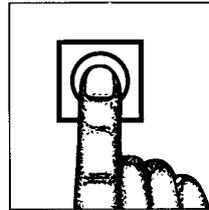
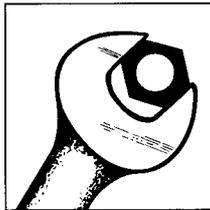


HOBART

SCB Super Char Broiler.



INSTALLATION OPERATION



This appliance shall be installed in conformity with the current regulations and only used in a well-ventilated location. Consult these instructions before installing and using this appliance.

THIS MANUAL IS APPLICABLE FOR SCB SUPER CHAR BROILERS FROM SERIAL NUMBER 97 0172 586 ONWARDS.



PLE200499 – B 04-06

PLEASE KEEP THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.
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1.0 FOREWORD.

Hobart reserves the right to alter the design of their products without prior notice. Whilst every effort is made to ensure this publication reflects the latest design, the Company cannot guarantee full compliance.

Take pride in your **SCB series Char Broiler** - keep it clean and in good mechanical condition. Refer to the cleaning and maintenance sections in this manual.

2.0 LIABILITY.

Installations and repairs which are not carried out by **Authorised technicians** or the use of other than original spare parts, and any **technical alterations** to the appliance, **may affect the warranty set out in the standard conditions of sale.**

3.0 GENERAL INFORMATION

The information and instructions contained in this manual may not cover all details or variations in the equipment, nor provide for every eventuality to arise with installation, operation, or maintenance. If additional information is required please contact your local Hobart office.

The SCB series Char Broiler is a commercial gas cooker intended for the cooking of meat, seafood, pita bread and stockpot heating. The SCB features 'flame arrestor' broiling grates that control fat flare-up and ensure uniform broiling temperatures. The specially designed cast iron grates have an angled grease trough to ensure all food waste and fat runs off to enable the equipment to operate at its optimum performance. The grates are removable to allow the pilot jet burners to be lit and the radiants to be quickly and easily cleaned. The broiling grates are reversible so they can be either flat or angled depending on the food product being cooked. Steel baffles positioned under each burner reflect heat up to the radiants and ensure the grease drawer and drip pan area remains at a relatively lower temperature. The finned heat radiants situated under the grates control cross draughts within the SCB Char Broiler to maintain a constant cooking temperature for maximum efficiency and optimum cooking results.

The SCB Char Broiler is supplied with adjustable stainless steel legs for bench mounting

4.0 CARING FOR OUR ENVIRONMENT.

4.1 PACKING MATERIAL.

The pallet and protective polyethylene packing film have been selected from materials that are environmentally friendly for disposal or can normally be recycled. Instead of throwing them away, please ensure they are recycled.



4.2 DISPOSAL OF YOUR OLD APPLIANCE.

Old appliances contain materials that can be recycled. Please contact your local waste collection centre; scrap merchant or local Hobart office about potential recycling schemes.



5.0 SAFETY INFORMATION.

The procedures and precautions contained in this manual apply to SCB Super Char Broiler only when used in the prescribed manner.

If the SCB Char Broiler is used other than in the recommended manner, the operator will be responsible for his/her own safety and for the safety of the other persons who may be involved.

The information in this manual has been prepared to assist the operator to understand, maintain, and operate the Char Broiler. In order to prevent accidents, read, understand and follow all the precautions and warnings contained in this manual before installation or operating for the first time. This manual must be studied to obtain a clear understanding of the SCB Super Char Broiler and its capabilities.

Hot surfaces and gas are dangerous and may cause injury if sufficient precautions are not taken prior to operating or servicing the SCB Super Char Broiler.

The SCB Super Char Broiler must only be serviced by **Qualified Service Personnel**. Ensure the gas supply has been isolated and all hot surfaces are allowed to cool to an acceptable temperature before attempting to service the unit. In

certain fault finding situations it may be necessary to operate the machine whilst still hot; in which case extreme caution must be used.

These instructions are only valid for the countries listed in table 4 section 8.

This appliance shall be installed by a competent, trained and qualified person in conformity with the current local gas regulations. The appliance must only be used in a well-ventilated location. Consult the instructions before installing and using this appliance.

The SCB Super Char Broiler is only intended for professional use by qualified people.

5.1 SAFETY GUIDELINES.

Ensure sufficient precautions are observed during manually handling of the SCB Super Char Broiler particularly when moving into position on installation. Reference must be made to manual handling regulations. The SCB Super Char Broiler weights are given in table 2, section 8. Refer to section 5 for installation and operating safety instructions.

- Do not hose or pressure clean this appliance. It is vital to adhere to the cleaning instructions detailed in this manual.
- Do not remove any covers or loosen any fittings whilst the appliance is operating.
- Ensure this manual is kept in an easily accessible place near the SCB Super Char Broiler for future reference.
- All operators must be trained in the safe use and operation of the appliance.
- This SCB Super Char Broiler is not intended for use by children.
- This appliance is not intended for use by persons if their physical, sensory or mental capabilities prevent them from using it safely.
- Ensure the gas supply has been isolated before attempting to service or move the appliance.
- The appliance must be disconnected from the gas supply before withdrawing.
- Instructions must be placed in a prominent position within the kitchen that will advise operators of this equipment of the procedure in the event a gas leak is detected by smell or other means.
- Hot surfaces and gas are potentially hazardous and may cause injury if sufficient precautions are not taken prior to operating or servicing the machine.

- Always have your gas appliance regularly serviced; at least once a year, depending on frequency of use (refer to table 5, section 13). For information on service contracts please contact your local Hobart sales office.
- Prior to connecting the appliance check the gas type and rating on the data plate corresponds with the gas supply.
- The area around the SCB Super Char Broiler must always be kept free and clear of combustibles such as solvents, cleaning fluids, mops, rags, brooms, etc.
- Do not obstruct any vents or openings on the appliance.

5.2 WARNING SYMBOLS.

To identify the safety messages in this manual, the following symbol has been used



The "Warning" symbol is found primarily where the corresponding information is important for the safe use of the machinery.

5.3 DEFINITIONS.

Qualified operators. The SCB Super Char Broiler is only intended for professional use by qualified operators. Qualified operators are those personnel who have received training in the operation of the appliance from a suitable qualified person and have carefully read the information in this manual and are familiar with the equipment's function or had previous experience with the operation of this SCB Super Char Broiler.

Qualified installation personnel. Any 'work' performed within the UK on the appliance including installation that is within the scope of the Gas Safety (Installation and Use) Regulations shall be carried out by a business that is CORGI approved (Council for Registered Gas Installers) and approved by the Health and Safety Executive (HSE). For countries outside the UK qualified installation personnel must be experienced and familiar with precautions required, have complied with all requirements of state and local authorities having jurisdiction. In the EU installation must comply with national or local requirements of the country of destination of the appliance.

Qualified Service Personnel: Those who are familiar with Wolf equipment, competent, trained and approved by Hobart UK. All service personnel are required to be equipped with a complete set of manuals and original service parts.

5.4 SAFETY INSTRUCTIONS.



ONLY A FULLY TRAINED AND COMPETENT PERSON MUST USE THE SCB SUPER CHAR BROILER GRILL.

The following instructions must be observed when using the appliance.

Note: The SCB Super Char Broiler must only be used for the purpose it was design and inline with the supplied operating instructions.

5.4.1 NEVER

- Allow children, infirm persons or unqualified personnel to operate the grill.
- Operate the SCB Super Char Broiler if a fault develops or is unsafe.
- Wear loose clothing.
- Wear flammable clothing such as silks, polyester, etc that are highly flammable when using this appliance.
- Use bleach, hypochlorite or chlorine compounds to clean the SCB Super Char Broiler internally or externally.
- Use excessive force when operating which could affect the stability of the appliance.
- Operate the SCB Super Char Broiler if parts are disassembled.
- Use the appliance in an unsafe condition.
- Clean the SCB Super Char Broiler with scouring powder or a scouring pad.
- Dry tea towels and cloths on the appliance.
- Obstruct openings or heat vents
- Tamper or change any sealed devices on the appliance.
- Use wax tapers to ignite the pilot light.
- Allow debris to accumulate on the grates.

5.4.2 ALWAYS

- Use the appliance in a well-lit area.
- Use the SCB Super Char Broiler as intended and inline with the operating instructions.
- Be aware of hot surfaces on the appliance.
- Wear safety glasses whilst cooking.
- Apply cooking oil to the grates before use.

6.0 OPERATING THE SCB SUPER CHAR BROILER.

6.1 LIGHTING INSTRUCTIONS.



WARNING! Before attempting to remove the grate and radiants ensure they are at an acceptable temperature to touch and handle. This will normally take approximately 3 hours after turning off the main burner.



**GRATES AND RADIANTS.
PHOTOGRAPH 2.**

1. Carefully lift off the grates and radiants placing them on a flat surface capable of withstanding the total weight.

2. Push in and turn the control knob approximately 30 degrees anti-clockwise to the ignition point indicated by the star symbol as shown in photograph 3.



**IGNITION POSITION PILOT
LIGHT 'ON' POSITION.
PHOTOGRAPH 3.**

3. Push and hold the control knob in to release gas from the pilot burner jet and apply a flame or spark to the pilot burner head. Hold the control knob in for 20 seconds before releasing. The pilot should stay on. If not, wait three minutes and try again. This ignition position allows the pilot light to burn continuously.

**IGNITER LIGHTING THE PILOT
BURNER. PHOTOGRAPH 4.**



4. Replace the radiants and grates with only the pilot jet illuminated. Place the radiant on the back rest first and then lower the front.

**REPLACING THE RADIANTS.
PHOTOGRAPH 5.**

5. To ignite the main burner, turn the knob to the 'flame' position. Allow approximately 30 minutes for the appliance to heat up to temperature before starting to cook.



**MAIN BURNER 'ON'
HALF FLAME POSITION.
PHOTOGRAPH 6.**



**MAIN BURNER 'ON'
FULL FLAME POSITION.
PHOTOGRAPH 7.**



6. To extinguish the main burner and leave the pilot flame burning turn the control knob clockwise to the star position shown in photograph 8.

**PILOT BURNER
'ON' POSITION.
PHOTOGRAPH 8.**

7. To turn off the SCB char broiler main burner and pilot flame, rotate the control knob to the 'OFF' position indicated by the white dot.



**'OFF' POSITION.
PHOTOGRAPH 9.**

6.2 USING THE SCB CHAR BROILER.

The following notes provide general guidance on the operation of the SCB Char Broiler.

- Apply cooking oil to the grates before use. Excess grease will run forward and drip onto the front grease trough.

- When the SCB Char Broiler is loaded with food product adjust the gas valves to a lower setting to prevent overheating causing the food to char.
- The grates must be scraped with a wire brush to keep them clean. Do not allow debris to accumulate on the grates.
- Adjust the flame to the low setting during slack periods to conserve energy.
- The SCB Char Broiler is a free venting appliance. All the products of combustion and heat generated during cooking pass through the grates. When food product is placed on the grates the venting is partially blocked causing a temperature build-up. The appliance will operate more efficiently in these circumstances with the gas valves adjusted down one third to one half.

6.3 REVERSING THE GRATES.

The slope of the grates can be altered to suit the type of product being cooked. The shape of the casting at the far end allows the grates to be positioned either with a slope to the front trough of the appliance or flat, as shown below. The angled position is used for the cooking of meat and fish products where any oil or fat must run into the trough situated at the front of the appliance. The flat position enables pans to be heated on the top of the unit.



WARNING! Before attempting to alter the grate positions ensure they are at an acceptable temperature to touch and handle. This will normally take approximately 3 hours after turning off the main burner.

**FLAT
GRATES**



**FLAT
GRATES**

**GRATES SHOWN FLAT
AND SLOPING.
PHOTOGRAPH 10.**

7.0 CLEANING.



DO NOT HOSE OR PRESSURE CLEAN THIS SCB CHAR BROILER. INDIVIDUAL PARTS MAY BE PRESSURE CLEANED. REFER TO THE FOLLOWING SECTION.

**DO NOT USE ANY ABRASIVE CLEANERS
REFER TO THE RELEVANT COSHH DATA SHEETS PRIOR TO USING ANY
CLEANING PRODUCTS.**

WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT.

Prior to cleaning the appliance extinguish the main and pilot burner flames, isolate the gas supply using the locally fitted isolating valve and ensure the appliance is at an acceptable temperature to handle prior to cleaning.

7.1 CLEANING THE GRATES.



WARNING! Before attempting to remove the grates ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

1. Scrape the grease trough cast into the grates so the grease flows uninhibited into the gutter and drawer. This will reduce the risk of flare-up.
2. The grates may be laid in the flat position and the burners then turned on full to burn off excessive fat and carbon. When the grates have cooled off, clean thoroughly with a wire brush.
3. The grates may be immersed in a strong commercial non-toxic cleaning solution over night. In the morning flush with hot water and steam clean to remove any debris.
4. To clean the front gutter, remove the grates and lift out the gutter. Wash thoroughly with a hot detergent solution.

7.2 CLEANING THE RADIANTS.

Occasionally the cast iron radiant situated under the grates may require cleaning.



WARNING! Before attempting to remove the grates and radiants ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

1. The radiants may be cleaned thoroughly using a wire brush or by immersing in a strong commercial non-toxic cleaning solution over night. In the morning flush with hot water and steam clean to remove any debris.

7.3 CLEANING THE EXTERIOR SURFACES.

When the appliance is cool, the gas control knobs and stainless steel surfaces may be cleaned with a mild soap and water solution applied with a damp cloth. Rinse the surface with clean water and dry with a soft cloth. Do not use an abrasive or strong liquid cleaner on the stainless surface since they may damage the finish.

CAUTION ABOUT USING "SPRAY-ON" CLEANERS

Be careful when using spray cleaners. Read the safety data sheet prior to use and follow the instruction label on the container. Wear appropriate protective clothing. Some cleaners may contain caustics.

8.0 DESIGN AND CONSTRUCTION DATA.

The data listed in table 1 applies to all of the natural gas and LPG versions of the SCB Super Char Broiler.

TABLE 1. TECHNICAL INFORMATION, PART 1.

Parameter	Units	Model	
		#SCBXXCE-1	#SCBXXCE-2
Type of gas		Natural (G20)	LPG (G31)
Appliance category		I _{2H}	I _{3P}
Nominal heat input per burner	kW (Btu/hour)	4.2 (14,300)	4.2 (14,300)
Gas supply pressure (nominal)	m bar	20	37
Gas supply pressure (minimum)	m bar	17	30
Gas supply pressure (maximum)	m bar	25	45
Gas operating pressure (standard orifice)	m bar (inches water gauge)	12.5 (5)	25.0 (10)
Pressure tap nozzle size	mm (inch)	9.0 (0.354)	9.0 (0.354)
Minimum gas supply pipe internal diameter	mm (inch)	22 (7/8)	22 (7/8)
Burner orifice (no adjustment)	mm	1.70	1.10
Burner orifice identification		#051	#057
Pilot orifice	mm	0.533	0.356
Pilot orifice identification		1.8N	1.0P
Type of appliance		A	A
Recommended hood air flow velocity	m/s	0.4	0.4
Minimum clearance dimensions			
Combustible material, rear, above grid level	mm (inch)	305 (12)	305 (12)
Combustible material, rear, below grid level	mm (inch)	75 (3)	76 (3)
Combustible, material sides, above grid level	mm (inch)	225 (9)	225 (9)
Combustible, material sides, below grid level	mm (inch)	75 (3)	75 (3)
Combustible, material below	mm (inch)	100 (4)	100 (4)
Non combustible, material below	mm (inch)	150 (6)	150 (6)
Non combustible material, rear, above and below grid level	mm (inch)	75 (3)	75 (3)

Parameter	Units	Model	
		#SCBXXCE-1	#SCBXXCE-2
Non combustible material, sides, above and below grid level	mm (inch)	0 (0)	0 (0)
Adjustable leg thread size		3/8" UNC	3/8" UNC
Gas connection (to BS2779)	BSP	G3/4A (3/4" parallel male thread).	G3/4A (3/4" parallel male thread).
Initial heat up time on maximum burner setting	Minutes	30	30
Time for grates and radiants to cool to a safe handling temperature.	Hours	3	3
Grate weight each	kg	6.3	6.3
Radiant weight each	kg	5.1	5.1
Noise level	dB (A)	##less than 60	##less than 60
Storage conditions. Temperature and humidity.	°C, % RH	+5 to +55, 85	+5 to +55, 85

Refer to table 2 for specific model data.

In accordance with EN-ISO 11202.

TABLE 2. TECHNICAL INFORMATION, PART 2.

Parameter	Units	SCB25CE	SCB36CE	SCB47CE	SCB60CE	SCB72CE
Net weight	kg	86.5	127	169.5	211	260
External dimensions	W x D x H mm	635 x 810 x 380	914 x 810 x 380	1194 x 810 x 380	1524 x 810 x 380	1829 x 810 x 380
Shipping weight	kg	107	152	196	251.5	308
Shipping dimensions (including pallet)	W x D x H mm	745 x 920 x 500	1025 x 920 x 500	1305 x 920 x 500	1635 x 920 x 560	1940 x 920 x 560
Number of burners		4	6	8	11	13
Total burner rating	kW (Btu/hour)	16.8 (57200)	25.2 (85800)	33.6 (114400)	46.2 (157300)	54.6 (185900)
Nominal gas consumption (natural gas)	m ³ /h	1.78	2.67	3.56	4.90	5.79
Nominal gas consumption (LPG)	m ³ /h	0.69	1.03	1.37	1.89	2.23
Typical rate of ventilation based on 54m ³ /minute per m ² of appliance.	m ³ /minute	28	40	52	67	80

TABLE 3. BURNER AND PILOT ORIFICE SIZES.

Gas	P mbar		Jet description	Size
G20	20	12.5	Burner Orifice	1.70 mm (0.067")
			Pilot Orifice	0.533 mm (0.021")
G31	29	25	Burner Orifice	1.10 mm (0.043")
G31	37	25	Pilot Orifice	0.356 mm (0.014")
G31	50	25		

TABLE 4. GAS CATEGORY AND PRESSURES.

Country	Category	Gas	P mbar	
			Inlet	Manifold
AT DK IE PT ES IT SE FI GR CH GB	I2H	G20	20	12.5
DE LU	I2E	G20	20	12.5
FR	I2Er	G20	20	12.5
NL	I3P	G31	30	25
FR GB BE IE GR	I3P	G31	37	25
NL GB BE ES DE GR FR	I3P	G31	50	25

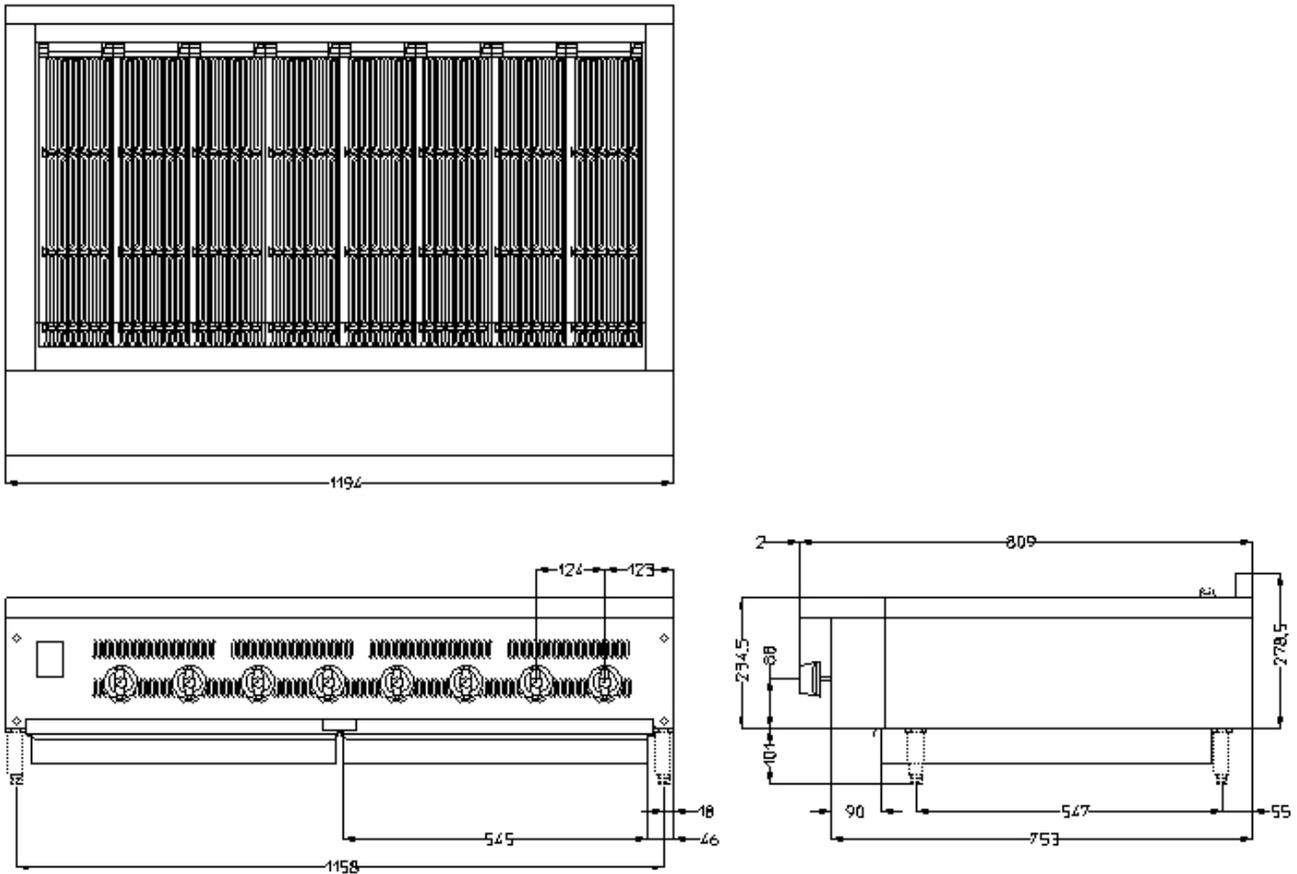
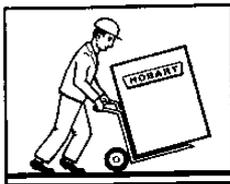


FIGURE 1. INSTALLATION DIMENSIONS (example is for an SCB47CE refer to table 2 for all models).

9.0 INSTALLING THE SCB SUPER CHAR BROILER.

In order to ensure a safe and satisfactory installation it is important that discussions take place between those involved with the kitchen design, selection of the grill, layout and installation of the equipment. The SCB must be installed by a competent person to ensure safe and hygienic operation. Consideration must be given to catering and food hygiene.

9.1 UNPACKING AND HANDLING.



Wherever possible the appliance should be transported to the installation position in the packaging provided to avoid damage. Do not use a sharp knife to cut into the packaging as damage to the machine may occur. Check for possible shipping damage. If the unit is found to be damaged, save the packaging material and contact your nearest Hobart sales office.



Caution: The SCB Char Broiler is a heavy object and must be correctly handled and lifted to avoid personal injury. Refer to table 2 for weights and dimensions. For UK installations refer to the 'Manual Handling Operations Regulations 1992 and HSE guidance notes for manual handling.

With the appliance in the vicinity of its final position remove the shrink wrap film and lift the unit from the transportation pallet.

Care must be taken during this operation to ensure: -

- a) All required safety measures are taken to ensure correct lifting and handling to avoid risk of injury through dropping, falling and tilting.
- b) No damage occurs to the machine, that could impair the normal operation.

9.2 LOCATION.

The SCB Char Broiler is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The appliance must only be operated by trained staff and must be installed in an area where the use and maintenance is restricted to trained personnel.

This appliance shall be installed in conformity with the current regulations (BS6173) and used only in a well-ventilated location. Consult the instructions before installing and using this appliance.

The LPG version of the SCB must not be installed in a room having no means of low level natural ventilation direct to outside (for example in a basement or cellar).

Important! Ensure there is sufficient space around the SCB to enable safe operation. Servicing may be more difficult because of reduced clearances and you should always check that equipment specifications permit the close proximity of other equipment. Refer to table 1 for minimum clearances. Service access is required to the front, bottom, sides and top of the appliance. It is suggested that at least 600 mm of free area be provided to the front of the unit.

9.3 GENERAL INSTALLATION GUIDELINES.

The SCB Char broiler should not be located adjacent to customer services where hot surfaces may cause burns.

The SCB Char Broiler must not be installed next to open burners or fryers. Other types of gas fired appliances can be positioned adjacent to the SCB Char Broiler however there must not be any obstruction to the front.

Before proceeding with the installation, remove the protective plastic film from all panels. Use an appropriate cleaning product to remove any adhesive residues from the stainless steel.

When installing never enclose the unit's lower area in any way that would obstruct the flow of air into the appliance.

Crevices need to be avoided between and behind the appliance, and pipe work where any spillage may lodge.

All supports shelves and wall finishes must be capable of withstanding a minimum temperature of 65°C and be non-combustible.

The SCB must be secured in position to prevent any movement. Restraints must not be fixed to the gas supply pipes or points not sufficiently anchored.

For any 'work' performed in the UK on the appliance including installation that is within the scope of the Gas Safety (Installation and Use) Regulations shall be carried out by a business that is CORGI approved (Council for Registered Gas Installers) and approved by the Health and Safety Executive (HSE).

The SCB Char Broiler shall have a single manual isolating valve to be used when servicing or cleaning.

A manual operation valve must be fitted to the gas supply to the catering area to enable it to be isolated in an emergency. Ideally this valve should be located outside the catering area or near an exit in a readily accessible position.



On completion of the installation a leak test must be performed. CAUTION! A naked flame must not be used for this purpose. Leak test solutions may cause corrosion therefore thorough rinsing with water is required after testing.

9.4 MOUNTING OF THE APPLIANCE.

The SCB Char Broiler must be mounted on flat surface. The appliance is supplied with 4 off legs 100 mm high (4") to ease cleaning underneath. This appliance is not suitable for building in to other appliances.

Select a suitable flat level surface that can support the weight of the SCB Char Broiler and food product (refer to table 2 for weights and dimensions). The unit must be installed on a horizontal flat surface. Once the unit is in position adjust the feet to ensure the unit is level to within 1mm in 1 metre side to side and front to back. The SCB Char Broiler must be adequately secured and restrained in position.

9.5 GAS PIPE WORK.

The installation of the gas pipe work in the UK must be in accordance with latest revision of standard BS6173.

- Gas pipe work must be installed in a sound and workman-like manner and be constructed of materials suitable for its purpose.
- Pipes conveying gas must be adequately identified.
- For rigidly fixed pipe work a union or similar method of disconnection must be provided between the isolation valve and appliance.
- The clearance between the gas pipe and wall must be at least 25mm to ease cleaning.
- Semi-rigid pipe must conform to BS7838 and only be installed in a ventilated area where it cannot be damaged.

- If a flexible connection is installed it must not touch the floor or be exposed to excessive heat.
- The gas outlet to which the connection is made must be located in the same room as the appliance.
- If a flexible connection is used it must not be concealed within or routed through any wall or partition.
- Flexible gas connections must not come into contact with sharp edges or wiring.

9.6 VENTILLATION.

Provision is required for adequate dispersal of combustion and cooking fume products, supply of combustion air and ventilation for the appliance and cooking processes. Adequate fresh air is required in kitchens to provide air for combustion to limit the effects of heat and humidity (reference must be made to HVCA DW/171 to ensure there is adequate ventilation for the appliance). Refer to table 2 for the typical ventilation rate. Consideration must be made for other gas appliance that may be in the same area as the SCB Char Broiler.

This type 'A' appliance is not designed to be connected to a flue or other device for evacuating the combustion products to the outside of the room where it is installed. The appliance must be installed in a suitably ventilated room in accordance with current regulations (BS6173).

It is advisable that a hood is fitted above the appliance to ensure effective extraction of combustion fumes and cooking odours. The plan dimension of the canopy should exceed the plan area of the SCB Char Broiler by an overhang of 250mm at the front and 150mm at the ends. The hood and ductwork must be constructed from non-combustible material. Table 2 specifies the ventilation airflow requirement.

For new installations the gas supply to the appliance must be interlocked with any mechanical ventilation system fitted to ensure safe operation of the appliance.

The SCB must not be installed in a catering area where the ventilation system could adversely affect its safe operation.

Broiling produces greasy cooking odours and vapours that require filtration. The filters must be reviewed frequently and cleaned on a regular basis (at least every month).

The SCB Char Broiler must be supported on a suitably designed surface that will withstand the weight of the appliance and food product. The appliance must be restrained to prevent any movement during use.

Low level ventilation is always required for appliances using a gas (LPG) heavier than air.

It is strongly recommended that a flammable gas and CO detector is fitted that is suitable for catering environments.

9.7 GAS INSTALLATION.



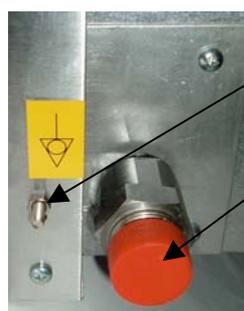
When installed in the United Kingdom the installation must conform to the Gas Safety (Installation and Use) Regulations. This appliance must be earthed as shown in section 9.9.

It is strongly recommended that a flexible connection be used for the gas supply to the appliance.

Refer to table 2 and the appliance data plate to ensure there is an adequate supply of gas. Check that the gas type and gas pressure is consistent with the gas supply of the SCB. If the appliance is not suitable for the gas being supplied it shall not be installed or connected to the gas supply.

Conversion of the appliance from one gas to another must be carried out strictly in accordance with Hobart instruction's by a competent person.

9.8 FITTING THE GAS REGULATOR.



Earth bonding screw.

Gas inlet connection.

PHOTOGRAPH 11.
GAS INLET CONNECTION.



PHOTOGRAPH 12.
GAS REGULATOR.

The gas regulator is supplied loose with the appliance. Fit the regulator as follows:

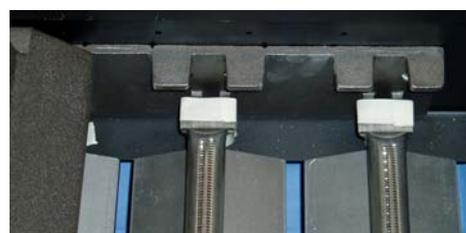
1. The SCB Char Broiler gas inlet pipe connection is $\frac{3}{4}$ " BSP male. Apply suitably approved jointing compound to the threads.
2. Using a spanner tighten the gas regulator on to the appliance. Note the direction of gas flow arrow.

9.9 ELECTRICAL EARTH BONDING CONNECTION.

Where necessary for electrical safety the SCB Char Broiler should be fitted with an earth bonding screw as shown in photograph 11. Check the earth bonding resistance is less than 0.1Ω .

9.10 GAS BURNER SECURING TAPE.

The gas burners are secured in place during transit with masking tape as shown in photograph 13. Carefully lift off the grates and radiants as detailed in section 6.1 and remove the masking tape before use.



10.0 COMMISSIONING INSTRUCTIONS.

PHOTOGRAPH 13. GAS BURNER SECURING MASKING TAPE.



This SCB Char Broiler is only intended for professional use by suitably trained people. Ensure operators have read and understood this manual and have received adequate training.

The installation of the appliance must be commissioned by a competent person using the following instructions. In the UK the installation must be in accordance with BS6173.

All new gas pipes upstream of the appliance must be tested for soundness and purged.

Commissioning shall check the correct operation of the flame failure valve, thermocouple and the burner pressure is adjusted to the value given in the technical information table 1 and on the data plate.

All pipe work between the isolating valve and SCB Char Broiler must be tested for leaks with no perceptible drop in water pressure gauge over a period of two minutes at a pressure at least the operating pressure and not more than 1.5 times the operating pressure. Following pressure testing the pipe work must be purged of air.

10.1 TO CHECK THE MANIFOLD GAS INLET PRESSURE (DOWNSTREAM OF THE REGULATOR).

1. The gas inlet pressure to the appliance must be checked using a 0.80 m bar WG manometer with an accuracy of at least 0.1 m bar WG.
2. Remove the screw from the 9mm-diameter pressure test nipple. The pressure test nipple is situated on the front of the appliance (see photograph 15).
3. Connect a silicone rubber tube to the manometer and test nipple. Ignite the pilot and burner and check the operating inlet pressure. Refer to table 1 for the correct pressure.
4. Adjust the gas regulator to achieve the required pressure if necessary.
5. Replace the screw into the pressure test nipple and check for soundness with a gas leak detector solution.



**PHOTOGRAPH 14.
GAS INLET PRESSURE MANOMETER.**

10.2 OPERATOR TRAINING.

Take time to explain the correct operation and cleaning of the SCB Char Broiler to the users referring to this manual. Leave this manual with the operator and explain that it is important to use it for further reference.

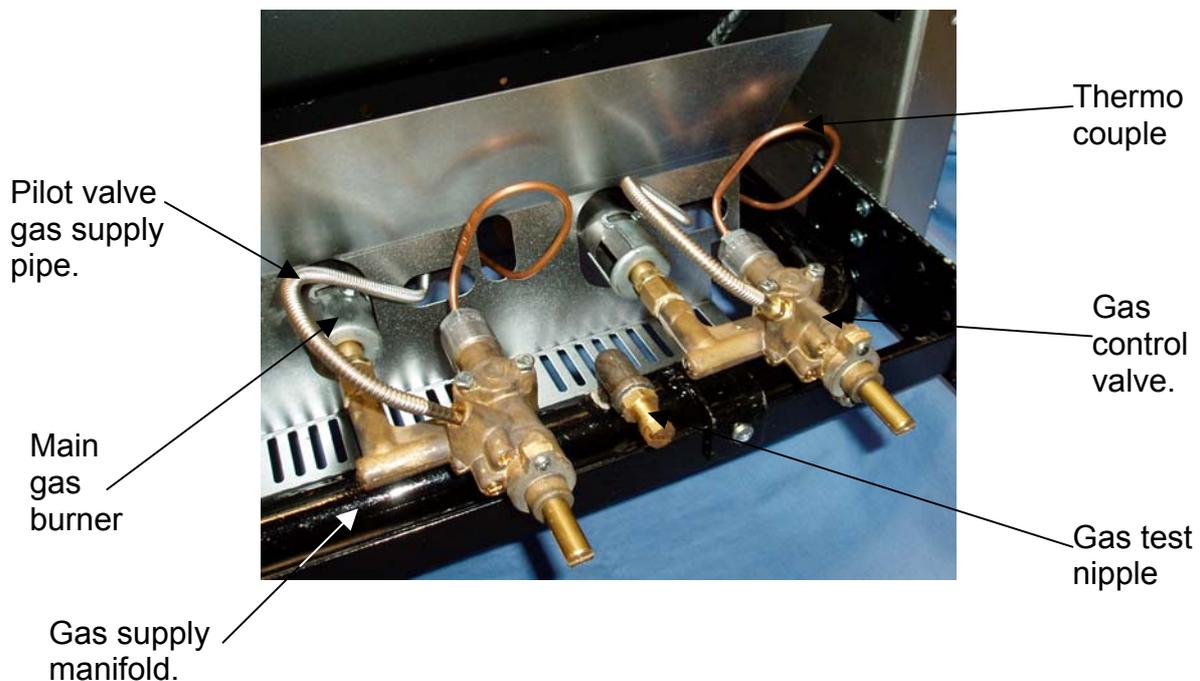
11.0. MAINTENANCE.

The frequency of service maintenance will depend on customer usage. Refer to table 5, section 13 for recommended service intervals.

The SCB Char Broiler must not be modified other than as specified by Hobart UK. **A competent person shall carry out all servicing and maintenance work.**

If the appliance restraints are disconnected in order to remove it for servicing a notice must be fixed near the restraint reminding the operator to reconnect the restraint and any electrical earth bonding.

1. All moving parts must be checked for wear and lubricated, if necessary. Replace if excessively worn.
2. The burner ports and throats should be thoroughly cleaned. The burner orifice must be free from grease and lint. When cleaning **DO NOT** insert a pick in the burner porthole.
3. SCB Char Broilers equipped with appliance restraints should be checked by a competent person to ensure proper installation.
4. All places where oil, grease, or food can accumulate must be kept clean at all times.
5. Pilot lights are to be kept clean and adjusted to the correct flame height to assure constant ignition and to prevent fire flash-outs caused by delayed ignition.
6. At the first sign of sticking all valves and controls, should be lubricated by a trained person using high temperature grease.
7. At the slightest odour of gas, all fittings, pipes, tubing and controls should be tested with a gas leak detector solution.



GAS CONTROL SYSTEM COMPONENT IDENTIFICATION. PHOTOGRAPH 15.

11.1 CLEANING THE BURNER BAFFLES.



The burner baffles are situated underneath the main burners. Occasionally the baffles may need to be removed for cleaning with a wire brush. The baffles are removed as follows.

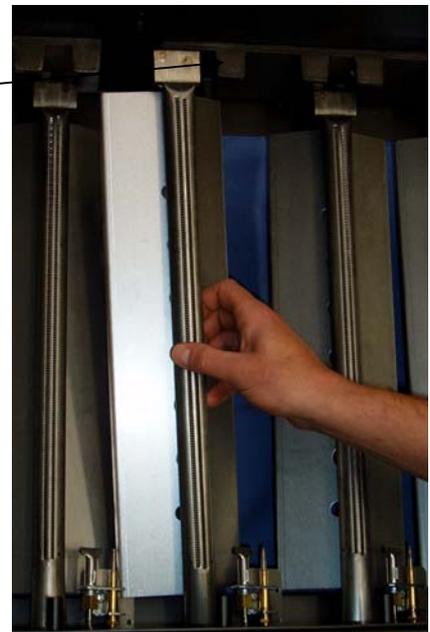
WARNING! Before attempting to remove the grates ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

1. Carefully remove the grates and radiants.

**RADIANT
SUPPORT.**

**BURNER BAFFLES.
PHOTOGRAPH 16.**

2. To lift out the burner and baffle raise the rear of the burner and withdraw to one side of the radiant support.
3. Place the baffle on a flat surface and clean with a wire brush.
4. Replacement of the burner and baffle is the reverse of the above procedure.
5. Ensure the open end of the burner locates correctly onto the gas nozzle.



**WITHDRAWING THE
BURNER AND BAFFLE.
PHOTOGRAPH 17.**

11.2 ADJUSTING THE PILOT BURNER FLAME.



**PILOT BURNER FLAME
ADJUSTMENT SCREW.
TURN ANTI-CLOCKWISE TO
INCREASE FLAME SIZE.**

**NOTE! THE PILOT
BURNER FLAME MUST
ONLY BE ADJUSTED BY A
COMPETENT AND
AUTHORISED PERSON.**

**PILOT BURNER FLAME
ADJUSTMENT SCREW.
PHOTOGRAPH 18.**

The pilot burner flame must be stable and have an even and adequate coverage on the thermocouple without flame lifting. The flame height range should be between 15 to 20 mm.

Air shutters situated on the main burners can be individually adjusted to provide a blue flame.

To adjust the pilot burner flame, ignite the pilot jet as detailed in section 6.

Using a 4 mm wide slotted screw driver adjust the pilot burner screw anti-clockwise to increase the flame height or clockwise to reduce the flame height. Ensure the flame does not lift off the thermocouple when adjusted. This is particularly important if the appliance is located directly above a strong ventilation system.

11.3 REPLACING THE PILOT BURNER.

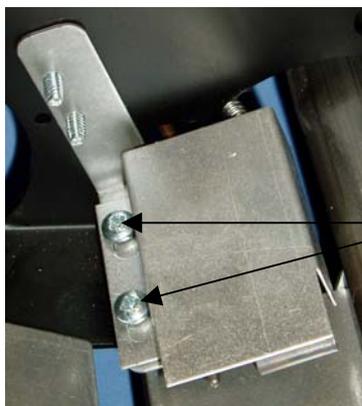
NOTE! THE PILOT BURNER MUST ONLY BE REPLACED BY A COMPETENT AND AUTHORISED PERSON.



WARNING! Before attempting to remove the grates ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

To replace the pilot burner follow the instructions detailed below.

1. Isolate the gas supply to the appliance.
2. Carefully remove the grates and radiants
3. Remove the pilot burner deflector cover retaining screws (refer to photograph 17).
4. Unscrew the thermocouple brass retainer and the pilot burner gas pipe brass nut.
5. Remove the pilot burner bracket retaining screws and withdraw the pilot burner.
6. Replacement is the reverse of the above procedure. After assembly check for gas leaks with a suitable leak detection fluid.



PILOT BURNER DEFLECTOR COVER. PHOTOGRAPH 19.

Cover screws.

Thermocouple retainer.

Pilot burner nut and olive.

Mounting bracket screw.



PILOT BURNER AND THERMOCOUPLE. PHOTOGRAPH 20.

11.4 REPLACING THE THERMOCOUPLE.

NOTE! THE PILOT BURNER MUST ONLY BE REPLACED BY A COMPETENT AND AUTHORISED PERSON.



WARNING! Before attempting to remove the grates ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

Access to the thermocouple is from underneath the grates.

1. Isolate the gas supply to the appliance.
2. Carefully remove the grates and radiants
3. Remove the pilot burner deflector cover retaining screws (refer to photograph 19).
4. Unscrew the thermocouple brass retainer and the pilot burner gas pipe brass nut (refer to photograph 20).
5. Remove the gas control knobs, 4 off front cover securing screws and front cover.
6. Un-screw the retaining nut and withdraw the thermocouple through the front of the appliance.
7. Replacement is the reverse of the above procedure. After assembly check for gas leaks with a suitable leak detection fluid.



Front panel retaining screws.

FRONT PANEL RETAINING SCREWS. PHOTOGRAPH 21.

Gas control knob.



Thermocouple retaining nut.

THERMOCOUPLE RETAINING NUT. PHOTOGRAPH 22.

11.5 REPLACING THE MAIN BURNER.

NOTE! THE PILOT BURNER MUST ONLY BE REPLACED BY A COMPETENT AND AUTHORISED PERSON.



WARNING! Before attempting to remove the grates ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

Access to the main burner is from underneath the grates.

- 1 Ensure the unit is cool to the touch before commencing any work.
- 2 Isolate the gas supply to the appliance.
- 3 Carefully remove the grates and radiants
- 4 To remove the main burner and deflector lift the rear end and move to the left to enable the unit to be withdrawn.
- 5 Replacement is the reverse procedure.
- 6 Ensure the open end of the burner locates correctly onto the gas nozzle.

**MAIN BURNER AND DEFLECTOR.
PHOTOGRAPH 23.**



11.6 REPLACING THE MAIN BURNER NOZZLE.

NOTE! THE MAIN BURNER NOZZLE MUST ONLY BE REPLACED BY A COMPETENT AND AUTHORISED PERSON.



WARNING! Before attempting to remove the grates ensure they are at an acceptable temperature to touch. This will normally take approximately 3 hours after using with the main burner.

1. Ensure the unit is cool to the touch before commencing any work.
2. Isolate the gas supply to the appliance.
3. Carefully remove the grates and radiants
4. Remove the main burner and deflector as detailed in section 11.5
5. Remove the gas control knobs, 4 off front cover securing screws and front cover.
6. Un-screw the burner nozzle from the gas valve.
7. Replacement is the reverse procedure. Ensure the open end of the burner locates correctly onto the gas nozzle. After assembly check for gas leaks with a suitable leak detection fluid.
8. Check the main burner flame pattern and adjust the air shutter if necessary.

Main burner nozzle.

**MAIN BURNER NOZZLE.
PHOTOGRAPH 24.**



11.7 REPLACING THE GAS CONTROL VALVE.

NOTE! THE GAS CONTROL VALVE MUST ONLY BE REPLACED BY A COMPETENT AND AUTHORISED PERSON.



WARNING! Before attempting to replace the gas control valve ensure the appliance is at an acceptable temperature to touch.

1. Isolate the gas supply to the appliance.
2. Remove the gas control knobs, 4 off front cover securing screws and front cover.
3. Unscrew the pilot burner gas supply pipe nut
4. Unscrew the thermocouple retaining nut.
5. Remove the two screws securing the gas valve to the manifold and carefully lift off the valve assembly.
6. Check the condition of the sealing O ring and replace if necessary.
7. Replacement of the gas valve is the reverse of the above procedure. After assembly check for gas leaks with a suitable leak detection fluid.



GAS CONTROL VALVE ASSEMBLY. PHOTOGRAPH 25.



GAS CONTROL VALVE. PHOTOGRAPH 26.



GAS CONTROL VALVE SEAT AND O RING. PHOTOGRAPH 27.

12.0 FAULT FINDING AND REMEDIAL ACTION.

NOTE! ONLY A FULLY TRAINED AND COMPETENT PERSON MUST USE, INSTALL, MAINTAIN AND SERVICE THE SCB SUPER CHAR BROILER.

12.1 FAULT FINDING SUMMARY.

Fault	Possible cause	Remedy
Pilot flame fails to ignite.	Gas supply isolated to appliance	Check gas isolation valve and open if necessary.
	Gas supply pipe requires purging	Purge gas supply pipe.
	Blocked pilot jet	Remove pilot jet and clean
	Failed regulator	Check regulator and replace as necessary.
	Incorrect gas regulator pressure setting.	Pressure regulator requires adjustment.
	Gas control knob not set to correct position.	Re-adjust control knob to pilot flame position.
	Failed gas control valve.	Check and replace as necessary.
Pilot flame fails to remain ignited	Thermocouple not heated sufficiently.	Wait 3 minutes and ignite pilot burner, hold the control knob in for 20 seconds to heat the thermocouple.
	Pilot flame too small	Check flame height and adjust as necessary.
	Incorrect gas regulator pressure setting.	Pressure regulator requires adjustment.
	Failed thermocouple.	Check and replace as necessary.
	Failed gas control valve.	Check and replace as necessary.
Main burner fails to ignite.	Gas supply isolated to appliance	Check gas isolation valve and open if necessary.
	Incorrect gas regulator pressure setting.	Pressure regulator requires adjustment.
	Failed gas control valve.	Check and replace as necessary.
	Appliance still fails to operate	Call local Hobart service centre.
Smell of gas	Leak from pipe or joint.	Isolate gas supply, ventilate room and call Hobart Service.

13.0 COMPLETE SCB SUPPER CHAR BROILER MAINTENANCE SERVICING



A HOBART TRAINED AND COMPETENT PERSON SHOULD CARRY OUT SERVICING.

Do not remove any covers or loosen any fittings while the SCB Char broiler is operating. Ensure the gas supply has been isolated before attempting to service or move the appliance.

It is recommended that the appliance be serviced regularly depending on the customer usage as summarised in the table below. Refer to section 11 for more detailed maintenance information. It is recommended that servicing is only carried out by Hobart trained service personnel. For further information on Hobart service contracts contact our service division on **07002 202 202**.

Hours of use per day	Service interval
10 to 12 hours per day, 7 days per week	Every 30 to 60 days
4 to 6 hours per day, 5 days per week	Every 3 months
Limited daily usage	Every 6 months

TABLE 5. Recommended service intervals.

14.0. RECOMMENDED SPARE PARTS.

Part number	Description	SCB25CE	SCB36CE	SCB47CE	SCB60CE	SCB72CE
		Qty per appliance				
00-722131	Grate, slanted 6 rib				3	1
00-710424	Grate, slanted 7 rib	4	6	8	8	12
00-710453-1	Burner, natural gas	4	6	8	11	13
00-700871	Burner, LPG	4	6	8	11	13
00-739029-1	Regulator, natural gas	1	1	1	1	1
00-739029-2	Regulator, LPG	1	1	1	1	1
00-700416	Heat deflector	4	6	8	11	13
00-700868	Gutter channel	1				
00-700894	Gutter channel		1			
00-700917	Gutter channel			1		
00-700986	Gutter channel				1	
00-701163	Gutter channel					1
00-710407	Radiant	4	6	8	11	13
00-719255-3	Knob, control red	4	6	8	11	13
00-719260	Leg, adjustable	4	4	4	4	4
00-738986-1	Thermocouple	4	6	8	11	13
00-714269	Pilot burner, natural gas	4	6	8	11	13
00-711339-N	Pilot orifice 1.8N, natural gas	4	6	8	11	13
00-711339	Pilot orifice 1.0P LPG	4	6	8	11	
GE-E-1-38	Magnet unit flame failure	4	6	8	11	13
00-719951-51	Orifice, main burner #51, natural gas	4	6	8	11	13
00-719951-57	Orifice, main burner #57, LPG	4	6	8	11	13
00-720516-4	Gas control valve, natural gas	4	6	8	11	13
24132421	Tap, test nipple	1	1	1	1	1
00-765332	Drip pan	1				
00-765334	Drip pan		1			
00-765335	Drip pan			2		
00-765336	Drip pan				2	
00-765337	Drip pan					2
00-739152	Conversion kit. Natural to LPG.	1	1	1	1	1

15.0 SERVICE CONTACTS

Hobart trained service technicians strategically located at the listed Hobart branches are prepared to give you fast, efficient and reliable service. Protect your investment by having a Hobart inspection contract, which assures the continued, efficient operation of your Hobart machines, spares and accessories.

For further detail contact: -

Continued product improvement is a Hobart policy, specifications may change without notice.



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