

VICTORIAN BAKING OVENS LTD

VILLAGE STOVE POTATO BAKING OVEN GAS

INSTALLATION AND USER MANUAL

Our policy is one of continual improvement in design and development and we reserve the right to change specifications without notice, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

MANUFACTURERS OF
SOUPERCAN

INSTALLERS INSTRUCTIONS

VILLAGE STOVE POTATO BAKING OVEN GAS

INSTALLATION

It is law that all gas appliances must be installed **by an approved Gas Safe Registered Engineer**, certified for L.P.G. Failure to install an appliance correctly could lead to prosecution. Therefore, in the owners/users interest and that of safety, the installer must read and understand these instructions before proceeding with the installation.

INSTALLATION REQUIREMENTS

The installation must comply with the following:-

- The Gas Safety (installation and use) Regulations 1994.
- The Building Regulations issued by the Department of the Environment. The Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.
- The Health and Safety at Work Act 1974.
- The installation must also comply with the requirements of the following British Standards BS.6891, BS.6173 and BS.5482 parts 1,2 & 3.

TECHNICAL DATA

Dimensions	Width	Depth	Height
Overall	470mm	650mm	820mm
Weight	63Kg		
Total Gas Rate	1.55m ³ /h	0.29 Kg/h	
Heat Input	4.14kW (Gross)		
Injector L.P.G. (Cat 1)	1.0 mm		
Gas Type	Propane (G31)		
Pressure Setting	37mbar		
Appliance Type	A		
Country of Destination	GB/IE		

VENTILATION REQUIREMENTS

No appliance should be installed in a room if fixed ventilation is not provided.

All rooms require a window that can be opened, or equivalent, plus a permanent vent.

The appliance requires a free air supply for combustion, and provision must be made for accidental accumulation of unburned gas to disperse safely.

However, the position chosen should not be prone to strong draughts, which will reduce the efficiency of the burner, and may affect the combustion.

The room containing the appliance should have an air supply in accordance with BS5440 part 2 1989.

POSITIONING

The appliance should be positioned in a space, so as to leave a minimum clearance of 25mm either side, 25mm behind, and 300mm directly above.

When positioning the appliance, consideration must be taken with regard to the emission of steam and condensation.

Do not install directly under electrical fittings.

The appliance must only be installed on a strong, stable, flat surface. This, and any upright surface with which it is in close contact, must be of a non-combustible material. These surfaces must not be covered with heat sensitive materials, such as plastic or paper tablecloths.

When the appliance is used in a mobile catering facility, it **must be securely clamped down, using the fixing kit provided.** (FIG 1)

FITTING

Connection of the appliance is by a ½” B.S.P. connection at the rear of the oven. If a flexible connector is used, this must conform to the current regulations, and the hose must be routed away from the heat source. (FIG 2).

When connection to the valve is made, check for gas soundness, and for satisfactory operation. Light the burner following the users’ instructions. Check that the flame burns quietly, and is mainly blue in colour.

USERS INSTRUCTIONS

VILLAGE STOVE POTATO BAKING OVEN GAS

This appliance is designed for use with Propane Gas (G31) at 37mbar/14.8”w.g.

SAFETY

- This appliance is only for professional use, and must be operated by qualified personnel only.
- For safety in use, particular emphasis is placed on the following instructions, which must be read and followed.
- Installation, removal and service, must be carried out by a qualified **Gas Safe Registered Engineer**, certified for L.P.G.
- Ensure adequate ventilation for yourself and the appliance. If installed on an outdoor catering vehicle, open the hatch before igniting.
- Do not obstruct flue and ventilation areas.
- Do not leave the appliance on in a moving vehicle, or when re-fuelling your vehicle. The gas must be turned off at the cylinder valve.
- Do not alter the injector, burner, or gas pressure. These parts, which have been protected by the manufacturer, or his agent, must not be adjusted by the user.

IF YOU SUSPECT A GAS LEAK

- Extinguish fire, flame and other sources of ignition.
- Do not operate electrical switches.
- Turn off the gas cylinder valve, or other valve at the inlet to the installation.
- Open doors and windows to disperse the gas.
- An authorised **Gas Safe Registered Engineer** must investigate any gas leak.

USING POTATO OVEN

LIGHTING THE OVEN

Switch gas on at cylinder, or main inlet valve.

Depress control knob fully (This allows gas to pass to the pilot burner).

Turn the knob anti-clockwise, and this will operate the ignition ★ If the pilot burner fails to ignite, turn the control knob back to its' off position ○, and repeat the process until pilot burner ignites. If, after several attempts it still fails to ignite, leave the oven door open and allow unspent gas to disperse before trying again.

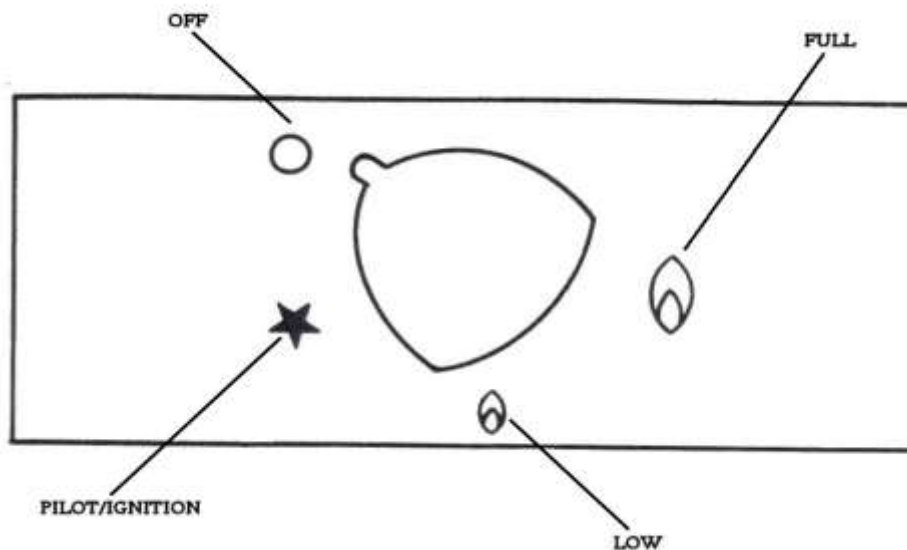
With the pilot burner alight, keep control knob depressed for at least 5 seconds, this will allow the thermocouple to operate, and allow the gas to pass to the control valve.

Continue turning the control knob in an anti-clockwise direction to engage the low flame 🔥 position. Carry on turning in the same direction until the high flame 🔥 position is reached.

TO TURN OFF

Depress the control knob and turn clockwise to the off ○ position.

CONTROLS



COOKING/SAFETY RECOMMENDATIONS

- WHEN OPENING THE OVEN DOOR, CARE SHOULD BE TAKEN WITH REGARD TO THE EMISSION OF HOT STEAM AND CONDENSATION.
- A potato is 78% water. Always dry them thoroughly after washing. When cooking a full load, you must expect a considerable amount of condensation to build up inside the stove. This cannot be avoided.
- Allow the oven to pre-heat for 5 minutes before use.
- The oven has three cooking trays. Do not cover them with baking foil, as this prevents the heat from rising, and subsequently the base of the oven becomes too hot.
- Although this oven conforms to specific standards, the oven door will become hot.

COOKING/SAFETY RECOMMENDATIONS (Cont'd)

- Wear oven gloves when handling hot equipment.
- Always buy good baking potatoes around 180-250 grams, as they will cook quicker. Large potatoes will take considerably longer. Ask your supplier for pre-select potatoes. Good baking potatoes generally feel softer to touch. Your supplier will advise you.
- It is optional to cook potatoes in foil. It does help to keep them moist during cooking, and store in the top holding area. (If cooking without foil, always prick potatoes beforehand).
- To obtain the best cooking results from your oven, it is advisable to alternate the position of the potato trays, ie., top to bottom, and to rotate round, i.e., back to front of oven.
- When batch is ready, transfer the potatoes to the warming compartment, which will keep them warm until ready for sale.
- Remember, potatoes keep their moisture longer when wrapped in foil.
- Always try to judge the amount you cook, so that you sell them as fresh as possible out of the oven.

CLEANING

- Allow the oven to cool before cleaning.
- Cleaning is made easier if you do it as soon as you can.

AFTER DAILY USE

- Brush or vacuum out any debris, taking care not to interfere with the burner and pipes.

Area

Internal stainless steel/crumb tray, baffle, warmer
Potato trays
Brass parts

Cleaning Method

Wipe with a cloth, wrung out in hot soapy water.
A soapy pad or dishcloth
Proprietary cleaner

IMPORTANT:- After removal of the crumb tray and baffle for cleaning, always replace in their correct positions (*FIG 2*).

1. The baffle is positioned with its' longest flange horizontal, resting into the channel located behind the combustion chamber drawer, over the top of the control valve. The shorter flange with the cut-out is positioned over the pilot burner pipework, and rests on the chamber floor. It is retained by 2 fixing pins.
2. The crumb tray is positioned on the runners above the combustion chamber, with its' longest flange to the rear and vertically down.

SERVICING

SERVICING MUST BE CARRIED OUT BY AN APPROVED GAS SAFE REGISTERED ENGINEER, CERTIFIED FOR L.P.G. EVERY SIX MONTHS

To facilitate the repair and service of this Gas Oven, the burner assembly is fitted onto a removable drawer. (*FIGS 1 & 2*) When carrying out any service or repair work on this oven, **turn off gas supply at source.** To disconnect supply to oven, unscrew 4 x M5 brass screws holding front of drawer to the oven. Withdraw combustion chamber drawer, and remove crumb tray and baffle to gain access to gas burner assembly.

Always check for gas soundness after removal of burner assembly drawer.

1. To change flame safety device thermocouple probe. Undo thermocouple nut, situated at rear of control valve (VSG2). Disconnect retaining plate from pilot burner (VSG003), by undoing fixing screw in housing, remove thermocouple probe. Replace thermocouple (VSG012) and re-assemble in reverse order.
2. To change Gas Control Tap (VSG002). Undo inlet, outlet and pilot burner connections, and remove thermocouple from control tap. Pull off control knob and remove 2 x M4 retaining screws on valve bracket. The control tap can now be removed and changed. Before replacing the unit, check that the gas flow connections are in the correct position. Re-assemble unit in reverse order. After re-connecting, check for gas soundness and correct operating procedures.
3. To change Flame Safety Device Electrode. Disconnect retaining plate from pilot burner assembly (VSG003), by undoing fixing screw in housing. Remove electrode and disconnect H.T. lead connection. Replace electrode and re-assemble in reverse order. Check that the ignition functions correctly.
4. To change Injector. Disconnect outlet pipe at injector elbow (VSG005) and outlet port on gas control tap (VSG002). Unscrew injector elbow and remove injector. Replace injector and re-assemble in reverse order. Check for gas soundness and correct operating function.
5. To change Burner. Proceed as above, and remove injector elbow. Disconnect pilot burner assembly from burner, by unscrewing M5 securing nut. Remove burner by unscrewing 2 x M4 retaining nuts at rear of unit. Replace and re-assemble in reverse order. Check for gas soundness and correct operating function.

WARRANTY COMPLIANCE

Your appliance has been designed and engineered to the relevant standards, of which safety is of paramount importance.

Victorian Baking Ovens Limited wish to continue their customer care policy after sales, by reminding their clients that the installation of their appliance **must be carried out by a Gas Safe Registered Engineer (Certified for L.P.G.)**, to the latest national standards and regulations.

Therefore, to validate the appliances warranty, the Guarantee Registration Card supplied must be suitably endorsed, or other evidence supplied by **Gas Safe Registered Engineer**, and returned to our Customer Services Department.

VILLAGE STOVE GAS – PARTS LIST

PART NO.	DESCRIPTION	
VSG001	BURNER	1 off
VSG002	TEE AND TAP WITH LPG PILOT & PIEZO	1 off
VSG003	3 WAY PILOT BURNER	1 off
	COMPRISING:-	
VSG012	THERMOCOUPLE 450mm	1 off
VSG013	ELECTRODE	1 off
VSG022	H.T. LEAD 450mm	1 off
VSG004	INJECTOR ELBOW 1 mm	1 off
VSG005	M4 COMPRESSION NUT	1 off
VSG006	M8 X ¼ BSP STRAIGHT MALE ADAPTOR	4 off
VSG007	M8 COMPRESSION NUT	4 off
VSG008	M8 OLIVE	4 off

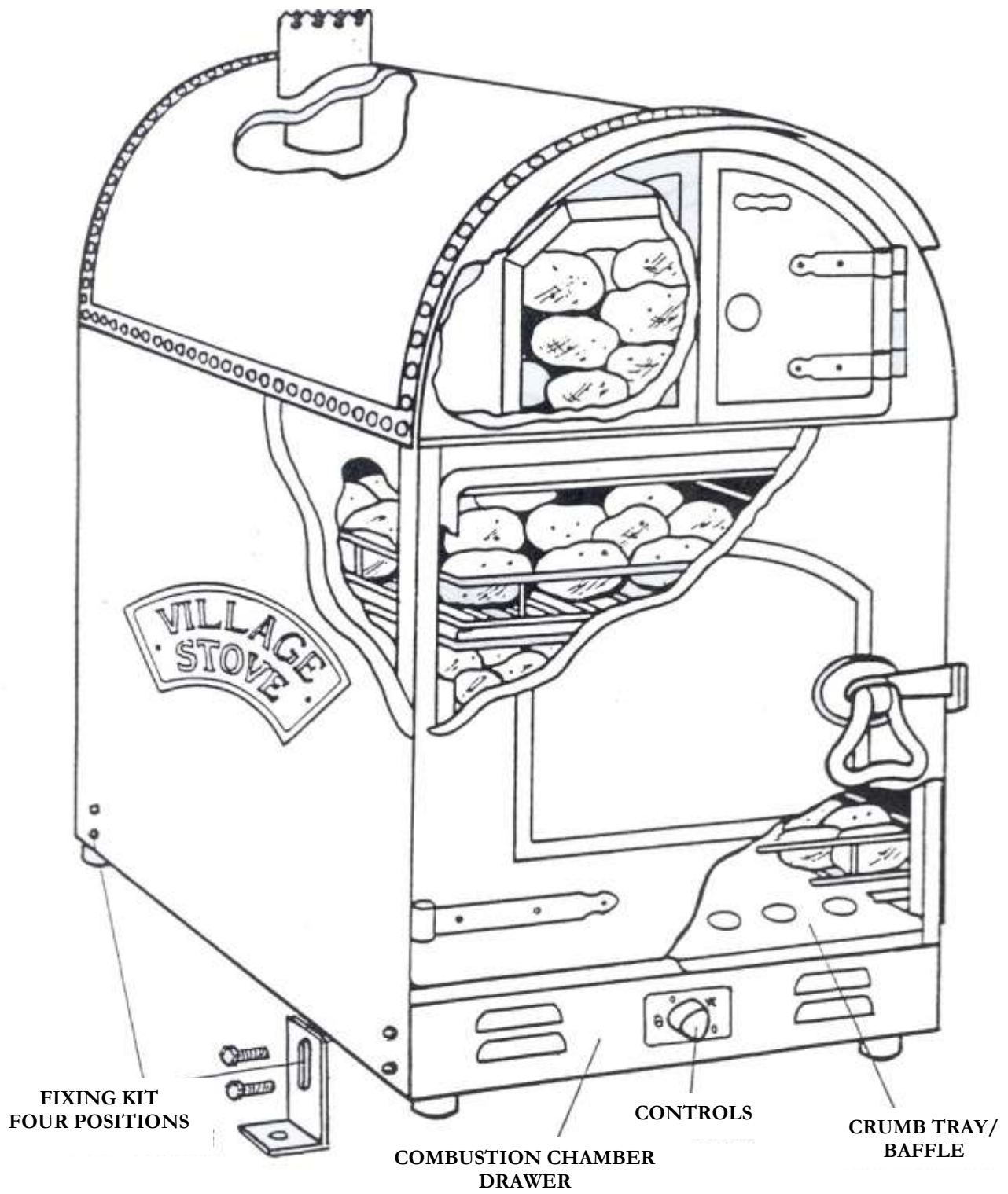
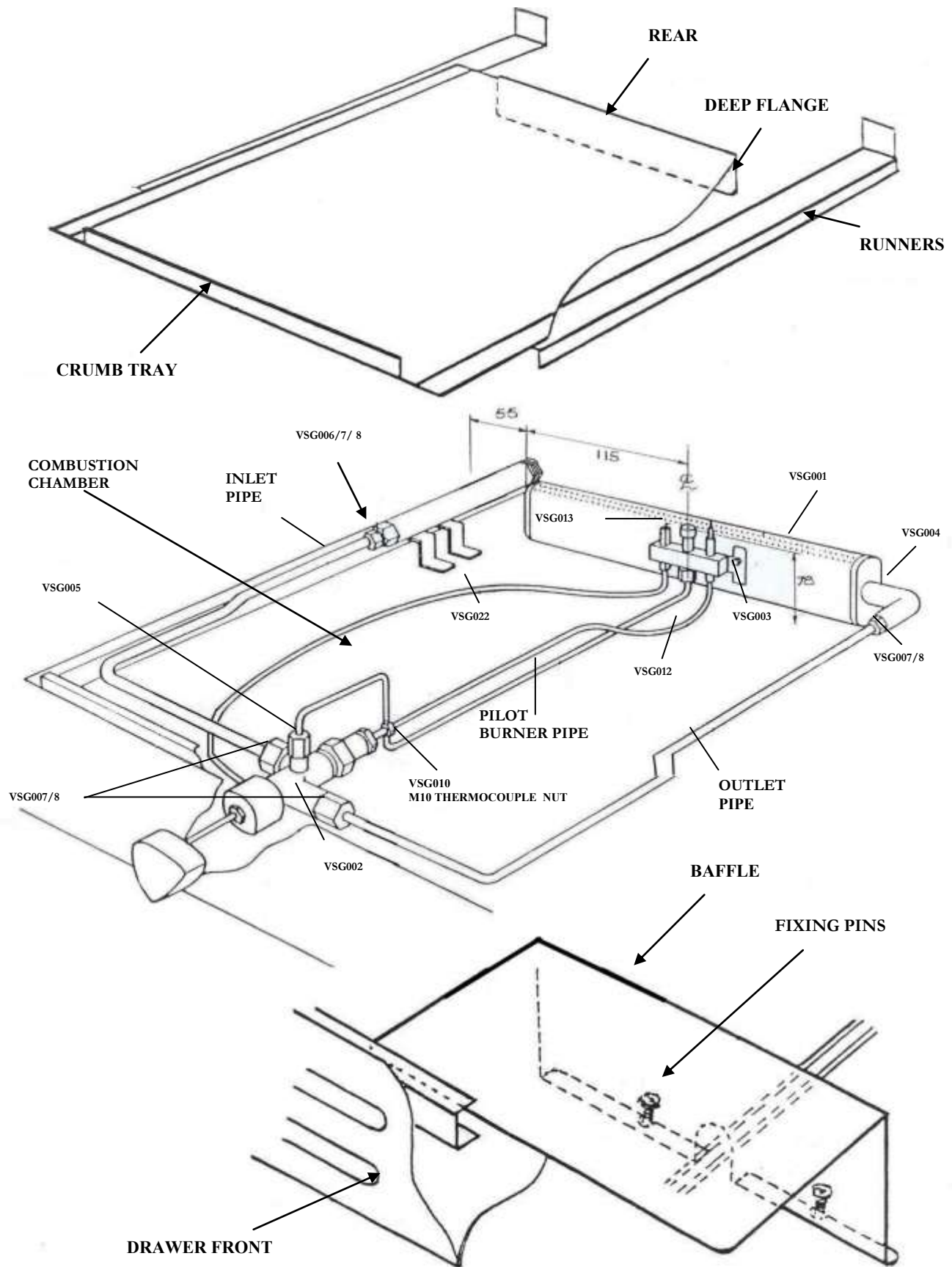
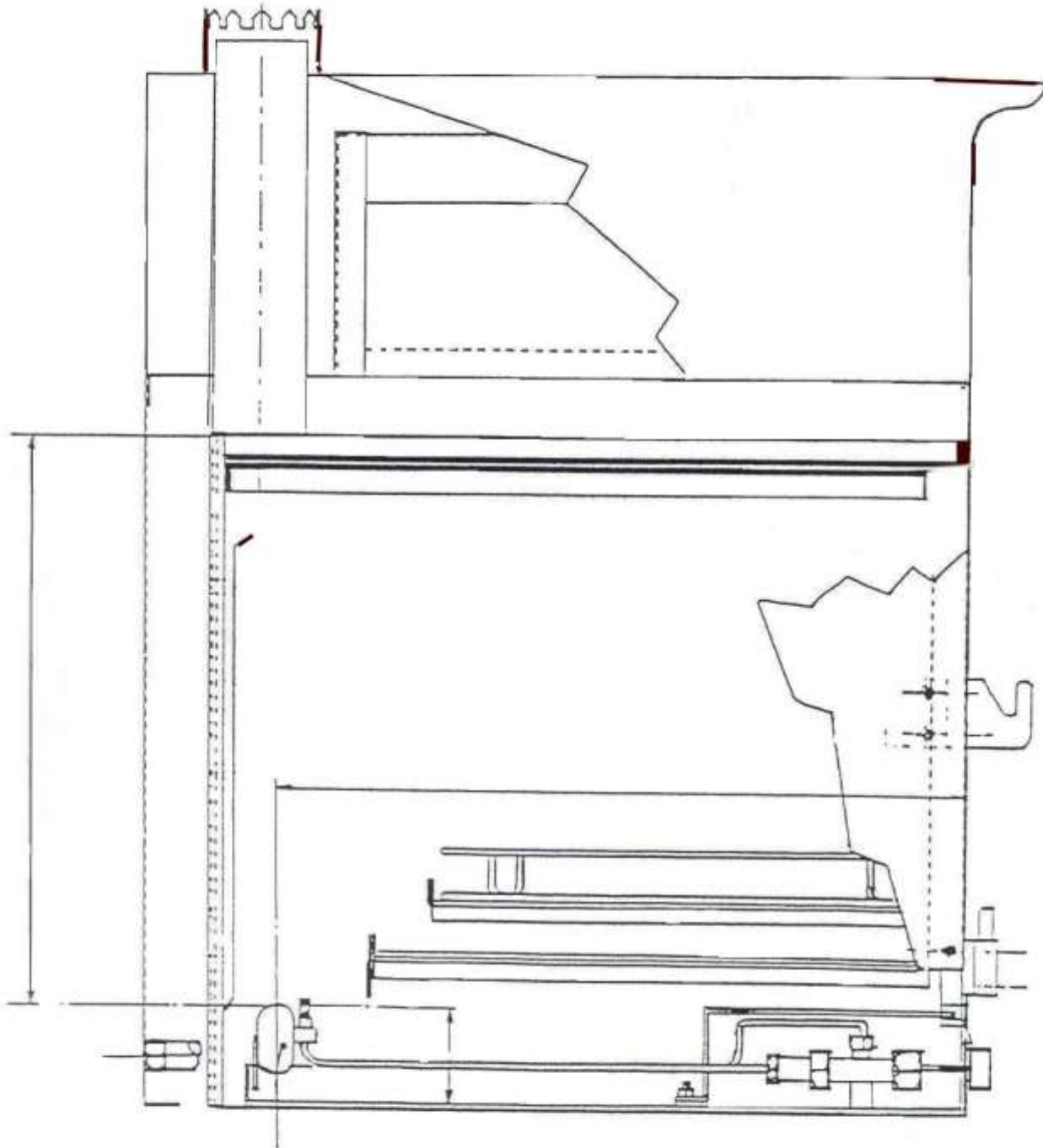


FIG 1



**N.B.
TO ENSURE EFFICIENT
OPERATION THE TOP BAFFLE
MUST ALWAYS BE REPLACED
HAS SHOWN THAT IS SLIDE
ON TOP RUNNER, WITH THE
FRONT FLANGE FACING UP
UNTIL BAFFLE RESTS
AGAINST OVEN REAR**



OVEN AND COMBUSTION CHAMBER ARRANGEMENT

This appliance conforms to the following EEC Directive: **APPLIANCE BURNING GASEOUS FUELS.**

90/396/EEC

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