances shown overleaf are to be adhered to.
5. Position appliance in its approximate working position.
6. All air for burner combustion is supplied from beneath and rear of appliance. Legs must always be fitted and no obstructions placed at rear, on underside or around base of appliance, as obstructions will cause incorrect operation and / or failure of appliance.
7. Care should be taken to not disturb the air combustion admission nor the combustion products evacuation of the open burners.

NOTE: Do not obstruct or block appliances flue. Never directly connect a ventilation system to appliance flue outlet.

Installation

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right hand side	150mm (*)	0mm
Rear	100mm	0mm

* Side clearances can be 50mm when adjacent surface is at least 100mm below cooking surface.

Assembly



Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.

NOTE:

- Legs, pot stands, trivets and splashback are to be assembled during installation.
- This appliance is fitted with adjustable feet to enable appliance to be positioned securely and level. This should be carried out on completion of gas connection. Refer to 'Gas Connection' section.

Optional Accessories (Refer to Replacement Parts List)

1. Check all feet are securely fitted.
2. Adjust feet to make Range steady and level.

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

1. Blue Seal Ranges do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that gas supply is correct for appliance being installed and that adequate supply pressure and volume are available. The following checks should be made before installation:-
 - a. **Gas Type** the appliance has been supplied for, is shown on coloured stickers located above gas connection point and on rating plate. Check this is correct for gas supply appliance is being installed for. Gas conversion procedure is shown in this manual.
 - b. **Supply Pressure** required for this appliance is shown in 'Specifications' section of this manual. Check gas supply to ensure adequate supply pressure exists.
 - c. **Input Rate** of this appliance is stated on Rating Plate and in 'Specifications' section of this manual. Input rate should be checked against available gas supply line capacity. **Particular note should be taken if appliance is being added to an existing installation.**



NOTE: It is important that adequately sized piping runs directly to connection joint on appliance with as few tees and elbows as possible to give maximum supply volume.

3. **For NAT Gas Only** - Fit gas regulator supplied, into gas supply line as close to appliance as possible.
4. **For Propane Only** - Directly connect the gas supply line to the appliance.

NOTE: Gas pressure regulator provided with this appliance is for use with Natural Gas as per 'Gas Conversion Section' in this manual.

Regulator connections are $\frac{3}{4}$ " BSP female.

Connection to the appliance is $\frac{3}{4}$ " BSP male.

(Refer to 'Specifications' section for gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate appliance into its final operating position and using a spirit level, adjust legs so that appliance is level and at correct height.
5. Connect gas supply to appliance. A suitable joining compound which resists breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.



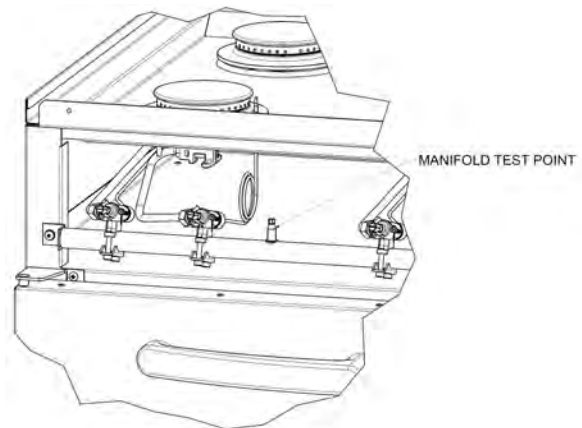
Warning

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

7. Check gas operating pressure is as shown in 'Specifications' section.

NOTE: Operating pressure is to be measured at manifold test point and with 4 burners operating at 'High Flame' setting.

8. Verify operating pressure remains correct.



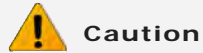
Commissioning

1. Before leaving new installation;
 - a. Check following functions in accordance with operating instructions specified in 'Operation' section of this manual.
 - Lighting the Open Burners.
 - Light the Oven Main Burner.
 - Check the Oven Main Burner Thermostat operation.
 - Oven 'Shut Down'.
 - b. Ensure operator has been instructed in areas of correct lighting, operation, and shutdown procedure for appliance.
2. This manual must be kept by the owner for future reference, and a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Appliance*** recorded and kept with this manual. **(These details can be found on Rating Plate attached to bottom right hand corner of bottom sill. Refer to 'Gas Connection' section).**

NOTE: If it is not possible to get appliance to operate correctly, shut off gas supply and contact supplier of this appliance.

Operation

Operation Guide



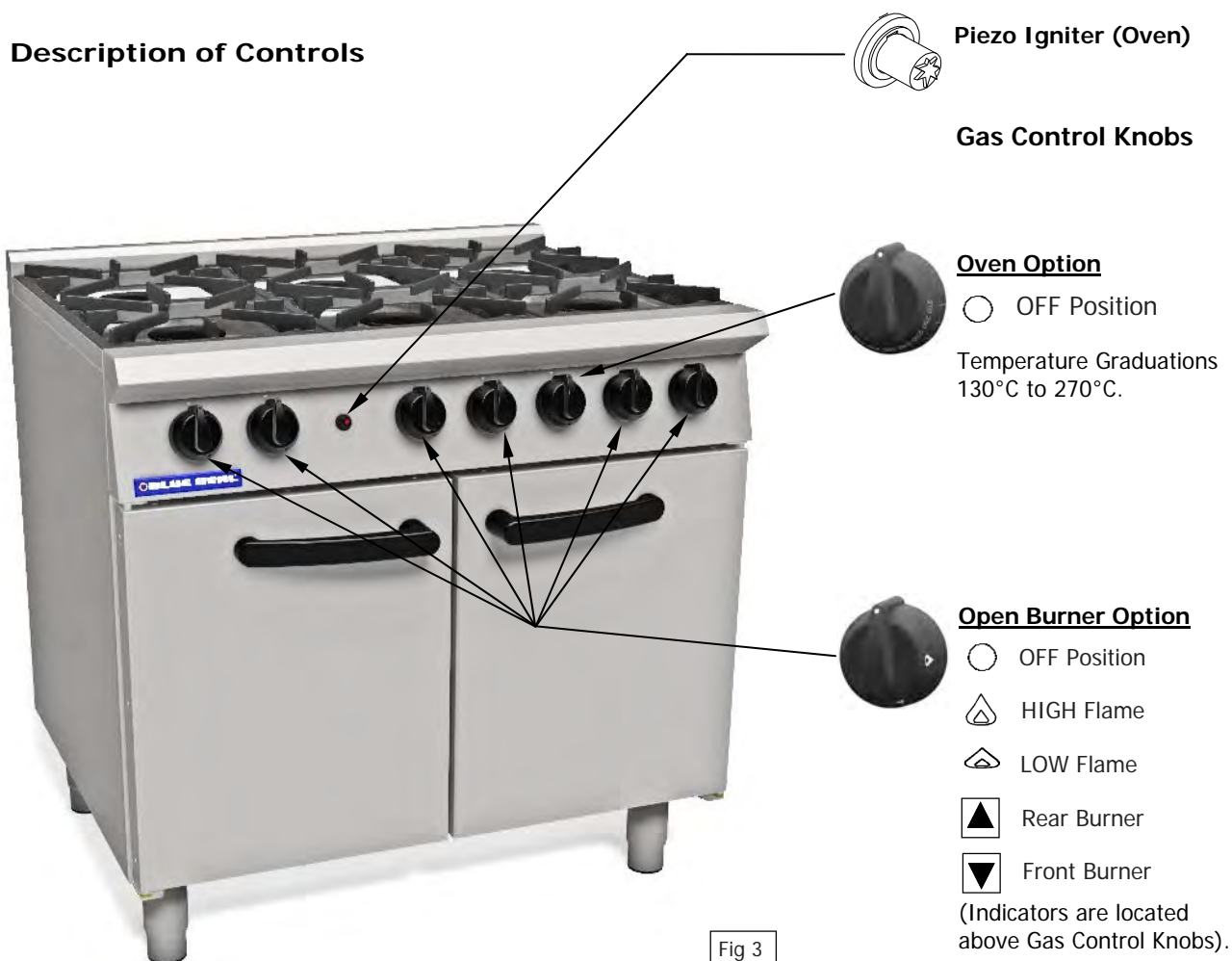
Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.

1. Blue Seal appliances have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is almost impossible, however bad operating practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:

- Lighting the Open Burners.
- Oven Main Burner / Thermostat.
- Oven 'Shut-Down'.

Description of Controls



Piezo Igniter (Oven)

Gas Control Knobs

Oven Option

○ OFF Position

Temperature Graduations
130°C to 270°C.

Open Burner Option

○ OFF Position

△ HIGH Flame

▽ LOW Flame

▲ Rear Burner

▼ Front Burner

(Indicators are located
above Gas Control Knobs).

Fig 3

Open Burners

NOTE: Only Cooking Pans Ø120mm to Ø380mm are suitable for use on open burners.

Lighting the Open Burners

Flame Failure Protection is incorporated for each burner by way of a thermo-electric system which will shut off gas supply to that burner in the event that the burner goes out, so that un-burnt gas is not expelled.

1. Ensure the mains gas supply is turned 'On'.
2. Select burner required, turn the gas control knob anti-clockwise to 'HIGH' position.
3. Hold gas control knob depressed and manually light the main burner.
4. Release gas control knob after approximately 10-20 seconds after lighting burner.
5. Burner should stay alight - if not, repeat Steps (2. to (4. above).
6. To adjust the temperature required, rotate gas control knob between 'HIGH' and 'LOW' positions.

Turning 'OFF' the Open Burners

1. When main burner is not required, turn gas control knob clockwise back to the 'OFF' position, burner will extinguish.

Oven



Warning

CARE IS REQUIRED WHEN OPENING HOT OVEN DOOR TO AVOID EXPOSURE TO HOT OVEN AIR AND VAPOURS.

Lighting the Oven Burner

1. Ensure the mains gas supply is turned 'On'.
2. Open Oven doors.
3. Rotate thermostat control knob to the maximum temperature marked on the knob and hold knob depressed.
4. Press the Piezo Ignition Button on the control panel.
5. Release gas control knob after approximately 10-20 seconds after lighting burner.
6. Oven Burner should stay alight - if not, repeat Steps (3. to (5. above).
7. To adjust the temperature required, rotate oven gas control knob to the temperature required.

Turning 'OFF' the Oven Burner

1. When oven burner is not required, turn oven temperature control knob fully clockwise to the 'OFF' position, burner will extinguish.

Cleaning and Maintenance

Before Commencing Cleaning

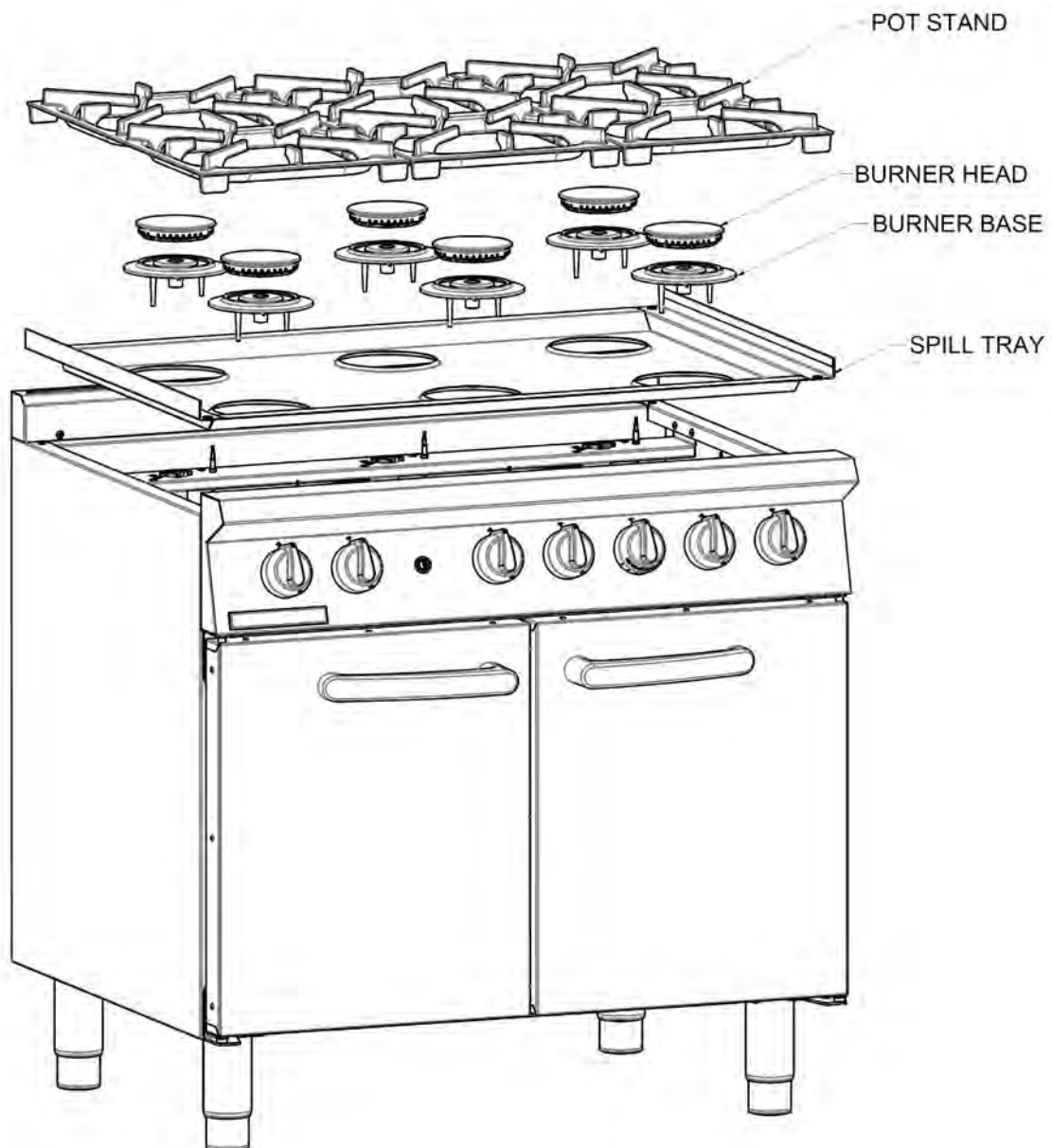


Always turn off the gas supply to the appliance before commencing cleaning. This appliance is not water proof. Do not use water jet spray to clean interior or exterior of this appliance.

NOTE:

- Allow appliance to cool before commencing cleaning.
- DO NOT use abrasive or strong caustic detergents as they could corrode or damage the Cooktop.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

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



Stainless Steel Surfaces

NOTE: Do not use cleaning agents containing bleach, abrasives or caustic chemicals as these will stain and damage the stainless steel surfaces.

1. Clean stainless steel surfaces with hot soapy water and a soft bristled brush.
2. Baked on deposits or discolouration, use a good quality stainless steel cleaner or stainless steel wool. Always rub in direction of grain.
3. Dry and polish all surfaces with a soft dry cloth.

Vitreous Enamel Surfaces

NOTE: Only use recommended cleaning products.

1. Wipe vitreous enamel surfaces daily after use, with a soft cloth and hot soapy water whilst the surfaces are still warm.
2. Baked on deposits can be removed by soaking in hot soapy water with an approved detergent and cleaning with a moistened nylon or scotch cleaning pad.
3. Dry and polish all enamel surfaces with a soft dry cloth.

Open Burner Cleaning

Open Burner cleaning should be carried out daily.

1. Lift off pot stands, burner heads, burner bases and spill tray.
2. Wash with hot soapy water, using a soft bristled brush ensuring all burner ports are clean and free of debris.
3. Ensure all burner ports are clean and free from food or cleaning material debris. Stubborn debris can be removed using a non metallic implement such as a cocktail stick. Blow through burner ports to ensure there are no blockages.
4. The slots in the base of the burner head should be kept clean and free of debris. Clean using a soft bristled brush.
5. Wash hob spill tray with hot soapy water and a soft cloth or soft bristled brush.
6. Dry all parts thoroughly with a lint free cloth before fitting and re-assemble to the hob top.

Oven Interior Cleaning

1. Do not use wire brushes, steel wool or other abrasive materials to clean oven interior.
2. Clean the oven regularly while the oven is warm but not hot.
3. The oven side runners and base plate can be removed for cleaning. These can be washed in a hot detergent solution, rinsed and dried before re-placing.
4. Clean the oven interior and oven door daily with a hot detergent solution. Rinse with clean water and dry thoroughly.
5. Stubborn stains can be removed by soaking in a detergent solution and gently scraping.
6. Dry the oven thoroughly with a dry cloth and polish with a soft dry cloth.

Fault Finding

This section provides an easy reference guide to more common problems that may occur during operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **Model Code and Serial Number of appliance. (Both can be found on the Rating Plate located on the appliance).**

Fault	Possible Cause	Remedy
COOKTOP BURNERS		
Main burner will not light.	Incorrect supply pressure.	Check supply pressure at manifold test point. Call service provider.
	Blocked Injector.	Remove and clean injector. Call service provider.
	Faulty gas control.	Replace gas control. Call service provider.
Main burner will not stay alight.	Faulty thermocouple connection.	Check thermocouple connection. Call service provider.
	Thermocouple incorrectly located.	Re-position thermocouple. Call service provider.
Main burner goes out when turned to 'Low' position.	Blockage in gas valve.	Clean and re-grease the gas valve. Call service provider.
Irregular flame.	Burner head not located correctly on burner base.	Re-locate burner head onto burner base.
	Low gas pressure.	Check pressure at manifold test point. Call service provider.
OVEN BURNER		
Oven burner will not light.	Accumulation of dirt and grease around the burner ports.	Remove the burner and clean.
	Piezo ignition lead broken or disconnected.	Replace / re-connect lead. Call service provider.
	Faulty thermostat.	Replace thermostat. Call service provider.
	Blocked injector.	Remove and clean injector. Call service provider.
Oven too hot - too cold.	Faulty thermostat.	Replace thermostat. Call service provider.
Oven burner will not stay alight.	Loose thermocouple or thermocouple incorrectly positioned.	Re-position and tighten thermocouple. Call service provider.
Oven burner goes out during use.	Blocked bypass screw.	Remove and clean bypass screw. Call service provider.

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

Conversion Procedure



Caution

Ensure that the Appliance is isolated from the gas supply before commencing servicing.

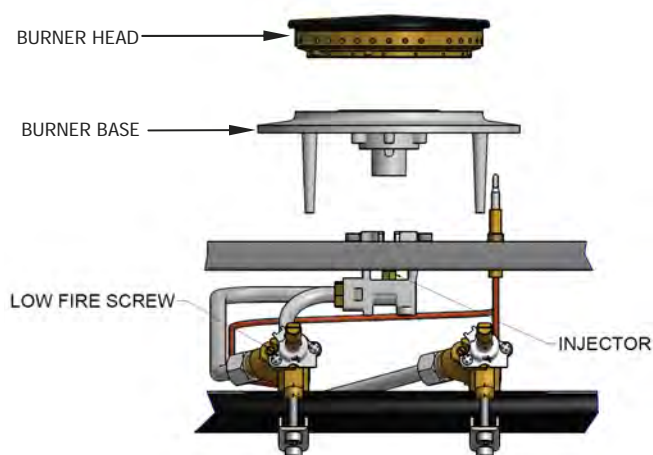
NOTE:

- These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.
- Adjustment of components that have adjustments / settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.
- For relevant gas specifications refer to 'Gas Specifications Tables' at end of this section.

Open Burners.

1. Carry out the following:-

- Remove the pot stands, burner heads and burner bases.
- Lift out and remove the spill tray.
- Remove injectors and replace with correct size injectors as shown in 'Gas Specifications Tables' at end of this section.
- Refit the spill tray.
- Refit the burner bases and burner heads.
- Light main burners and check flame size on simmer (LOW) position.



2. To Replace the low fire screw in the gas valves:-

- Remove the control panel.
- Remove low fire screw from gas valves and replace with the correct size low fire screw as shown in 'Gas Specifications Tables' at end of this section. **Low fire screw should be screwed fully 'In'.**

NOTE: The 'Low Fire Screw' should be sealed with coloured paint on replacement of low fire screw.

- Refit the oven control panel.
- Refit pot stands.
- Light main burners and check flame on both 'High' and 'Low' fire settings.

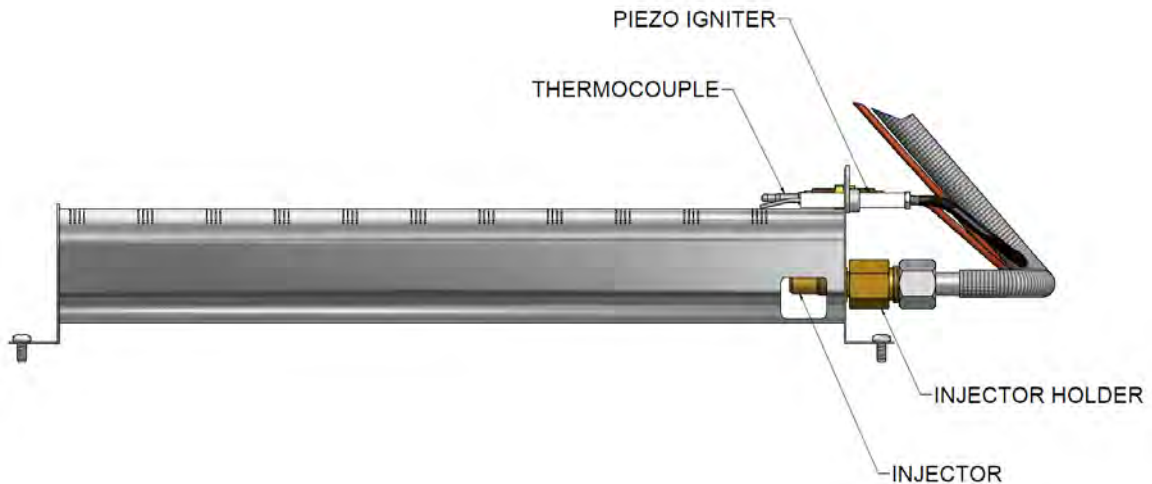
NOTE: Gas Conversion must be carried out before checking burner operation.

Gas Conversion and Specifications

Static Oven

1. Carry out the following:-

- Open oven doors and remove the oven racks and crumb tray.
- Remove the spark electrode from mounting bracket (for access purposes only).
- Disconnect gas supply tube from the main burner.
- Unscrew and remove injector holder and injector from the rear of the main burner.



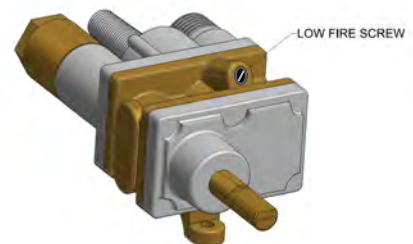
2. Unscrew injector from injector holder and replace with correct size injector as shown in 'Gas Specifications Tables' at rear of this section.

3. Refit the following:-

- Refit the injector holder and injector to the rear of the main burner.
- Re-connect gas supply tube to the main burner.
- Refit the spark electrode to the mounting bracket (was removed for access).

4. To Replace the low fire screw in the gas valve:-

- Remove the control panel.
- Remove low fire screw from gas valve and replace with correct size low fire screw as shown in 'Gas Specifications Tables' at end of this section. **Low fire screw should be screwed fully 'In'.**



NOTE: The 'Low Fire Screw' should be sealed with coloured paint on completion of low fire adjustment.

- Refit the oven control panel.
- Light oven burner and check burner operation on both 'High' and 'Low' fire settings.

NOTE: Gas Conversion must be carried out before checking burner operation.

Gas Conversion and Specifications

Gas Connection

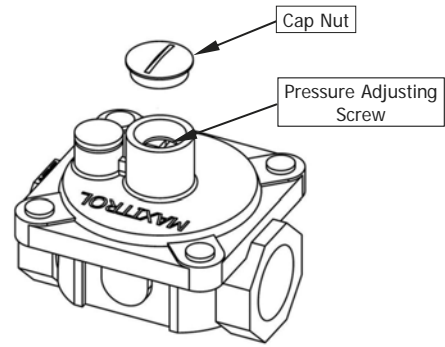
- NAT Gas Only.

1. Install the Nat Gas regulator supplied, in the gas supply line to the appliance.

NOTE: Gas regulator supplied is a non-convertible regulator, but it's outlet pressure can be adjusted at the pressure adjusting screw for NAT Gas Only.

2. Check gas operating pressure is as shown in 'Gas Specifications' table.

NOTE: Measure gas operating pressure at manifold test point and with 4 burners operating at 'High Flame' setting.



- Propane Only.

1. Connect the gas supply directly to the appliance (Remove NAT Gas regulator, if converting from NAT Gas).
2. Verify operating pressure at manifold is as shown in 'Gas Specifications' table.

Gas Type Identification Label

On completion of gas conversion, replace gas type identification label located at:-

- Rear of appliance, above gas connection.

Commissioning

Before leaving the installation;

1. Check all gas connections for leakage using soapy water or other gas detecting equipment.
2. Carry out a 'Commissioning' check of appliance as shown in Installation Section of this manual.



Warning

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

3. Ensure any adjustments done to components that have adjustments / settings paint sealed are to be re-sealed.

Gas Specifications

- UK Only:

Category: 11_{2H3P} (20, 37).

Flue Type: **A₁**.

- (*) Measure burner operating pressure at manifold test point with four burners operating at full setting.

		Natural Gas (G20)	Propane (G31)
Open Burner	Main Injectors	Ø 1.93mm	Ø 1.20mm
	Low Fire Screw	#76	#51
Oven	Main Injectors	Ø 2.30mm	Ø 1.40mm
	Low Fire Screw	#76	#51
Supply Pressure		20 mbar	37 mbar
Burner Operating Pressure (*)		15 mbar	37 mbar

Replacement Parts

Replacement Parts List

IMPORTANT:

Only genuine authorized replacement parts should be used for servicing and repair of this appliance. Instructions supplied with parts should be followed when replacing components.

For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on reverse of front cover of this manual).

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

Part No.	Description
Cook Top	
237528	BURNER HEAD
237529	BURNER BASE
237530	JET HOLDER
237516	THERMOCOUPLE
237598	INJECTOR Propane Ø 1.20mm
237599	INJECTOR Nat Gas Ø 1.93mm
237526	GAS VALVE
237813	LOW FIRE SCREW Propane #51
237814	LOW FIRE SCREW Nat Gas #76
237534	KNOB OPEN BURNER
Oven	
237697	OVEN BURNER
237990	OVEN THERMOCOUPLE
238006	INJECTOR HOLDER
238004	OVEN BURNER INJECTOR Propane Ø 1.40mm
238003	OVEN BURNER INJECTOR Nat Gas Ø 2.30mm
237499	THERMOSTAT GAS OVEN 130-270°C
237813	LOW FIRE SCREW Propane #51
237814	LOW FIRE SCREW Nat Gas #76
237993	IGNITION ELECTRODE
237994	HT LEAD
227508	PIEZO IGNITOR
237535	KNOB OVEN 130-270°C
237699	OVEN SEAL
General	
237536	POT STAND
237533	SPILL TRAY
237524	OVEN SIDE RACK
237525	OVEN RACK
237509	OVEN TRAY
237991	ADJUSTABLE LEG 150mm
Accessories	
238007	CASTOR KIT

Gas Conversion and Specifications

Gas Regulators

Gas Type	Gas Regulators	
	Part No.	Description
Nat. Gas	238144	Regulator 3/4" BSP - RV48LM 6" Nat.

Gas Conversion Kits

Models	Gas Type to Convert to	
	Nat. Gas (UK)	Propane (UK)
G750-6	238010	238009

