



Goldstein

Established 1911 • Proudly Australian Made

Installation and Operation Manual

800 SERIES GAS V FRYER

Models: VFG-1
VFG-T
VFG-24



Manufacturer:

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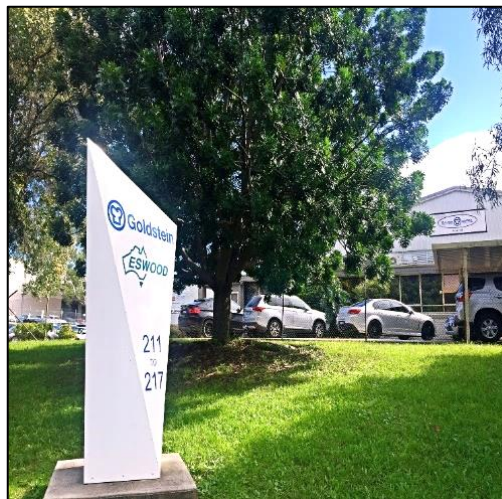
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2. Introduction

Congratulations on purchasing your Goldstein commercial cooking appliance. Goldstein Eswood Commercial Cooking is an Australian company and has been operating since 1911, building high quality products.

The information contained in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Neglecting regular cleaning and maintenance could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

2.1 Safety Notice

The below symbols may be used in isolation or combination throughout this manual. Where used, these symbols are intended to alert personnel of potential risk, either to themselves or to the equipment and/ or convey important messages regarding the safe operation and maintenance of the appliance.

WARNING



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

CAUTION



This appliance is intended for professional use and is only to be used by trained, qualified personnel.

Installation, maintenance and repairs should be performed by an authorized Goldstein Eswood service agent or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

WARNING



DO NOT store or use gasoline, flammable vapours and liquids or any other flammable material near this or any other appliance. Do not spray aerosols near this appliance whilst in operation.

3. Specifications

3.1 General Description

A commercial, heavy duty gas fryer with fast heating and economic oil requirements. The ‘V’ shaped tank design is automatically controlled by a gas-powered valve with an inbuilt regulator. The body is made from high grade stainless steel for lasting durability and finish.

3.2 Model numbers covered in this manual:

- **VFG-1** - Single 20L Tank
- **VFG-T** - Double 16L per Tank
- **VFG-24** - Single 36L Tank

3.3 Gas Supply Requirements:

	Natural Gas	LPG (Propane)
VFG-1	97 MJ/hr	95 MJ/hr
VFG-T	105 MJ/hr	100 MJ/hr
VFG-24	127 MJ/hr	127 MJ/hr
Supply Pressure	1.13 – 3.5 kPa (5.0 SIT NOVA)	2.75 – 3.5 kPa (5.0 SIT NOVA)
Operating Pressure	1.00 kPa (0.7kPa VFG24)	2.50 kPa
Gas Connection	$\frac{3}{4}$ " BSP Male	

The operating pressure is factory pre-set and should not be adjusted. However, if further adjustment is required, measure the operating pressure at the test point and proceed to adjust pressure at the appliance gas valve with the unit running. Refer to the Gas Conversion section of this manual for more detailed instructions.

3.4 Injector Sizes

Model	Gas Type	Main Injector	Lighting Injector	Rear Injector	Pilot Injector
VFG-1	NG	1.5	1.4	NA	0.51
	LPG	0.95	0.85	NA	0.35
VFG-T	NG	1.5	NA	NA	0.51
	LPG	0.95	NA	0.85	0.35
VFG-24	NG	1.95	1.75	1.3	0.55
	LPG	1.2	1.05	0.85	0.35

3.5 Rating Plate Data

Rating plates are marked with the appropriate corresponding injector sizes i.e.:

L: Lighting injector

M: Main injector

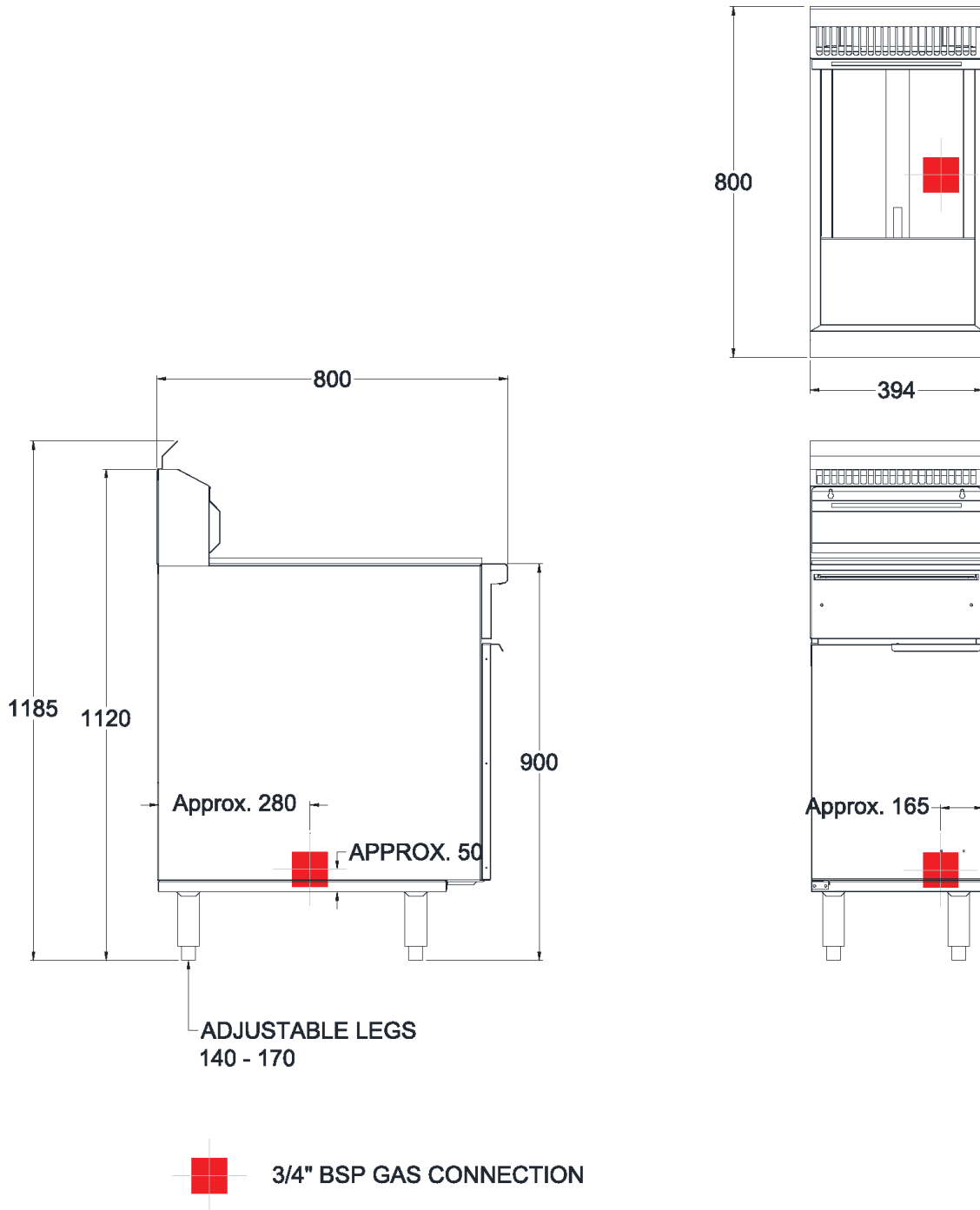
R: Rear injector

NOTE: Injectors listed in the data table with N/A are **MAIN** injector sizes relative to the appropriate model and gas type. The stamped number on the head of the pilot is not a dimension.

Dimensions

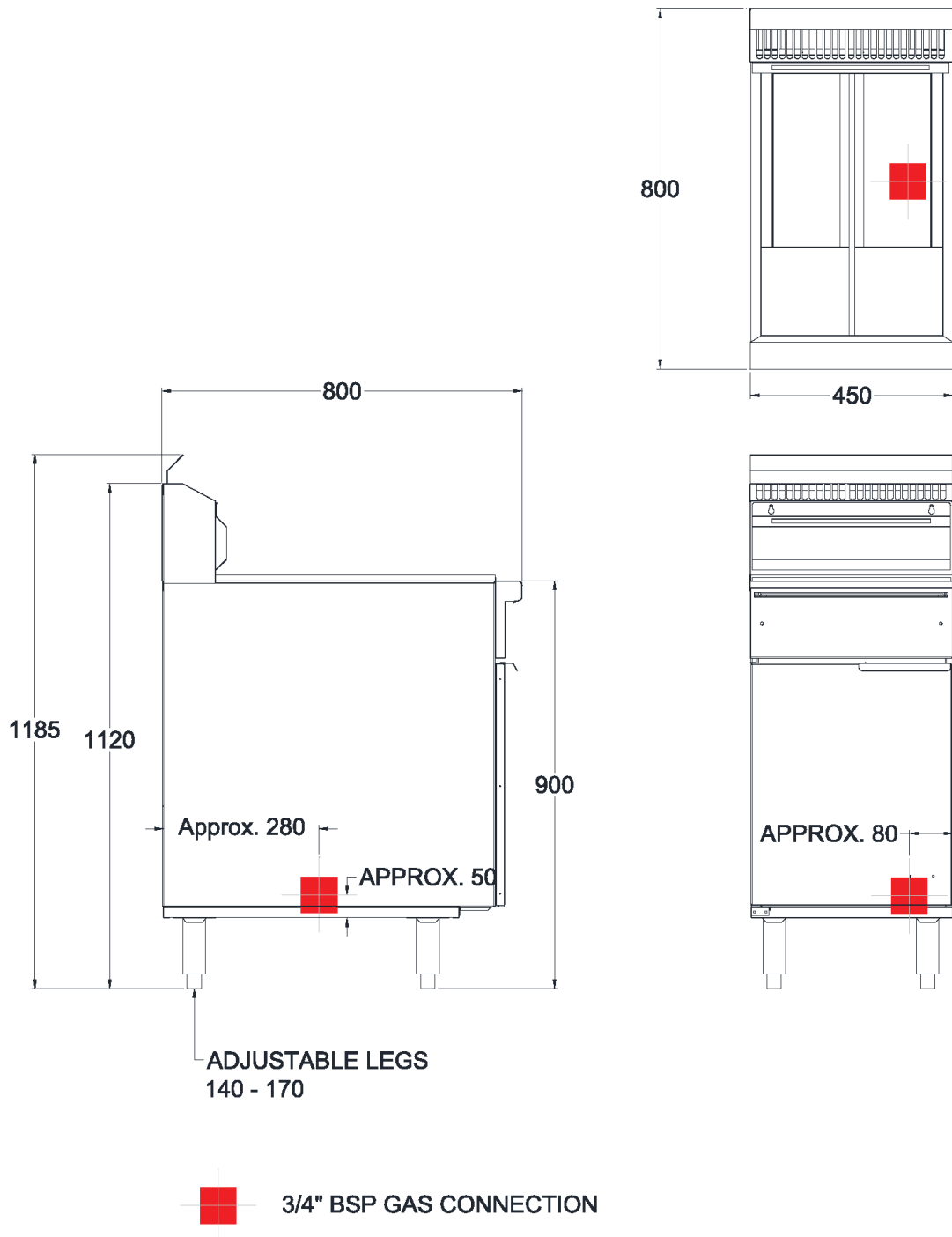
4. Dimensions

4.1 VFG-1



Note: Dimensions may change without notice in accordance with product design and development

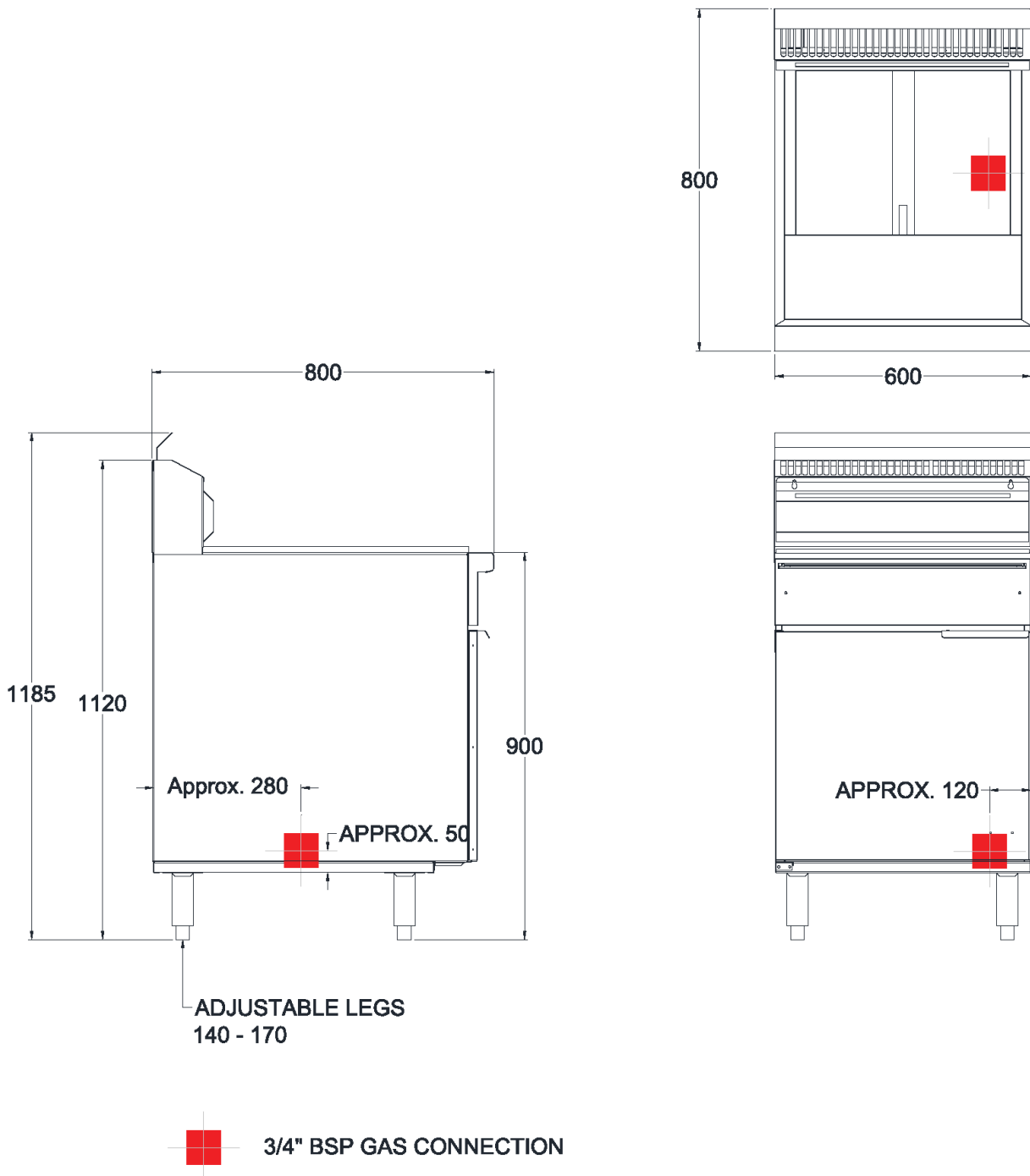
4.2 VFG-T



Note: Dimensions may change without notice in accordance with product design and development

Dimensions

4.3 VFG-24



Note: Dimensions may change without notice in accordance with product design and development

5. Installation

Goldstein 800 Series V Fryers are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation and preventative maintenance are vital for optimum performance and efficiency.

WARNING



This appliance must be installed by authorized personnel and in accordance with AS5601 & AS/NZS5601 – Gas Installations and manufacturer’s specifications outlined in this manual. Installation, maintenance or repairs by unauthorized and unqualified personnel will void the warranty.

5.1 Receiving Inspection & Unpacking

- Remove carton, packaging and all plastic protective material from the appliance.
- Check for damages to the appliance and report any damage to the transport company and dealer.
- Ensure all loose packaged items i.e. legs, baskets, basket holder, trays and warranty cards are provided with the unit and report any missing items to the dealer.
- Check that the rating plate- located on the back of the door- corresponds with the available gas supply.

5.2 Installing into Location

- This appliance must be installed under an exhaust hood with adequate means of ventilation. Do not block, obstruct or connect a ventilation system directly to the appliance flue.
- Lift off the base and screw in the adjustable legs provided with the appliance. Do not install the appliance without the legs or place any obstructions in and around the base. Primary air for burner combustion is supplied through the base of the appliance and must be kept clear of obstructions.
- Position the appliance into the correct position.
- Level off the unit from left to right with a spirit level by rotating the feet. Also, level front to back with a fall of 2-3mm to the front to improve appliance ventilation & flue efficiency.

5.3 Installation Clearances

The following table shows the required clearances around this appliance to ensure correct and safe operation to the user, the appliance and its surroundings. Please refer to AS5601 or AS/NZS5601 for detailed gas installation requirements.

	Combustible material	Non-combustible material
Back	150mm	0mm
Sides	100mm	0mm

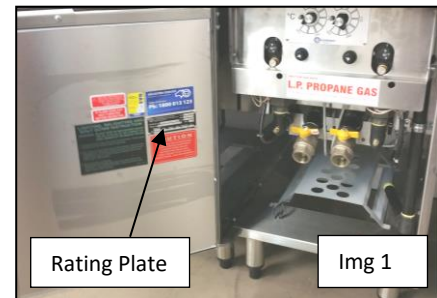
Installation

5.4 Gas Connection

This appliance has been tested and pre-set before leaving the factory, however minor adjustments may be necessary to suit the gas supply pressure. Correct operation of the appliance must be tested as part of the installation procedure.

Note: Gas fitting must only be carried out by an authorised and qualified person.

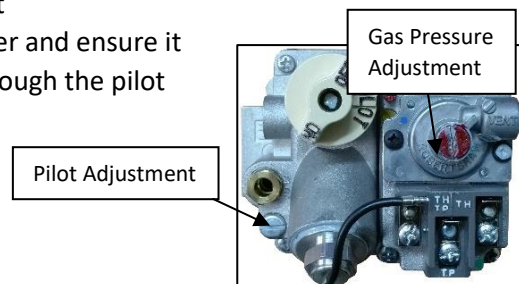
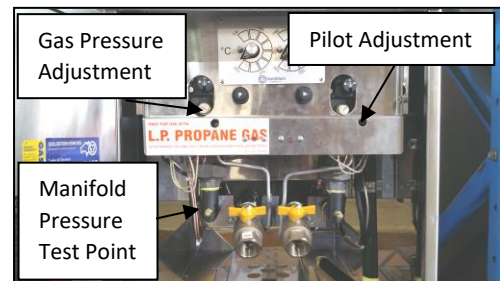
1. Have a licensed gas fitter or your gas supply company connect & check that the gas supply line pressure and volume are adequate for the appliance being installed. The required pressure and input rating is shown on the rating plate behind the door.
2. Install the appliance in accordance with AS5601 & AS/NZS5601. Ensure that the appliance gas type corresponds with the gas supply. Different gas types are NOT compatible; however, the appliance can be converted from one gas type to another. Please see conversion instructions for more details and contact the dealer for any necessary components.
3. Fit an individual manual isolating valve to the appliance gas supply.
4. Connect the appliance to the gas supply. Location of the connection is shown in Dimensions section 3 and is at the rear of the appliance with a $\frac{3}{4}$ " B.S.P male fitting.
5. Ensure all gas connections are tight and free of leaks using appropriate gas detecting equipment.



⚠ WARNING

Never use an open flame to detect gas leaks and ensure the tank is filled before operating

6. Bleed out any air in the lines.
7. Fill the tank and then measure the appliance operating pressure at the manifold test point with the appliance running. If required, adjust the pressure at the gas valve to the value shown in Specifications section 3.3- Gas Supply Requirements.
8. Although the pilot is set in the factory, check that the pilot flame does not interrupt the main burner and ensure it lights quickly. Final adjustments can be made through the pilot adjustment hole.



Alternative gas control valve

⚠ WARNING

This appliance must be installed by a qualified gas fitter or plumber and in accordance with AS5601 & AS/NZS5601.

5.5 Commissioning

Once the appliance has been installed always ensure its functions are operating as per the following check list. Refer to Operation in section 6 for further details on how to operate each control.

1. Remove any plastic coating from steel panels.
2. Ensure all gas connections are correct and tight.
3. Ensure all parts are in their correct positions e.g. scrap arrestor, base heat shield, baskets and basket holder etc.
4. Turn on the gas and check for correct gas pressure as in Specifications section 3.
5. Turn on and check the pilot flame, sparker, thermostat, high-limit switch, gas control and main burner are all operating correctly.
6. Instruct the operator on correct lighting procedures, filling and draining the oil, starting up and shutting down the appliance.

5.6 Before First Use

Before initial start-up, clean the protective oil from the interior of the pan with washing soda solution or other grease dissolving material. If required, the pan may be boiled using water and detergent solution filled to the oil fill line on the fryer. Drain through the valve in the bottom then rinse thoroughly. (Note: The tank must be completely rinsed out as even a small particle of cleaner in the pan will ruin the cooking medium). Also, clean the baskets and strainer. Wipe the tank and all components dry and ensure **NO** water remains.



Operation

6. Operation

6.1 Operational Controls

Flame failure protection and permanent pilots are fitted as standard on all Goldstein fryers as required by local regulations and safety to the operator. If the pilot flame goes out, the flame failure protection will shut off any gas to the burner. The permanent pilot allows for the appliance to go on stand-by and the operator to continuously re-light the main burners without re-ignition.



Control Panel A

- 1. Gas Control Valve**
OFF Position
PILOT Position
ON Position
- 2. Thermostat**
Temperature Range
A. 100°C - 200°C
B. 150°C - 190°C
- 3. High-Limit Switch**
- 4. Sparker**
- 5. Pilot Viewing Cavity**
- 6. Oil Drain Valve**



Control Panel B

Note: All gas control valves in this model have the same operation. Please follow the instructions below on how to operate the controls.

6.2 Lighting the Pilot

1. Turn the gas control knob to the PILOT position. Push and hold the knob in while simultaneously pressing the SPARKER button. Continue holding in the PILOT position for approximately 10 seconds to establish the pilot flame.
2. If the pilot does not remain alight after 10 seconds, repeat step 1.
3. Ensure the pilot is lit through the viewing cavity then close the fryer door.
4. **Note:** After the burner and pilot has been completely turned off, to re-light the burners the pilot must establish a flame to the power generator (thermopile) for up to 30 seconds before the main valve can be switched on. If the valve is switched on prematurely and the pilot flame goes out, re-light the pilot and wait 30 seconds before switching on the valve.

WARNING



Never operate this appliance with the fryer tank empty. Fill to the marked level on the tank as instructed in this section.

6.3 Filling the Tank with Liquid Shortening

1. Ensure that the oil drain valve is closed and the tank is free of any residual moisture.
2. Place the scrap arrestor in the tank as shown.
3. Fill the fryer tank to the indicated level. It is recommended to fill the oil slightly lower than desired. Once heated, the oil will expand, raising the level slightly.



6.4 Filling the Tank with Solid Shortening

1. Break down the solid shortening and completely pack it into the tank. Do not leave any large gaps and do not bend or damage the sensor probes at the front of the tank. Damaging the probes will cause the appliance to not function properly.
2. Once the shortening has been firmly packed, melt the shortening by turning on the fryer. It is recommended to turn the burners on for no more than 30 seconds at a time, at 2 minute intervals until the shortening has liquefied. This ensures minimal stress to the fryer tank and does not break down shortening life.

6.5 Turning on the Main Burner

1. Once the pilot is lit and the tank is filled, turn the gas control to the ON position.
2. Turn and select to the desired temperature on the Thermostat.

REMINDER



Keep the oil temperature in the fryer to a maximum of 180°C. Higher temperatures will cause rapid breakdown of the oil and give no faster cooking. At 205°C to 210°C the life of the oil is only one third of its life at 180°C. In addition, increased decomposition causes the oil to smoke badly even if the temperature is lowered to 180°C again. High temperatures give no advantages, increases cost and fire danger.

6.6 Turning off Main Burner and Pilot

1. Turn the gas control knob to the PILOT position to turn off the main burner. The pilot will remain alight. During service while the fryer is not in use, it is recommended to keep the pilot alight.
2. To completely shut down the main burner and pilot, push the gas control knob in and turn to the OFF position and close the fryer door.

6.7 Draining the Oil

1. Shut the fryer down completely and wait until the oil has cooled down before draining.
2. If required, screw on the drain extension tube to the drain outlet. Open the drain valve and empty the oil into either a filter or steel pan. Do not use glass or plastic containers.

WARNING



Always completely shut down the fryer including the PILOT before draining oil from the tank. Ensure the oil has cooled to a safe temperature before draining.

7. Cleaning and Maintenance

7.1 General

Build-up of grease, fat and carbon will impede effective heat transfer from the heat source to the cooking medium. Keeping the fryer clean will ensure it operates correctly and efficiently.

CAUTION



Do not use steel wool, abrasive materials or caustic detergents on this appliance. Do not use metal knives, spatulas or any other metal utensils to scrape the fryer tank or stainless steel surfaces. Use protective clothing for cleaning to avoid dangerous contact with hot surfaces.

CAUTION



Never use wash hoses on this appliance. The appliance is not waterproof and caution is advised when hosing down floors near this appliance. Appliance regulators are commonly connected near the bottom of the appliance and water in this area can create blockages.

7.2 During Service Cleaning

1. Skim the top of the oil frequently, particularly if breaded products or heavy batter is used.
2. Check and inspect the oil. If the fryer is under heavy use and requires filtering, shut it down and filter the oil safely as instructed in Operation section 6.7.
3. Use the provided probing rod to remove any blockages or foreign matter in the drain valve.

7.3 After Service Cleaning

1. Drain and filter the oil and remove any matter left at the bottom of the tank with a nylon or wooden scraper.
2. Wipe off any oil from exterior surfaces and clean with a suitable cloth and cleaning agent.
3. Remove and wash all removable parts i.e. baskets, basket holder, drain extension and scrap arrestors.
4. The oil can be filtered and stored back into the fryer tank and covered with a night lid.

7.4 Periodic Cleaning

1. Drain and completely empty any oil from the fryer tank. Scrape away any excess oil and debris using a nylon or wooden scraper.
2. Clean the tank with a good grade cleaner or fill it with hot water and a mild detergent. Bring to a rolling boil, turn the heat down and let the mixture stand until deposits and/ or carbon spots can be rubbed off with a brush.
3. Clean the exterior panels with a hot cloth or soft scrubbing brush and cleaning agent suitable for stainless steel. For stubborn or encrusted deposits, soak the area with the cleaning agent and hot water and use a wooden or nylon scraper to remove.
4. Scrub the tank walls, then drain and rinse with clean water.
5. Refill the tank with clean water and boil again.
6. Drain, rinse and dry thoroughly.

7.5 Periodic Maintenance

Incorporating a regular maintenance schedule will optimise and keep services running efficiently. Goldstein can provide an MIS (Machine Inspection Service) that delivers regular inspection and maintenance to reduce problems before they occur. For more information or to setup an MIS, please contact the nearest Goldstein branch.

- For optimum performance this appliance should be serviced every 12 months.
- If the burners appear to be 'yellow tipping' or there are unusual odours emitting from this appliance, turn the gas off and contact Goldstein Eswood or authorised service agents.
- For service and spare parts contact Goldstein Eswood on 1800 013 123.

CAUTION



This appliance is intended for professional use and is only to be used by trained, qualified personnel.

Installation, maintenance and repairs should be performed by an authorized Goldstein service agent or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

Trouble-Shooting

8. Trouble-Shooting

Please refer to the following guide as reference to diagnose and repair some of the more common problems encountered. Should a problem not listed arise, or in doubt, please contact Goldstein or an authorised service agent.

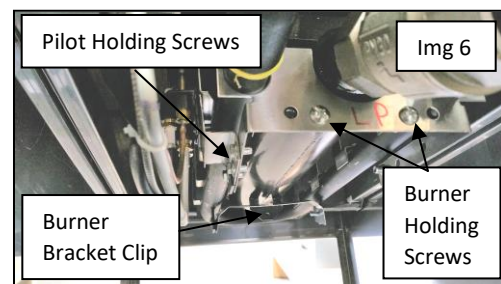
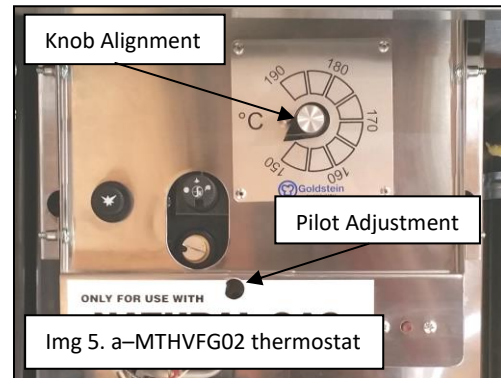
Fault	Cause	Solution
Pilot does not light.	No gas to appliance.	Turn on the gas isolation valve and/ or check LP bottles are not empty.
	Pilot injector blocked.	Contact Goldstein service.
	Air in gas line.	Hold in pilot position for 30 seconds while attempting to light.
Pilot lights but does not hold when releasing gas control knob.	Knob is released before heating thermocouple.	Hold the knob in for at least 20 seconds.
	Faulty thermocouple	Replace thermocouple. Call Goldstein service.
	Flame on pilot too small.	Gas pressure too low. Blocked injector. Contact Goldstein service.
	Wavy or uneven pilot flame.	Check and minimise strong draughts near the appliance.
Burner does not light.	Incorrect gas supply pressure.	Contact Goldstein service.
	Faulty gas control.	Contact Goldstein service.
Piezo sparker not lighting pilot	Sparker lead is loose, damaged or faulty.	Repair a loose connection or replace the lead.
	Faulty or cracked electrode.	Replace the electrode.
	Faulty piezo sparker.	Replace sparker.

9. Gas Conversion

⚠ WARNING

Gas conversion procedures should only be performed by an authorized Goldstein Eswood service agent or qualified personnel. Unauthorized and unqualified personnel will void the warranty. Gas isolator **MUST** be turned off before commencing any service work.

1. a. (MTHVFG02) Rotate the thermostat knob in alignment with the control panel cut-out then undo the screws holding in the control panel and remove. Do **NOT** remove or loosen the thermostat knob when taking off the control panel as this will cause the fryer temperature to go out of calibration and will need to be re-adjusted if removed.
- b. (MTHRS205) Pull off the thermostat knob from the bezel and then undo the fixing screws holding the thermostat to the control panel.
2. Undo the manifold union. Undo the thermopile wires and pilot tubes from the gas control for easier access.
3. Remove the pilot assembly bracket from the burner and replace the pilot injector with the new appropriate type.
4. Undo the burner holding screws then the burner can be dislodged by unhooking the rear bracket.
5. Remove the union and fit it on the new appropriate burner. Apply new thread sealant and compound on the union before fitting.
6. Re-attach the appropriate burner assembly to the tank and manifold in reverse order.



9.1 Commissioning

1. Check all work for leakage using appropriate gas detecting equipment.
2. Refer to section 4.6 Commissioning for a check list.
3. Replace the rating plate and any markings associated with the gas type with the appropriate type.

ATTENTION



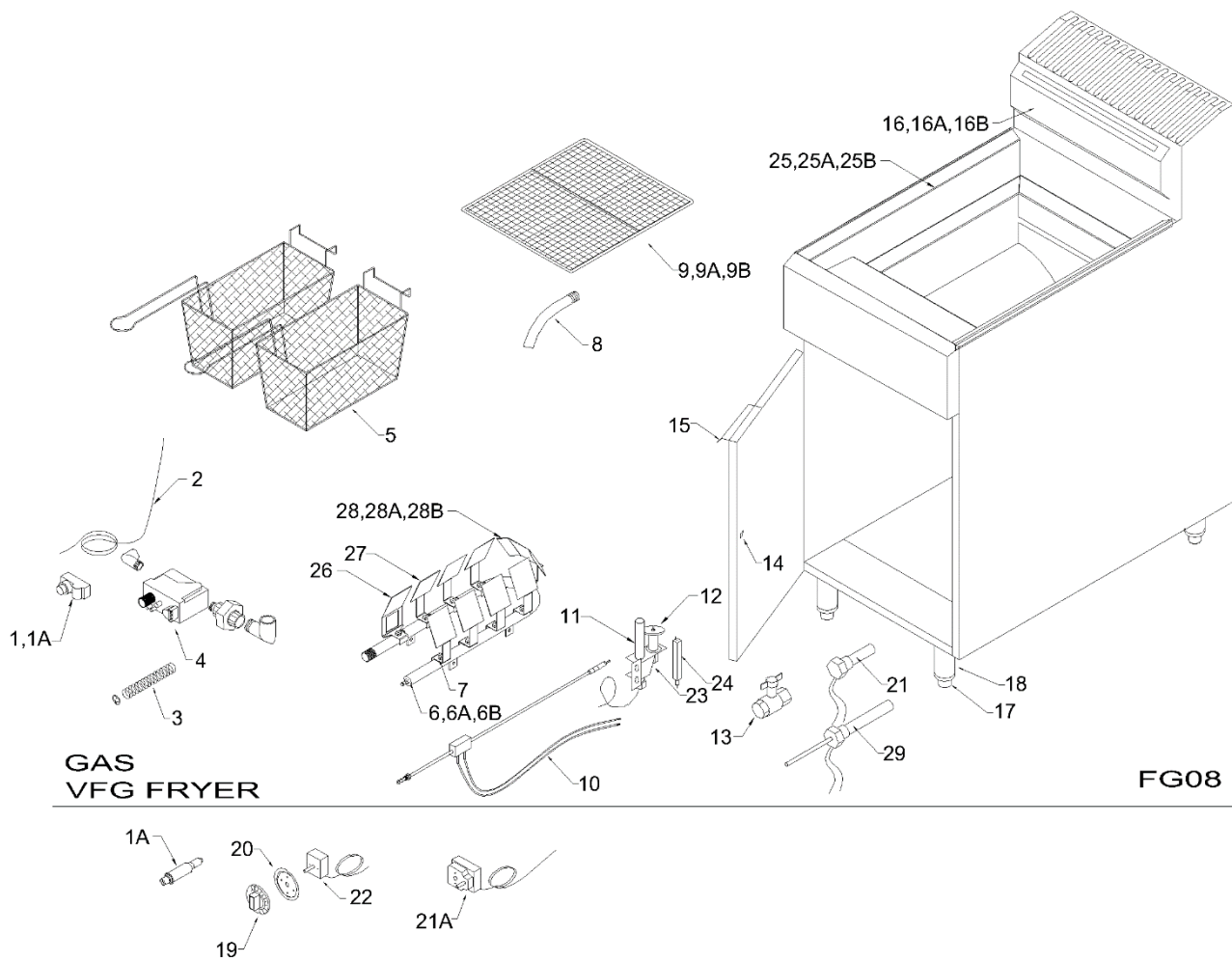
Gas conversion is not complete until the appliance has been re-commissioned. Please refer to the Installation section 5.5 Commissioning of this manual for details.

10. Wiring Diagrams

No ① NEW DRAWING	AMENDMENT	DATE 24.08.10	BY WING	JIG No Sample No	Specific Instructions																								
<p>The diagram shows a gas fryer VFG with three control knobs labeled TH, TP, and TPTH. To the right, there are two thermocouples labeled TP and TC, and two thermostats labeled TH and OT. The fryer is connected to a power source 'G'. The TH thermostat is connected to the TH thermocouple. The OT thermostat is connected to the TP thermocouple. The TP thermocouple is also connected to the TPTH knob. The TC thermocouple is connected to the TP thermocouple.</p>																													
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>KEY</th> <th>DESCRIPTION</th> <th>P/N</th> </tr> </thead> <tbody> <tr> <td>G</td> <td>SIT NOVA 820 / ROBERTSHAW</td> <td>GCUVFG01 / GCUVFG01-1</td> </tr> <tr> <td>TH</td> <td>THERMOSTAT</td> <td>MTHVFG02 / MTHRS205</td> </tr> <tr> <td>OT</td> <td>OVER TEMP. CONTROL</td> <td>MTH00225 / MTHRS235</td> </tr> <tr> <td>TP</td> <td>THERMOPILE</td> <td>GPVFG01</td> </tr> <tr> <td>TC</td> <td>THERMOCOUPLE</td> <td>GTC10600 / GTC000601</td> </tr> </tbody> </table>						KEY	DESCRIPTION	P/N	G	SIT NOVA 820 / ROBERTSHAW	GCUVFG01 / GCUVFG01-1	TH	THERMOSTAT	MTHVFG02 / MTHRS205	OT	OVER TEMP. CONTROL	MTH00225 / MTHRS235	TP	THERMOPILE	GPVFG01	TC	THERMOCOUPLE	GTC10600 / GTC000601						
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11. Spare Parts

11.1 Parts Diagram – All Models



Spare Parts

11.2 Parts List

ITEM No. CODE DESCRIPTION

1	GRG72M05	SINGLE PROBE ELEC SPARKER
1	ESP00008	PIEZO IGNITER (2014 ONWARDS)
1A	ESPVFG01	PIEZO SPARKER (PRE-2014)
2	ESPLVFG1	600mm SPARKER LEAD
3	MCK00005	LPG CONVERSION KIT
4	GCUVFG01	NOVA GAS CONTROL
4	GCUVFG01-1	ROBERTSHAW GAS CONTROL
5	MBKTGF00	STANDARD BASKET
6	FRV00T01	VFG1 BURNER
6A	FRV45T01	VFGT BURNER
6B	FRV60T01	VFG24 BURNER
7	FRV00M02	REFER DWG FRV00M02 FOR SIZES
8	FRV00T02	1 1/4" DRAIN PIPE
8A	FRV45T02	1" DRAIN PIPE
9	FRV00M04	VFG1 SCRAP ARRESTOR
9A	FRV45M04	VFGT SCRAP ARRESTOR
9B	FRV60M04	VFG24 SCRAP ARRESTOR
10	GTC10600	INTERRUPTOR THERMOCOUPLE
10	GTC00601	THERMOCOUPLE
11	GPGVFG01	THERMOPILE
12	GPIBVG1	PILOT BODY
13	MTAC0032	1 1/4" BALL VALVE
13A	MTAC0025	1" BALL VALVE VFGT
14	MCA00007	DOOR MAGNET CATCH
15	STG00P36	DOOR HANDLE
16	FRV00P23	VFG1 BASKET HOLDER
16A	FRV45P23	VFGT BASKET HOLDER
16B	FRV60P23	VFG24 BASKET HOLDER
17	MFT00050	PLASTIC BULLET FEET

18	MLEPLA03	SS LEG WITH PLASTIC ADJ INSERT
19	MKNPLTS8	KNOB
20	MKNEP001	ESCUTCHEON PLATE
21	MTH00230	SNAP DISC 225°C OVERTEMP
21A	MTH00255	245°C GAS OVERTEMP
22	MTHVFG01	95-195°C GOLD CONTACT THERMOSTAT
23	GIVFG01	0.51 NG PILOT SPUD
23	GIJVFG02	0.35 LPG PILOT SPUD
24	GPICVFG1	CERAMIC ELECTRODE
25	FRV00A03	VFG1 TANK ASSY
25A	FRV45A02	VFGT TANK ASSY
25B	FRV60A02	VFG24 TANK ASSY
26	FRV00P18	PILOT COVER
27	FRV00P16	BURNER REFLECTIVE SIDE
28	FRV00P17	VFG1 REA BURNER REFLECTOR
28A	FRV45P16	VFGT LH REAR BURNER REFLECTOR
28A	FRV45P16	VFGT RH REAR BURNER REFLECTOR
28B	FRV60P16	VFG24 REAR BURNER REFLECTOR
29	MTHVFG02	THERMOSWITCH

12. Warranty

Goldstein Eswood Commercial Cooking Pty Ltd. Warranty Terms

GOLDSTEIN ESWOOD COMMERCIAL COOKING PTY LTD. (hereafter "GECC") warrants that all products supplied by GECC (hereafter "**product/s**") are free of defects in material and workmanship for a period of 12 months from the date of purchase. Subject to the exclusions and conditions below, GECC undertakes to repair, replace, supply or refund (at GECC's option) all products and components supplied by GECC which GECC in its sole and absolute discretion deems to be defective in materials or workmanship under proper, normal and recommended conditions of use and maintenance.

This undertaking covers the provision of labour for 12 months and parts for 12 months from the date of purchase of the product.

Defective replacement spare parts will be repaired or re-supplied for a period of 3 months from delivery of the product.

Nothing in this warranty should be interpreted to extend any warranty received by, or benefiting, GECC to the customer. The terms of this warranty, and the obligations of GECC created by this warranty are as expressly stated in this warranty only. Any verbal representation made by GECC or third parties on behalf of GECC are not binding.

Warranty Claim Procedure

To obtain the benefit of this warranty, the customer must:

1. Give notice to GECC immediately upon becoming aware of the alleged defect and in any event before the expiration of the said 12 month period;
2. Provide GECC with proof of date of purchase; and
3. Stop using the product immediately, and switch it off until further instructions are provided by GECC.

Provided the warranty claim meets the requirements outlined in this document, GECC will provide service in support of the warranty claim. Part of this service will be the collection of information to diagnose the fault prior to arriving on site. Such information is to be provided to GECC by the customer in a prompt manner.

GECC will charge the customer for repairs (including labour, parts and travel) carried out by GECC or the GECC nominated service provider that are not covered by warranty and repairs that are not required to be carried out in terms of the Australian Consumer Law (if applicable). GECC will also charge for any items as listed under "Additional Charges" below. GECC will endeavour to quote for repairs prior to making the repair, including all applicable additional charges.

Additional Charges

GECC will charge the customer for the following Additional Charges:

- Service outside the normal working hours or on public holidays;
- Service outside of GECC's service area. This is 250km round trip from the closest GECC branch or the GECC nominated service provider;
- Additional costs of the warranty repair including but not limited to accommodation, cost of transport, site inductions and freight;
- Poor access and waiting time;
- All other costs including, without limitation, cartage, carriage and installation.

Warranty Exclusions

- The liability of GECC under this warranty is limited to the repair or replacement of defective products or components.
- This warranty does not cover normal or scheduled maintenance.
- This warranty does not cover consumable items including but not limited to globes, seals, drive belts, fuses, and water filters.
- This warranty does not cover the clearing of drains.
- This warranty does not cover the resetting of circuit breakers or overload devices.
- This warranty does not cover damage or malfunction to products resulting from poor maintenance or negligence of a party other than GECC.
- This warranty does not cover damage or malfunction to products caused intentionally or unintentionally by third parties, neglect or force majors.

This warranty does not apply if a defect arises from any of the following:

- *Improper installation or commissioning of the products.*
- *Installation of the products not performed by a licenced installer. Proof of licence number may be required by GECC at time of placing the warranty claim.*
- *Operation, use or maintenance of the product otherwise than in accordance with the instructions provided by GECC or any of the associated relevant Middleby Companies.*
- *Use of chemicals other than those recommended by GECC or any of the associated relevant Middleby Companies.*
- *Accidental damage, misuse, negligence or any other failure to take reasonable care.*
- *Use of the product for a purpose outside those specified by GECC or any of the associated relevant Middleby Companies.*
- *Use of the product for a purpose or in environmental conditions outside those specified by GECC or any of the associated relevant Middleby Companies.*
- *Where products have been disassembled or had unauthorised changes made by persons other than GECC or a GECC nominated service representative.*
- *Damage caused through blocked drains.*
- *Damage caused by blockages to pilots, injectors and burners.*
- *Damage arising from corrosion and/or lime scale.*
- *Damaged caused by, or the replacement of, parts or items not supplied by GECC or any of the associated relevant Middleby Companies.*
- *Damage caused by rodents or insects.*
- *Damage caused by lightning, flooding or an act of God.*

Warranty Conditions

This warranty is subject to the following conditions:

- *Labour which is reasonable and necessary pursuant to the terms of this warranty is supplied free of charge during normal working hours, namely between 8:30am and 4:30pm Monday to Friday, excluding public holidays. Should warranty work be requested outside of normal working hours, charges will apply (see Additional Charges).*
- *While the products are in the custody of GECC for investigation or repair, they shall be at the risk of the customer and no liability shall attach to GECC, its servants or agents for any damage occasioned to, or loaned, the products howsoever arising.*
- *The warranty period is not renewed or extended as a result of a warranty repair or replacement unless by agreement with GECC.*
- *This warranty is not transferable and is only offered to the original customer.*
- *The warranty registration card was submitted on commissioning.*
- *This warranty only applies to products purchased from GECC or an authorised GECC distributor.*
- *Any warranty claim must meet the requirements set out in "Warranty Procedure".*
- *Warranty work must be performed only by GECC or by a GECC authorised service provider.*
- *When a product or component is replaced or refunded, any replaced item becomes the property of GECC.*
- *GECC may amend the terms of this warranty from time to time, at its absolute discretion.*