



INSTALLATION / OPERATION MANUAL

**G32M CONVECTION OVEN
G32MS CONVECTION OVEN**

MANUFACTURED BY

Moffat Limited
PO Box 10001
Christchurch
New Zealand
Ph: (03) 389 1007
Fax: (03) 389 1276

WORLD-WIDE BRANCHES**UNITED KINGDOM**

Blue Seal
Units 6-7, Mount Street Business Park
Mount Street, Nechells
Birmingham B7 5QU
Ph: (121) 327 5575
Fax: (121) 327 9711

UNITED STATES

Moffat Inc
3765 Champion Blvd
Winston-Salem
North Carolina 27115
Ph: (336) 661 0257
Fax: (336) 661 9546

CANADA

Serve Canada
22 Ashwarren Road
Downview
Ontario M3J1Z5
Toll Free:800 263 1455
Ph: (416) 631 0601
Fax: (416) 631 0315
info@servecanada.com
www.servecanada.com
www.moffat.com

NEW ZEALAND**Christchurch**

Moffat Limited
PO Box 10-001
16 Osborne Street
Christchurch
Ph: (03) 389 1007
Fax: (03) 389 1276

Auckland

Moffat Limited
4 Waipuna Road
Mt Wellington
Auckland
Ph: (09) 574 3150
Fax: (09) 574 3159

AUSTRALIA**Victoria**

Moffat Pty Limited
740 Springvale Road
Mulgrave, Melbourne
Victoria 3171
Ph: (03) 9518 3888
Fax: (03) 9518 3838

New South Wales

Moffat Pty Limited
3/142 James Ruse Drive, Rose Hill
PO Box 913, Smithfield
Sydney, N.S.W. 2142
Ph: (02) 8833 4111
Fax: (02) 8833 4133

Western Australia

Moffat Pty Limited
67 Howe Street
Osbourne Park
WA 6017
Ph: (08) 9202 6820
Fax: (08) 9202 6836

Queensland

Moffat Pty Limited
30 Prosperity Place
Geebung, Brisbane
Queensland 4034
Ph: (07) 3630 8600
Fax: (07) 3630 8623

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In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

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Date Purchased.....	Serial No
Dealer.....	
Service Agent.....	

Introduction

We are confident that you will be delighted with your TURBOFAN OVEN, and it will become a most valued appliance in your commercial kitchen.

A new oven can seem very complex and confusing at first glance. To ensure you receive the utmost benefit from your new Turbofan, there are two important things you can do.

Firstly

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

Secondly

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your G32 dealer promptly. In many cases a phone call could answer your question.

This oven is designed to meet the technical safety and health standards of the United Kingdom, U.S.A., Europe, Canada, Australia and New Zealand.

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.

THIS APPLIANCE IS FOR PROFESSIONAL USE AND IS ONLY TO BE USED
BY QUALIFIED PEOPLE

CAUTION: When operating the oven the door surface will be hot.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.



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

Installation Requirements



It is most important that this oven is installed correctly and that operation is correct before use.
Installation shall comply with local electrical, gas, health and safety requirements.

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 1984 (Amendment 1990)
- AUSTRALIA: AS5601 / AG601 - 2000, Gas Installations Code
- NEW ZEALAND: NZS5261, Installation of Burning Appliances and Equipment
- UNITED STATES: ANSI 223.1 (Latest edition) National Gas Fuel Code
- CANADA: CAN/CGA -B149, Installation Codes for Gas Burning Appliances and
 Equipment

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

The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 3.45 kPa / 34.5 mbar (0.5psi).

This oven must be electrically grounded in accordance with local codes.

Installation must allow for a sufficient flow of fresh air for the combustion air supply. Combustion air requirements:

Natural Gas (G20-UK)	10m ³ /hr
Propane Gas (G31-UK)	9m ³ /hr

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

Before Connection to Power and Gas Supplies

- Remove all packing.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Remove protective plastic coating from the side panels.
- Check that the following parts have been supplied with your oven:
 - 4 x Leg assembly
 - 4 x Oven racks
 - 1 x Water inlet elbow (c/w washer)
- Report any deficiencies to the distributor who supplied the oven.
- Fit the legs to the oven or fit oven to manufacturers stand.
- Check that the available power and gas supply is correct to that shown on the rating plate located on the right -hand side panel.

Supply Requirements

	Natural Gas	LPG	Natural Gas - UK (G20)	Propane - UK (G31)
Input Rating (N.H.G.C.)	35 MJ/hr (33,000 Btu/hr)	35 MJ/hr (33,000 Btu/hr)	9.5 kW (0.91 m ³ /hr)	9.5 kW (0.67 kg/hr)

Installation

Supply Requirements (continued)

	Natural Gas	LPG	Natural Gas - UK (G20)	Propane - UK (G31)
Supply Pressure	1.13 kPa (4½" w.c.)	2.75 kPa (11" w.c.)	20 mbar	37 mbar
Operating Pressure	0.85 kPa (3.5" w.c.)	2.25 kPa (9.0" w.c.)	10 mbar	35 mbar
Gas Connection	½" BSP Female ½" NPT Female (Canada only)		½" BSP Female	
Electrical Connection	220-240 Volts AC, 50Hz, 0.7A, 0.168kW, Single Phase 220 Volts AC, 60Hz, 0.7A, 0.168kW, Single Phase 110 Volts AC, 60Hz, 2.0A, 0.12kW, Single Phase			
Cold Water Connection	¾" B.S.P. (80psi maximum pressure)			

Location

- This oven must be installed in an area of adequate air supply. To ensure correct ventilation for the motor and controls the following minimum installation clearances are to be adhered to:

Top	200mm / 8" (or 600mm / 24" from a combustible surface)
Rear	75mm / 3"
Left-hand side	75mm / 3"
Right-hand side	75mm / 3" (Fixed installations require at least 500mm (20") clearance at the right hand side for service accessibility.)

- This oven must be fitted on supplied legs in all installations, unless installed on a manufacturers stand.
- Position the oven in its working position.
- Use a spirit level to ensure oven is level from side to side and front to back. (If this is not carried out, uneven cooking could occur). The legs used with bench/floor mounting or provided with stands are adjustable and will require adjusting in levelling the unit.
- The unit should be positioned such that the operating panel and oven shelves are easily reachable for loading and unloading.

Important:

THE VENT LOCATED ON THE OVEN TOP MUST NEVER BE OBSTRUCTED.

- Adequate ventilation is essential. DO NOT obstruct the air flow around the ventilation slots.

Electrical Connection

This oven is fitted with an approved power supply cord via an electrical junction box at the right hand rear of the unit. Should changing of the cord be necessary then follow the instructions given below:

- Remove right hand side panel to allow access to the terminal block and strain relief cable clamp.
- The cable can be fitted through the small grommet and held by the cable clamp.

Gas Connection

- A ½" BSP female elbow (½" N.P.T female - Canada only) is provided at the bottom rear of the oven.
- A restraint chain anchor has been provided above the gas connection point for fitment of a restraint chain when a flexible gas line is fitted.
- It is important that adequately sized piping run directly to the connection joint on the oven with as few tees and elbows as possible to give maximum supply volume.
- A suitable jointing compound which resists the break down action of LPG must be used on every gas connection.
- Check all connections for leakages.
- Check appliance name plate on oven front right hand for correct orifice size and operating pressure for the gas being installed, before operation.
- The appliance combination gas valve is fitted with an internal regulator for adjusting the operating pressure. To access, remove appropriately marked side service panel from bottom right side of oven. Unscrew and remove regulator cap from gas valve. Adjust regulator to achieve stated pressure.

NOTE:

Pressure test points are located behind this side service panel also at bottom right side of oven.

Water Connection - Optional (not required for main oven operation)

- If the manual addition of water into the oven for humidification or steaming effect on baked product is required, the unit's water connection can be used.
- A cold water supply should be fitted to the water inlet (¾" BSP hose connection) which is located on the rear of the right hand side of the unit.
- Alternately, a connection elbow and sealing washer is supplied with this unit for direct connection of a ½" ID hose, and is recommended for easy installation and service.
- Connect water supply - Max inlet pressure 80psi / 550kPa.
- Turn on water supply to check for leaks.

Important:

MAXIMUM INLET WATER PRESSURE IS 550 kPa / 80 psi.

Before Use

- Operate the oven for about 1 hour at 200°C (400°F) to remove any fumes or odours which may be present.

Lighting Instructions

- Set the thermostat temperature.
- Automatic ignition will light the burner.
- If not, turn the thermostat off, and wait 5 minutes before relighting.
- The burner will cycle on/off to maintain the set temperature.
- Turn the thermostat off to shut-down the burner.

NOTE:

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position. Wait 5 minutes before relighting.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.

Installation

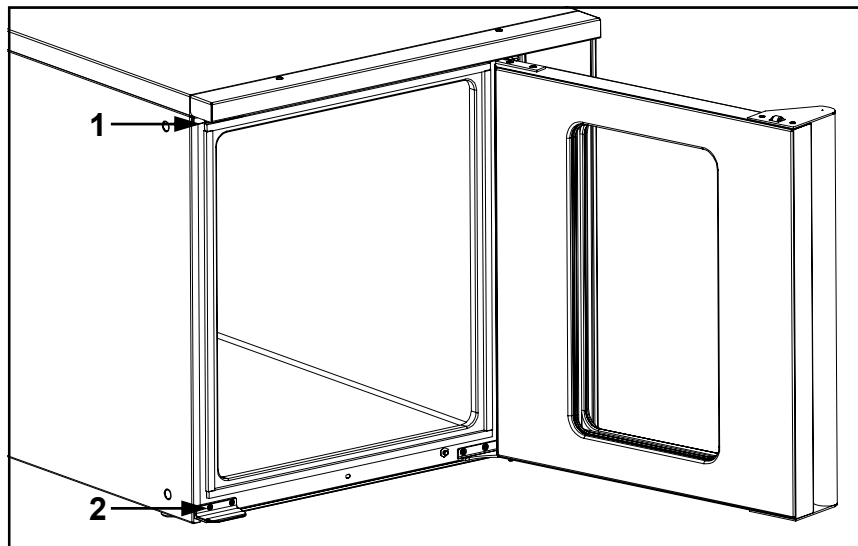
Reversing the Door

Important:

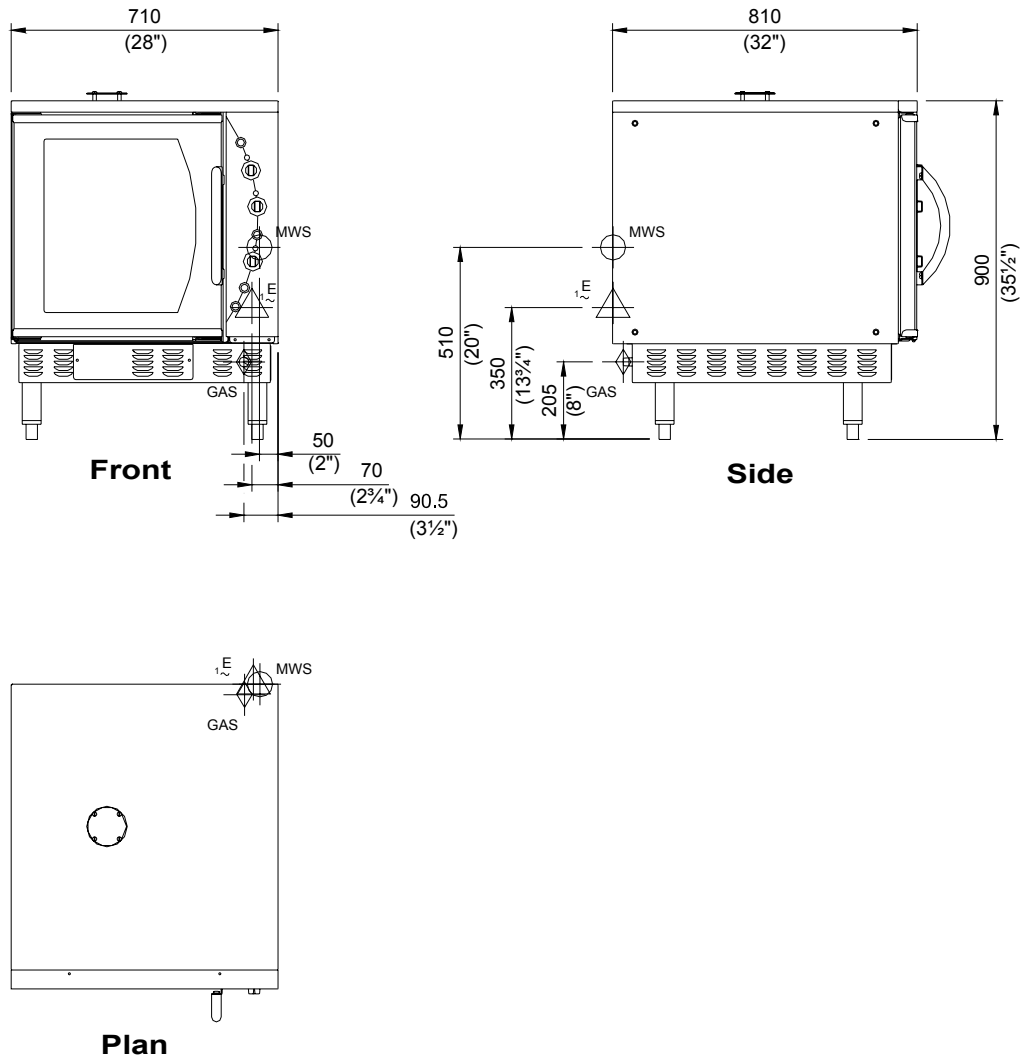
THE FOLLOWING PROCEDURE SHOULD ONLY BE PERFORMED BY A QUALIFIED SERVICEPERSON.

If desired, a left hand hinged oven door can be changed to a right hand hinged door (or vice versa).

- While supporting the door, undo the door hinges from the oven. Remove the door.
- The bottom right door catch plate should now be transferred to the top left of the oven (1), and the top right door catch plate transferred to the bottom left of the oven (2).
- Secure the door hinges and oven door to the right hand side of the oven door opening.
- If alignment of the door is necessary, the five screws along the bottom of the oven can be loosened, and the door moved a small amount to ensure that it is square with the oven. Tighten the screws when the correct door position is attained.
- If necessary the roller catches can be removed from the door (after removing handle on stainless steel doors) to adjust height settings for correction of door catch operation.



Specifications



	Natural Gas	LPG	Natural Gas - UK (G20)	Propane - UK (G31)
Input Rating (N.H.G.C.)	35 MJ/hr (33,000 Btu/hr)	35 MJ/hr (33,000 Btu/hr)	9.5 kW (0.91 m ³ /hr)	9.5 kW (0.67 kg/hr)
Injector Size	Ø2.80 mm	Ø1.80 mm	Ø2.60 mm	Ø1.55 mm
Supply Pressure	1.13 kPa (4 1/2" w.c.)	2.75 kPa (11" w.c.)	20 mbar	37 mbar
Operating Pressure	0.85 kPa (3.5" w.c.)	2.25 kPa (9.0" w.c.)	10 mbar	35 mbar
Gas Connection	1/2" BSP Female 1/2" NPT Female (Canada only)		1/2" BSP Female	
Electrical Connection	220-240 Volts AC, 50Hz, 0.7A, 0.168kW, Single Phase 220 Volts AC, 60Hz, 0.7A, 0.168kW, Single Phase 110 Volts AC, 60Hz, 2.0A, 0.12kW, Single Phase			
Cold Water Connection	3/4" B.S.P. (550kPa / 80psi maximum pressure)			

Operation

Operation Guide

Important:

Ensure that a clearance of 50mm (2") from the oven ceiling is maintained when placing product on the top shelf. This ensures correct operation of the oven.

Description of Controls



Power

Depress to switch power on or off (switch illuminates when power is on).



Thermostat

Temperature range 50-320°C (120 - 600°F).
Indicator illuminates when the burner is cycling ON to maintain set temperature.



Bake Timer

1 Hour bake timer.
(Indicator illuminates when "time up" (0) reached, and buzzer sounds).



Roast 'n' Hold

Depress switch to activate 'Roast 'n' Hold' function.
(Switch illuminates when ON).



Roast Timer

3 Hour roast timer.
(Indicator illuminates when "time up" (0) reached).
Product is held at 75°C (165°F).



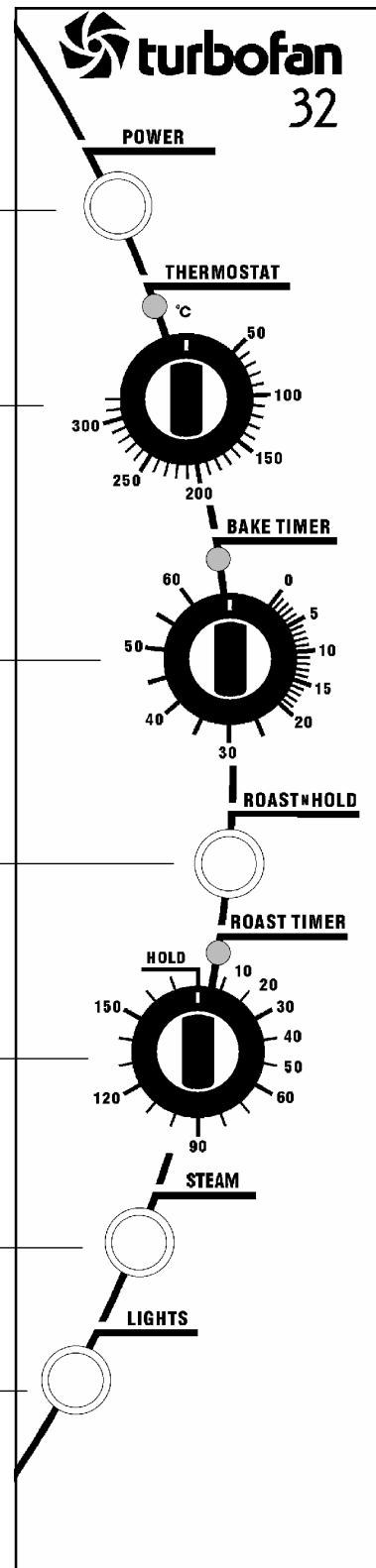
Steam Switch

Push switch to activate water injection. (Water injects into oven while button is depressed).



Light Switch

Push switch to activate lights.
(Lights illuminate while button is latched in the down position).



Baking



1. Turn power on

Power switch illuminates when it is depressed and latched in the down position.



2. Set thermostat to desired temperature

The heating indicator light will illuminate whenever the burner is cycling on to maintain the set temperature.

Note:

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.



3. Load oven

Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay the oven's temperature recovery.

Note:

The oven lights will illuminate when the door is opened.



4. Set bake timer to desired time

To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction.

For settings less than 10 minutes, first set to greater setting, then turn down to the required time period.

Note:

This 60 minute timer is completely independent of the oven control.



5. Water injection

To steam the oven while baking, push the steam switch on the control panel. We recommend a 2-15 second injection period, according to product need, for this oven.

Keep switch depressed for required steam period.



6. Light

To view the product while baking, depress the light switch on the control panel. The lights will stay on while the switch is latched in the down position.



7. Time up.

When the timer reaches 0 minutes the buzzer sounds and indicator illuminates.

To cancel the buzzer turn the timer to the off position.



8. Unload oven

Open the door and unload the oven .

Note:

The oven lights will illuminate when the door is opened.

Operation

Roast 'n' Hold



1. Turn power on

Power switch illuminates when it is depressed and latched in the down position.



2. Set thermostat to desired temperature

The heating indicator light will illuminate whenever the burner is cycling on to maintain the set temperature.

Note:

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.



3. Load oven

Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay oven temperature recovery.

Note:

The oven lights will illuminate when the door is opened.



4. Set roast timer to desired time

This 3 hour timer is electrically driven and is set by turning the timer knob in either direction to the required time. The timer can be set when convenient, but will not start working until the oven control is set and the Roast 'n Hold switch is depressed (switch illuminated).



5. Depress roast switch

Depress the Roast 'n Hold switch. The switch will illuminate and the timer will begin to count down.



6. Water injection

To steam the oven while roasting, push the steam switch on the control panel. We recommend a 2-15 second injection period, according to product need, for this oven.

Keep switch depressed for required steam period.



7. Light

To view the product while roasting, depress the light switch on the control panel. The lights will stay on while the switch is latched in the down position.



8. Hold

When the timer reaches the hold position, the main oven thermostat is turned off and a pre-set hold thermostat located behind the control panel will control the oven to keep the food warm at serving temperature as long as required until the Roast 'n Hold switch is turned off.

Note:

The hold light will illuminate when the timer reaches hold until the Roast 'n Hold switch is turned off. The hold light may come on briefly when the Roast 'n Hold control is first switched on until the oven heats up beyond the pre-set holding temperature.

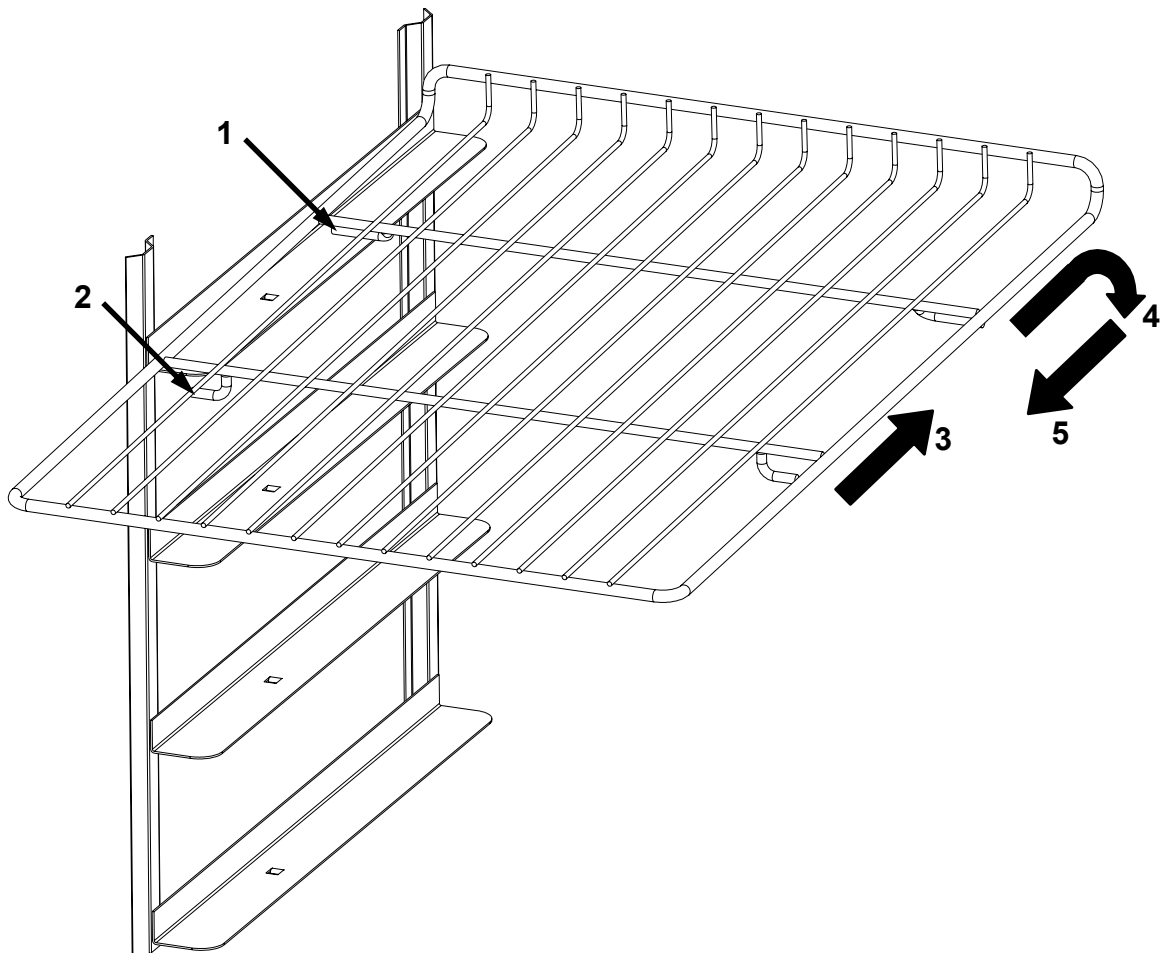
Oven Racks

The oven is supplied with four general purpose oven racks. These racks incorporate two important safety features:

- **Self Supporting:** When fitted, the oven racks are self supporting and will not drop or angle down when the racks are withdrawn during operation, when loading and unloading products on racks or when attending to the product being cooked during it's cook cycle.
- **Auto Supporting:** The oven rack supports incorporate a special retaining tab which provides a positive stop to each oven rack and stops it's inadvertent removal during normal operation.

To fit the oven racks follow the steps shown in the diagram below.

To remove oven racks reverse the procedure.



1. Fit the oven rack, positioning the rack back stop on top of the rack runner.
2. Slide the rack along the runner and ensure that the front stop is under the rack runner.
3. Slide the rack to the rear of the oven.
4. Allow the rack back stop to drop below the rack runner.
5. The rack can now be pulled forward and loaded as required.

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

Cooking guide

This TURBOFAN oven will cook a greater quantity of food faster, at a lower temperature and more evenly than an ordinary oven. As many excellent recipe books are published, it is not our intention to list recipes, but to provide a temperature and time chart as a guide.

Baking

Select a temperature of about 20-30°C (35-55°F) lower than in a conventional oven and preheat oven until the heating indicator light goes out. The oven has now reached the desired temperature and trays of food may be placed in the oven. The oven will take four American trays (26" x 18") or eight American half trays (18" x 13").

Use the racks supplied if American baking trays are not available.

FOOD	TEMP°C	TIME
Sponges	165	10-12 mins
Small Cakes	165	8-12 mins
Butter Cakes	160	35 mins
Fruit Loaf	150	40-50 mins
Macaroons	160	15-20 mins
Biscuits	140	12-20 mins
Shortbread	130	15-20 mins
Scones	200	10-12 mins
Madeira	165	35-50 mins
Bread	200	25-35 mins
Plain Fruit Cake	165	1-1½ hrs
Rich Fruit Cake	130	2-3 hrs
Gingerbread	140	35-50 mins
Baked Custard	130	50 mins
Souffle	165	25 mins
Rice Pudding	130	2-3 hrs
Pastry		
Puff	220	8-12 mins
Short	175	8-12 mins
Flakey	205	8-12 mins
Jam	185	12-20 mins
Fruit	185	35 mins

Bake-Off

Frozen product (yeast, breads or butter based pastries) is placed on baking trays and put into a refrigerator overnight to thaw. After proofing, the trays of breads or pastries are baked in this oven.

Oven temperature for yeast based products should be 190-220°C (340-355°F).

Oven temperature for butter based products should be 180°C (320-330°F).

A full load will bake in 20-25 minutes.

Roasting

Set the oven temperature to 150-160°C (300-320°F). The hot air circulating in the oven reduces moisture loss and shrinkage. Roasting times are reduced by approximately 20 minutes per kg.

MEAT	TIME per kg
Beef - Rare	30-40 min
Beef - Medium	40-50 min
Beef - Well Done	50-60 min
Veal	50-70 min
Lamb	30-40 min
Duck	50 min
Goose	50 min
Turkey	30-40 min
Chicken - under 1kg	50-65 min
- over 1kg	40-50 min

Roast-'n'-Hold

This system will automatically cook food for a set time, then hold the oven at a preset temperature indefinitely to maintain food at a serving temperature after cooking has been completed.

When the oven has reached the set temperature, place food in the oven, set roast cooking time and depress the Roast 'n' Hold button. The hold indicator will come on when cooking is complete.

To return to normal operation, push the Roast 'n' Hold switch again (switch will cease illuminating).

Cleaning

Cleaning Guidelines

Caution:

ALWAYS TURN OFF THE POWER SUPPLY BEFORE CLEANING.

THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

Exterior

Clean with a good quality stainless steel cleaning compound. Harsh abrasive cleaners may damage the surface.

Interior

Ensure that the oven chamber is cool. Do not use wire brushes, steel wool or other abrasive materials. Clean the oven regularly with a good quality oven cleaner. Take care not to damage the fan or the tube at the right side of the oven which controls the thermostat.

Oven Racks

To remove, follow instructions given in operation section.

Side Racks

To remove, lift front top to disengage and slide rack forward. To replace, slide top rear slot in rack onto rear stud, then engage front keyhole on front stud.

Lamp Glass

To remove glasses, unscrew anti-clockwise. To replace, screw in clockwise, but do not over tighten. Ensure that the silk gasket is fitted before replacing the lamp glass.

Oven Seals

To remove, hold at their centre point and pull forward until they unclip. Remove side seals first, then top and bottom. The seals may be washed in the sink, but take care not to cut or damage them.

To replace, have the lip facing the oven opening. Fit the top and bottom seals first, then the side seals.

Oven Door Glass

Clean with conventional glass cleaners.

Venting

Regularly check that the oven flue tube is free of obstruction. The flue tube must NEVER be covered.

Lubrication

No lubrication is required by the user. Components are self-lubricating. It is recommended, however, that a light coating of grease be used on the door catches to provide smooth operation.

Trouble-shooting

Fault	Possible Cause	Remedy
The oven does not operate / start.	The mains isolating switch on the wall, circuit breaker or fuses are "off" at the power board.	Turn on.
	The power switch on the oven is off.	Depress switch. Switch will illuminate.
Burner will not ignite.	Isolating valve on oven is turned off.	Turn on.
	No gas supply to unit.	Check gas supply.
Bake timer does not time down.	Bake timer not set correctly.	For settings less than 10 minutes, first set to greater setting then turn back to desired setting.
Roast timer does not time down	Roast 'n' Hold button not depressed.	Depress Roast 'n' Hold button. (Roast timer only operates when Roast function is selected).
Oven light not illuminating.	Blown bulb.	Replace bulb.
No water injection / steam.	Water not turned on.	Turn water on at water supply.

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

Spare parts

Replacement Part List

Controls

021473	Power Switch (220-240V)
021514	Power Switch (110V)
024774	Thermostat
020823	Knob - Thermostat / Bake Timer
020849	Neon Indicator (220-240V)
023857	Neon Indicator (110V)
011760	Bake Timer
011794	Buzzer (220-240V)
015822	Buzzer (110V)
021476	Roast 'n Hold Switch (220-240V)
021515	Roast 'n Hold Switch (110V)
011419	Roast 'n Hold Timer (220-240V, 50Hz)
011983	Roast 'n Hold Timer (220-240V, 60Hz)
015823	Roast 'n Hold Timer (110V, 60Hz)
021472	Roast 'n Hold Timer Knob
021534	Roast 'n Hold Relay (220-240V)
021535	Roast 'n Hold Relay (110V)
021474	Steam Switch
024773	Light Switch
018223	Hold Thermostat
024802	Microswitch
003002	Oven Lamp Glass
003434	Silk Gasket
013520	Oven Lamp Assembly - 40W Miniature Edison Screw (220-240V)
023216	Oven Lamp Assembly - 40W Edison Screw (110V)
013521	Oven Light Bulb (220-240V)
-----	Oven Light Bulb (110V) - E26 40W
019369K	Over-temp Thermostat Kit (UK Only)

Motor

014672	Fan Motor (220-240V)
015821	Fan Motor (110V)
015598	Oven Fan

Steam System

020851	Water Solenoid (240V)
021617	Water Solenoid (110V)
021057	Spray Nozzle Assembly
021526	Water Inlet Elbow
021527	Washer

Ignition System

023025	Ignition Box (220-240V - SIT)
023024	Ignition Box (110V, USA/Canada - Fenwall)
019370	Gas Control Valve (220-240V)
015626	Gas Control Valve (25V)
024851	Transformer (USA/Canada)
SA1530	Complete Ignition Electrode Assembly
025071	Flame Sensor Electrode
024127	Spark / Earth Electrodes

Door

024784	Door Seal (Side)
024785	Door Seal (Top/Bottom)
020082	Top Hinge
020083	Bottom Hinge
024809	Roller Catch
017905	Door Bush
021468	Door Handle (G32M)
024599	Door Handle Bracket (G32M)
024844	Door Outer Glass (G32M)
002340	Door Inner Glass (G32M)
024713	Door Handle (G32MS)
023063	Door Glass (G32MS)

Racks

015575	Oven Side Rack - LH
015656	Fan Baffle
015168	Oven Rack

Gas Type Conversion Kits

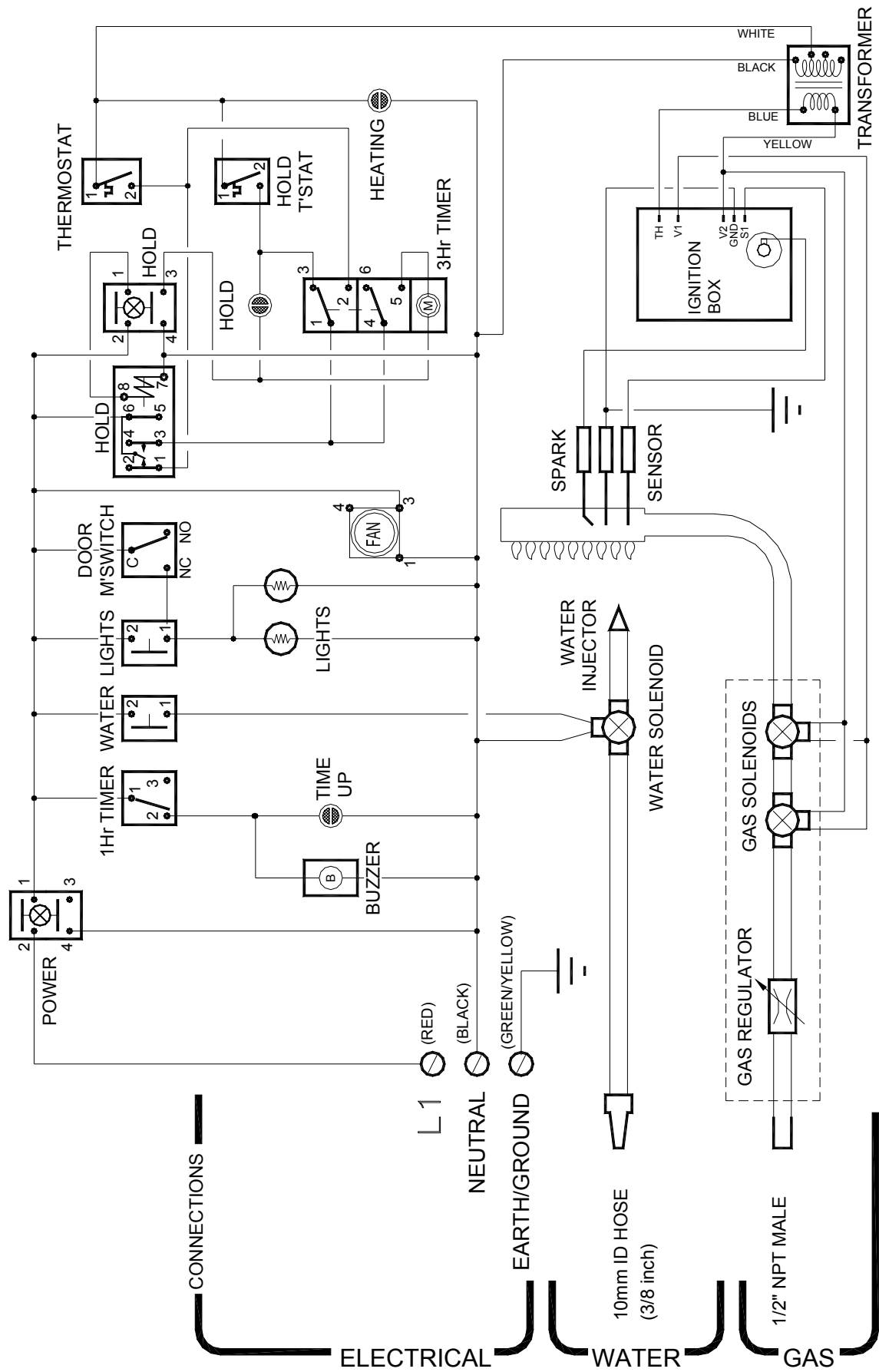
025901	Natural Gas and LPG Conversion Kit
019379	Natural Gas to Propane Gas Conversion Kit (UK Only)
019378	Propane Gas to Natural Gas Conversion Kit (UK Only)

Stacking Kit

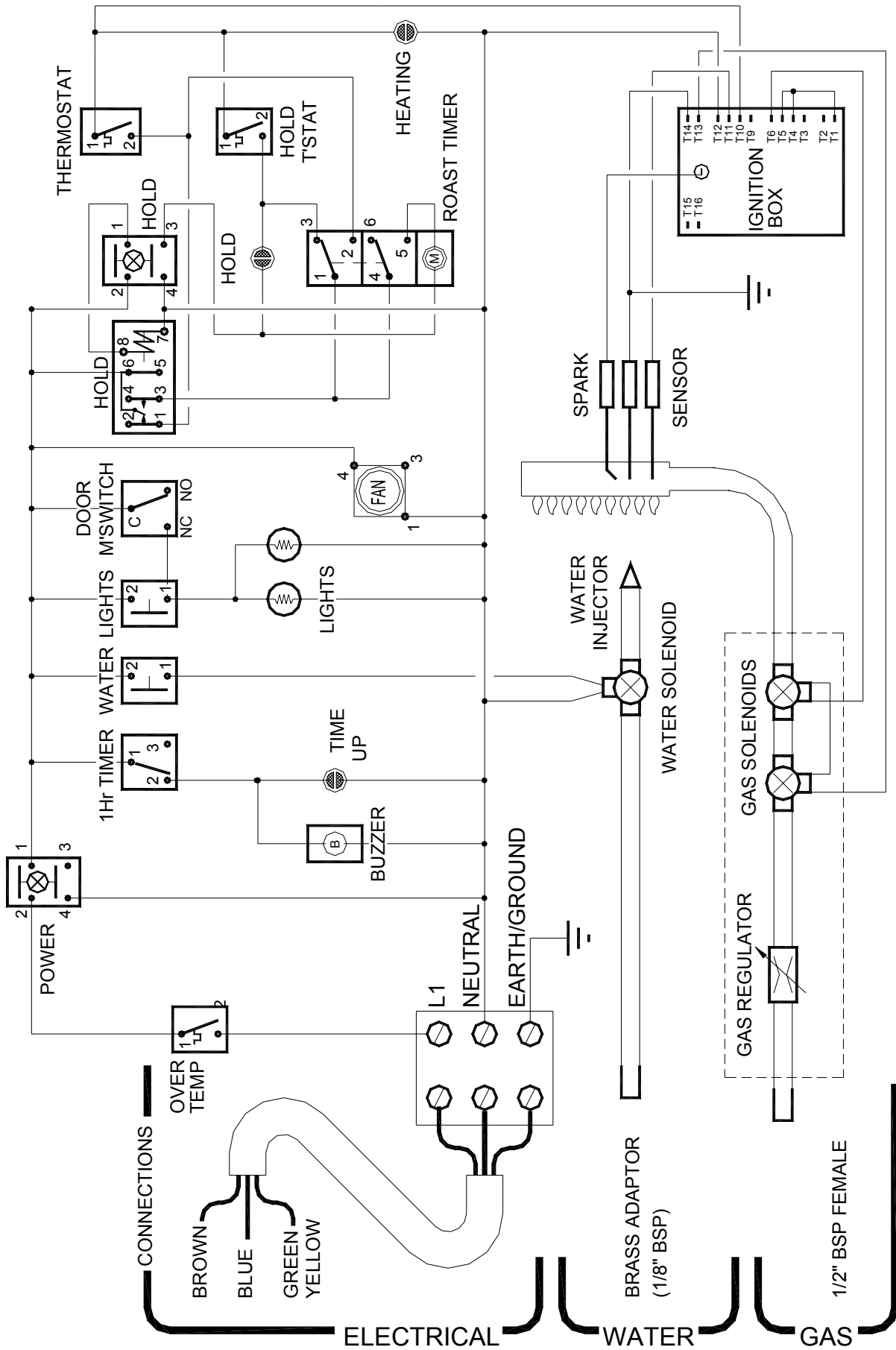
025739	Double Stacking Kit
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Circuit schematics

Circuit Schematic - Canada Only



Circuit Schematic - UK Only



Circuit schematics

Circuit Schematic - Non UK/Canada

