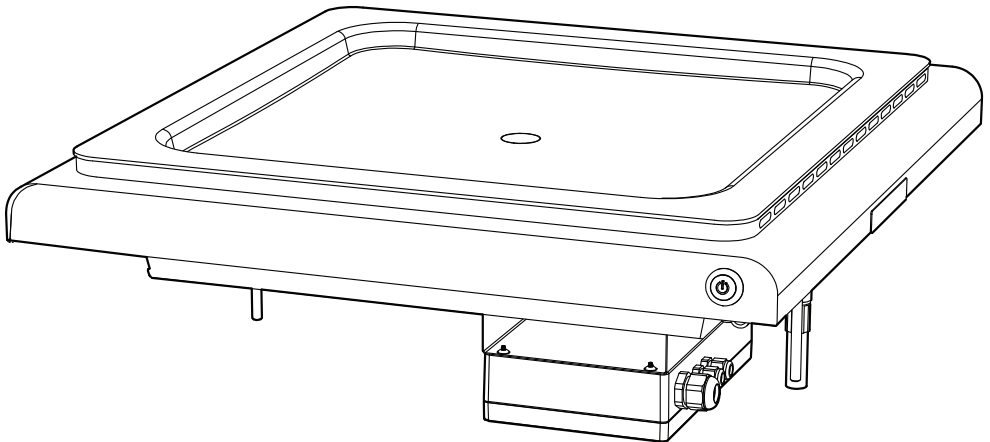


CHRISTIE

CC2 Gas Barbecue Cooktop V2

Installation and User Manual



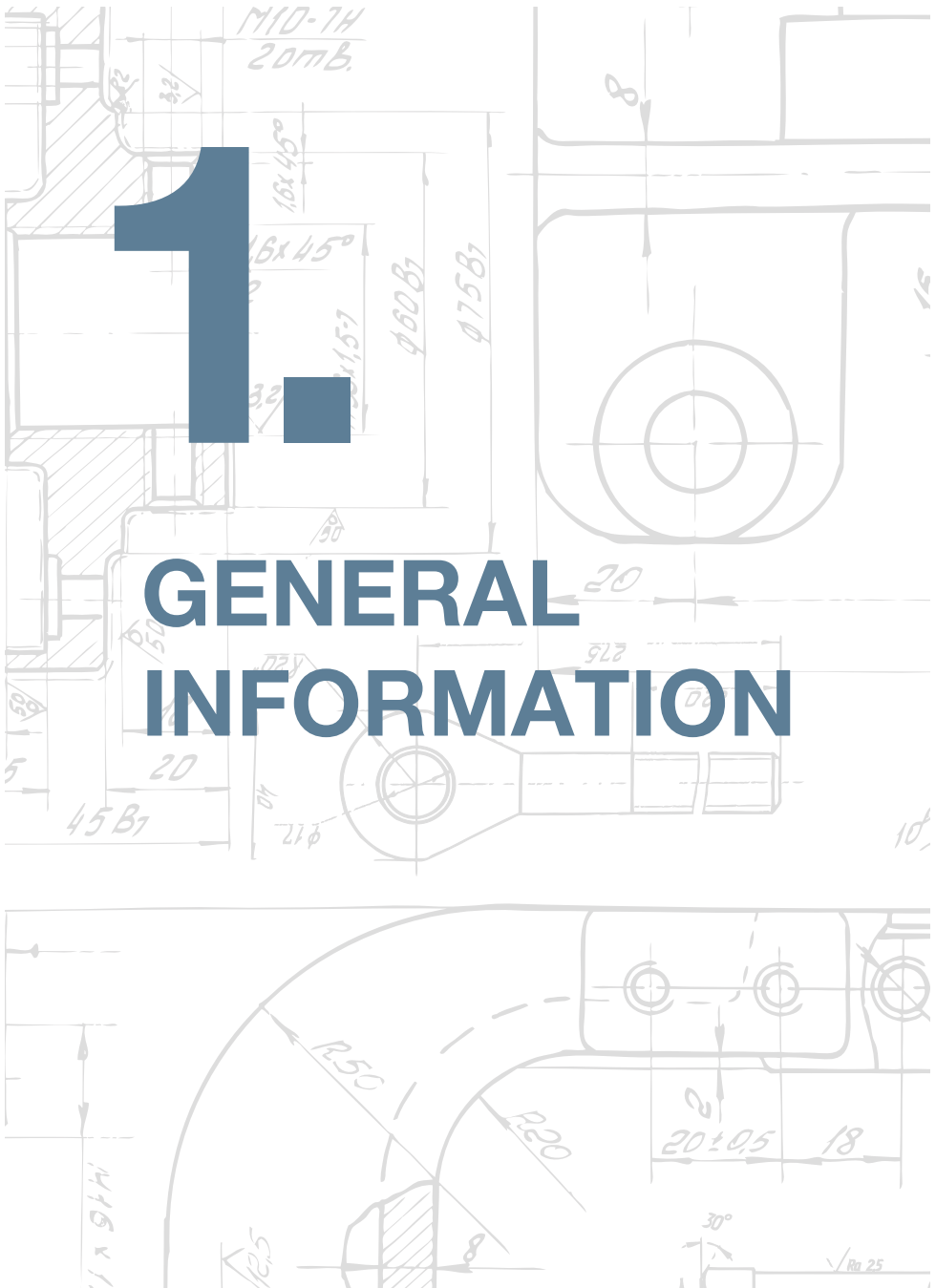
**Part numbers 1214,1215
and 1216**

This manual is an integral part of the appliance and must be kept in its entirety in an easily accessible location. **Read these instructions carefully before installing and using the appliance.**

1	GENERAL INFORMATION	3
1.1	Product diagram Figure 1, 2	4
1.2	Safety instructions	5
1.3	How to read this manual	6
1.4	Manufacturer liability	7
1.5	Conditions of use	7
1.6	Declaration of conformity	8
1.7	Specifications Table 1, Figure 3	9
1.8	Description	11
1.9	Disposal	11
1.10	Boxed contents Figure 5	12
2	INSTALLATION	13
2.1	Design guidelines for installing a CC2 cooktop Figure 6, 7,8	14
2.2	Preinstallation	17
2.3	Installation Figure 9, 10, 11,12,13,14	19
3	OPERATION	28
	Figure 15	30
4	CLEANING AND MAINTENANCE	31
4.1	Safety considerations	32
4.2	Environmental considerations	32
4.3	Cleaning the cooktop	32
4.4	Cleaning waste containers Figure 16	33
4.5	General cleaning	35
4.6	Service and maintenance	36
5	FREQUENTLY ASKED QUESTIONS	37
6	TROUBLE SHOOTING	40
6.1	Diagnostic codes Table 2	41
7	OPTIONS AND ACCESSORIES	43
8	WARRANTY AND CLAIM PROCEDURE	45

1

GENERAL INFORMATION



1.1 Product diagram

FIG 1

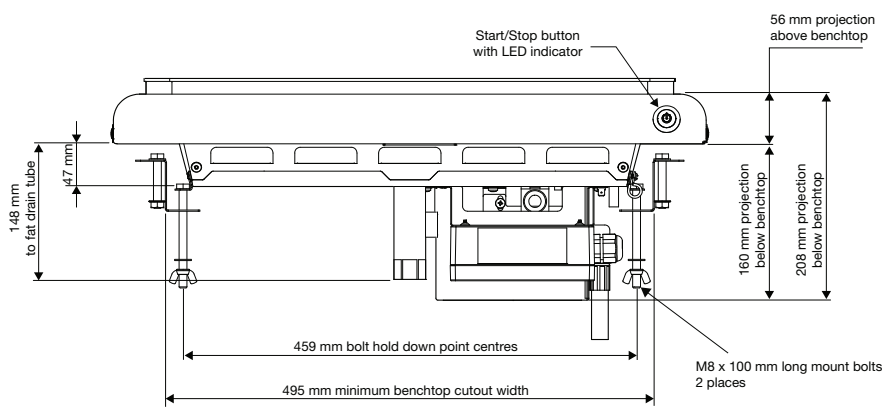
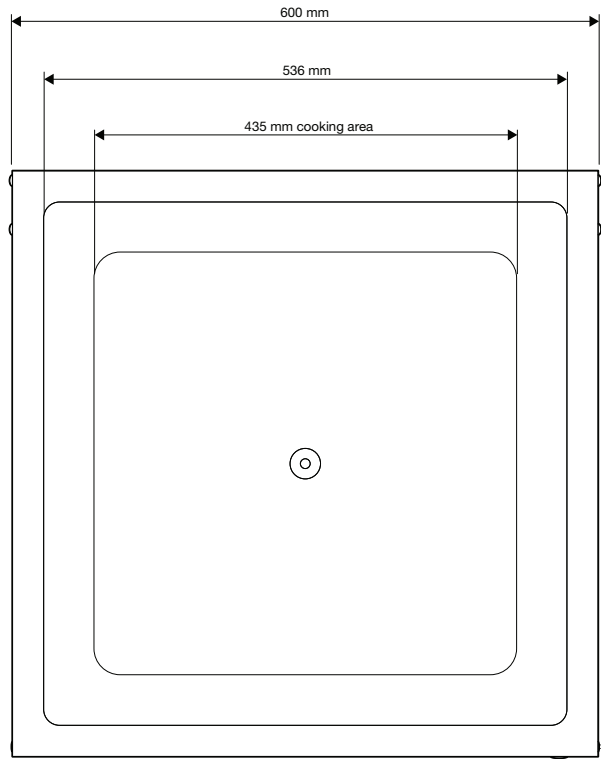


FIG 2

Please note
this cooktop is square



1.2 Safety instructions

Risk of personal injury

- Any variation from the original Product Specification, including the use of different components, may result in injury and will void the Safety Certification and Product Warranty
- Isolate and remove the appliance from the power and gas supply before conducting any service or repair work
- The appliance and its accessible parts become very hot while in use. Never touch the cooking surface or any part of the appliance while it is turned on
- The appliance must be fixed into an enclosed structure to prevent access to its underside
- Where the underside is not fully enclosed, you must use a Christie Open Bench Installation Kit to avoid potential injury refer to FIG 8 on page 16
- This appliance can be used by children aged from 8 years and older and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- Children must not play with the appliance. Unsupervised children must not clean or maintain the product
- Unsupervised children under eight years of age must be kept at a safe distance from the appliance when turned on
- Never leave the appliance unattended while it is turned on
- Never try to put out an appliance fire with water. Turn off the appliance and smother the flames with a fire blanket or similar material

1.2 Safety instructions

Risk of damage to the Appliance

- Do not charge the battery while it is connected to the appliance, as this will damage the circuit board
- Do not use a power supply below 12 VDC, as this may damage the appliance
- Clean the appliance only with non-toxic products with a neutral pH between 6 and 9
- Corrosive (acidic or alkaline) cleaning products may leave a toxic residue on the cooking surface, damage the electronic circuitry, components, and labels, and void the Product Warranty
- Do not direct water from pressure washers into openings in the appliance
- Do not use charcoal or similar combustible fuels with this appliance
- Do not use products intended for cleaning mild steel on this appliance. Only use products designed specifically for cleaning stainless steel

1.3 How to read this manual

Chapter headings and sub heading are listed in the Table of Contents along with the relevant page numbers.

The following icons are used throughout the manual.

Key words:

- “Must” and “must not” are mandatory instructions
- “Should” and “should not” are advisory instructions



Electrical Hazard icon
warns of possible
electrical shock



Warnings or Caution
icon warns how to
prevent personal injury



Hot Surface icon warns
not to touch hot surfaces

1.4 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- Use of non-original spare parts
- Use of the appliance other than as intended
- Tampering with any part of the appliance
- Not observing instructions contained in this Installation and User Manual

1.5 Conditions of use

- This appliance must only be installed and serviced by a licensed gasfitter or suitably qualified person. They will be directly responsible for installing it according to the manufacturer's instructions, as well as AS/NZS5601, local Gas Fitting Regulations, Municipal Building Codes and all applicable Statutory Regulations
- Where no specific instruction is provided, refer to the following standards:
 - AS/NZS 5601 Gas installations
 - AS/NZS 1596 Storage and handling of LPG gas
 - AS/NZS 1869 Gas hose and hose assemblies
 - AS/NZS 3000 Wiring rules
- The appliance must be installed, operated, and maintained according to the manufacturer's instructions
- Keep all ventilation strips on the appliance free from obstructions
- Check the Appliance Data Plate to ensure the appliance is suitable for the intended gas type, before connecting the appliance
- Do not use combustible materials when constructing enclosures or surrounds
- Ensure there is at least 1200 mm clearance above the appliance. Do not locate the barbecue underneath combustible structures or materials
- Maintain a minimum of 12VDC for correct appliance operation
- When installed **indoors**, gas bottles must be housed in a separate, ventilated enclosure separately from the appliance, under the requirements of AS/NZS 5601 and or AS/NZS 1596
- When installed **outdoors** and gas bottles are located in the same structure as the appliance, bottles must be contained in a ventilated enclosure, separate from the appliance and any ignition source, in accordance with LPG regulations. The minimum gas bottle size is 9 kg
- When installing an underground gas supply, use AS/NZS 5601 or equivalent local regulations to determine gas piping specifications. Terminate with a Standpipe and Gas Cock

1.5 Conditions of use (continued)

- The gas supply from the bottle regulator to the gas inlet connection in the appliance must be a copper tube or flexible hose compliant with AS/NZS 1869. Where the gas supply passes through non-combustible material, it must be sealed with an approved sealing compound
- For LPG and ULPG appliances supplied directly from a gas bottle (not via a reticulated gas supply system), the gas cylinder must be fitted with an approved two-stage cylinder regulator. The regulator is available from Christie
- Do not modify any part of the appliance without written authorisation from the manufacturer
- The manufacturer must approve all repairs conducted under warranty. Christie will not take responsibility for any repairs made without prior authorisation
- This appliance is suitable for indoor and outdoor use
- The safety instructions in chapter 1.2 form part of the conditions of use for this appliance

1.6 Declaration of conformity

This appliance has been tested and certified to Australian Standards and RCM regulatory requirements. The declaration of conformity certificate is available on request. The Product Identification Label contains the following information:

- The appliance type and model
- The gas type, including a colour-coded gas type panel
- Serial number
- Injector, test pressure, and gas consumption data
- Electrical requirements
- Manufacturers name and contact details

DO NOT REMOVE THIS PRODUCT IDENTIFICATION LABEL. CONTACT CHRISTIE FOR A REPLACEMENT IF IT IS ILLEGIBLE OR DAMAGED.

Product safety features include a 6 second time delay start button located on the cooktop; and an ignition safety timer with flame failure rectification sensor and maximum ignition retry lockout.

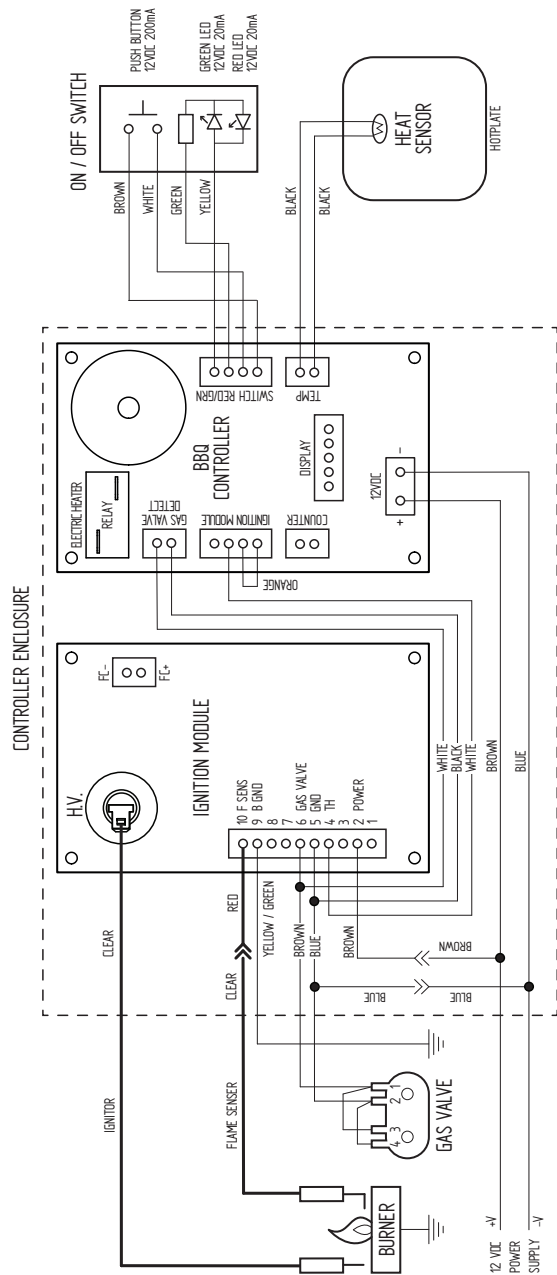
1.7 Specifications

TABLE 1

Gas Type	LPG		Natural	ULPG	
Nominal consumption	16.0MJ/h		15.8MJ/h	11.5MJ/h	
Injector size	1.1 mm		1.8 mm	0.95 mm	
Min supply pressure	2.75kpa		1.13kpa	2.75kpa	
Max supply pressure	3.5kpa		3.5kpa	3.5kpa	
Operating pressure	2.60kpa		0.84kpa	2.60kpa	
Gas inlet connection	3/8" SAE Male Flare				
Gas Hose	10 mm diameter Gas Hose, 3/8" SAE Female Flare x 1/2" Male Bayonet - 1000 mm long				
Min power supply	12V DC				
Power consumption	800mA ignition, 350mA cooking, 10mA standby				
Nominal cooking time	20 minutes				
Nominal net weight	20 kg				
Nominal packed weight	25 kg				
Nominal target temp	240 degrees Celsius				
IP Rating	IPX4				
	Plan View	Above Bench	Below Bench	Hotplate/ Grillplate	Cooking Surface
Dimension = mm	600 x 600	66	160	536 x 536	433 x 433

1.7 Specifications

FIG 3
Wiring diagram



1.8 Description

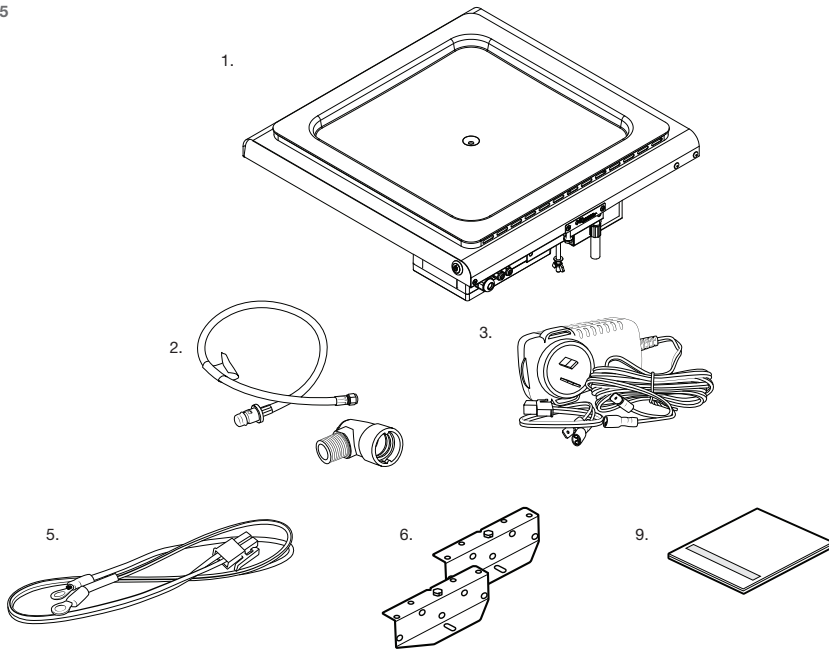
- The Christie CC2 Gas Barbecue Cooktop is a self-contained hotplate-style cooking appliance with fully automatic functions, designed for public use
- The CC2 gas appliance is capable of using three fuel gas options:
 - Liquefied Petroleum Gas (LPG - Propane). Part number 1214
 - Natural Gas. Part number 1215
 - Universal Liquefied Petroleum Gas (ULPG - Propane/Butane). Part number 1216
- The appliance is factory-fitted with an SAE 45° flare loose nut on a 10 mm stainless steel, Class B gas hose (Part number 7102) with a bayonet fitting (AGA approval 6421) that has a standard 1/2" male BSPT thread for connection to the gas supply
- The appliance requires a 12 VDC supply rated at a continuous 2 ampere. The appliance is supplied with a 2.5A, 240 VAC to 12 VDC plug-in transformer (Part Number 7057) as standard. It can also be supplied with the following options:
 - 12V 26 AH SLA deep-cycle gel cell Battery Kit (Part Number 1767), with a 240VAC charger, or
 - 12V 26 AH SLA deep-cycle gel cell Battery and Solar Kit (Part Number 1766) with a regulated 20-watt solar panel maintain the battery

1.9 Disposal

- The appliance must be disposed of separately from other waste, under Directives 2002/95/EC, 2002/ 96/EC, 2003/108/EC
- According to European RoHS Directive, the appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment
- Deliver the appliance to an appropriate electrical and electronic recycling facility
- Christie appliances are packaged in non-polluting and recyclable materials. Please recycle according to local regulations

1.10 Boxed contents

FIG 5



Christie CC2 Gas Barbecue Cooktops are supplied with the following boxed contents:

1. CC2 Gas appliance with the following variation by gas type:
 - Liquefied Petroleum Gas - LPG/Propane.
 - Natural Gas.
 - Universal Liquefied Petroleum Gas (ULPG – Propane/Butane).
2. 10mm Gas Hose, 3/8" SAE Female Flare x Male Bayonet, 1000 mm long & Bayonet, Floor Socket, 1/2" Male BSP
3. Transformer, Plug In, 240VAC to 12VDC
4. Cable, Power Supply - 1000 mm Preassembled (Not Shown)
5. Cable, Battery Lead - 500 mm
6. 2 x Anti-rotation brackets attached to the hold-down brackets. **Note:** Remove brackets before installation
7. 2 x 8 mm bolts with washers and nuts (Not Shown)
8. 2 x 8 mm wing nuts and washers (Not Shown)
9. Installation and User Manual

2.1 Design guidelines for installing a CC2 Cooktop



Christie cooktops must be installed into structures that meet minimum specifications for their safe operation. As a cooking appliance, it reaches temperatures above 200°C, and adhering to the guidelines below will reduce the possibility of injury.

- Separate barbecues and eating facilities from playgrounds and other active recreation areas wherever possible
- Install barbecues where they can be easily monitored for safe and appropriate use
- Ensure that there are no climbing aids that may allow children access to the cooktop
- Round off any protruding benchtop and corners that may cause injury
- Build gas barbecue structures from sturdy, non-combustible materials such as brick, stone, or metal. Do not use combustible materials of any type
- Create a 495 mm x 495 mm cut-out in the benchtop to fit the cooktop. Refer to FIG. 1
- Allow a minimum space of 130 mm on all four sides of the cut-out hole and 1200 mm clearance above the cooktop Refer to FIG 6 & 7
- Christie provides pre-manufactured barbecue cabinets to suit most projects and environments. We also offer options for built-in structures

Note: For installing the cooktop into a prefabricated Christie barbecue cabinet, please refer to instructions supplied with that product.

2.1 Design guidelines for installing a CC2 Cooktop

FIG. 6 Allow at least 130mm of clear bench space around the cut-out.

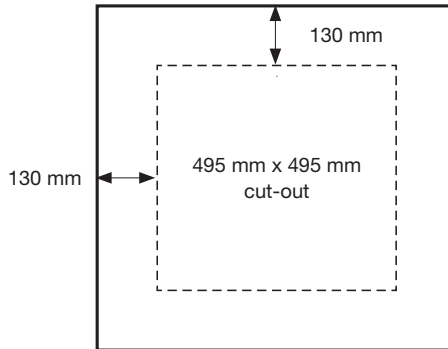
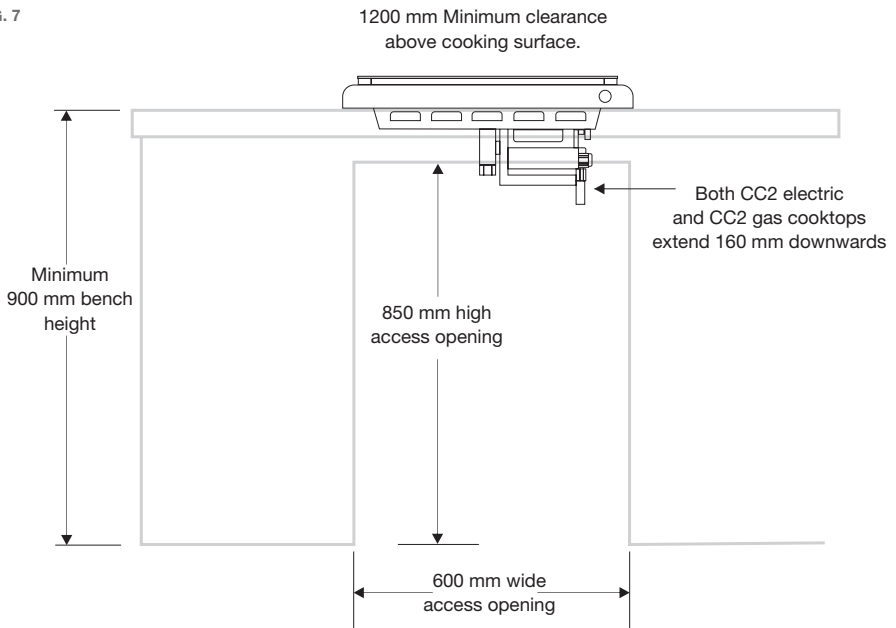


FIG. 7

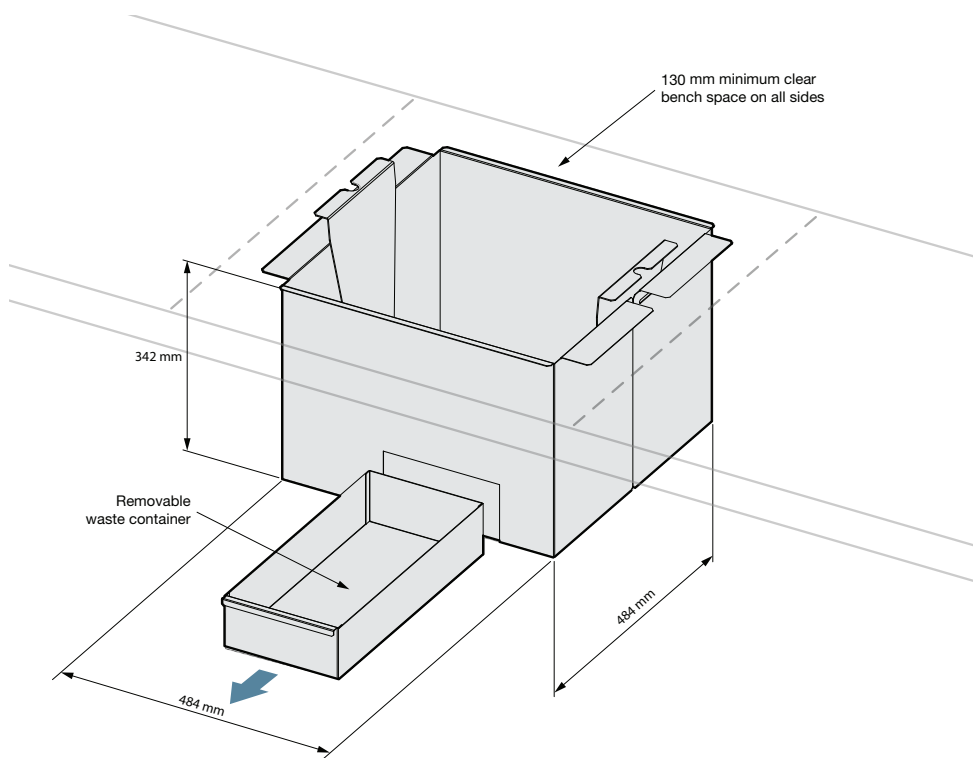


2.1 Design guidelines for installing a CC2 Cooktop

The cooktop must be fixed into an enclosed cabinet or structure to prevent access to its underside. Where the underside is not fully enclosed, you must use a Christie Open Bench Installation Kit or similar enclosure to avoid possible injury.

FIG. 8

Christie Open Bench Installation Kit



2.2 Preinstallation



This appliance must only be installed and serviced by a licensed gasfitter or suitably qualified person. They will be directly responsible for installing it according to the manufacturers' installation instructions, as well as AS/NZS5601, with specific attention to the requirements of Clause 6.4.4.1, 6.10.1.7, 6.10.2 and 6.10.2.3, any Local Gas Fitting Regulations, Municipal Building Codes, Electrical Wiring Regulations, and any other applicable statutory regulations.

Gas Supply

- Check the Appliance Data Plate to ensure it is suitable for the intended gas supply
- Ensure adequate pipe size and sufficient gas supply pressure is available for the MJ/h rating of the appliance
- The CC2 Gas Cooktop is supplied with a bayonet hose connection and a bayonet floor socket with a 15mm BSP connection. Make provision for these connections
- The reticulated gas supply must conform to AS/NZS5601. Do not locate the underground gas supply pipe directly beneath the cooking surface area. Do not route or lead the Gas Supply Pipe underneath the drain tube
- When installing the cooktop into a prefabricated Christie cabinet, refer to the installation instructions for that particular product to determine where underground services should be terminated
- Where it is not possible to install reticulated gas, provision should be made for bottled gas and must conform to AS/NZS 5601 Gas installations
 - AS/NZS 1596 Storage and handling of LPG gas
 - AS/NZS 1869 Gas hose and hose assemblies

Ventilation

- Louvres in the Christie access door and perforations in the gas cooktop provide ventilation. The space under the hotplate lip provides exhaust ventilation. This ventilation gives essential airflow for the gas to burn correctly, and to limit heat build-up inside the unit
- Custom built-in structures must allow for ventilation, as per section 6.4.4 air requirements for gas appliances in the Gas Code
- The structure must prevent wind from blowing laterally across the underside of the appliance and disturbing the burner flame

2.2 Preinstallation

Power supply

240 VAC to 12 VDC plug-in transformer (Standard)

- All Christie CC2 Gas Cooktops require power for ignition and to operate correctly. Provide a 10 A 3-pin weatherproof power outlet in a convenient location inside the barbecue cabinet for each appliance. The appliance connects to the power outlet through the 240 VAC to 12 VDC plug-in transformer, supplied with each appliance

Battery Kit and Battery and Solar Kit options

- Where mains power is not available, the appliance can be powered by an optional Battery Kit with a 240VAC charger, or a Battery and Solar Kit, which allows for in-situ charging, available from Christie
- Charge the battery with the supplied battery charger before first use
- When using the Battery and Solar Kit, refer to the relevant installation instructions for siting details, connecting, and mounting the panels
- When using the Battery Kit, do not remove its plastic enclosure at any time
- When using a Battery Kit in a built-in structure, make provision for housing the battery
- For power consumption, see specification table in Chapter 1.7 of this document

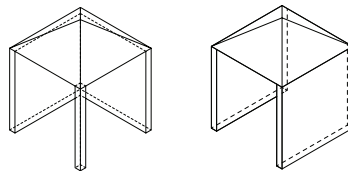
Important: Battery voltage must be more than 12 VDC for the appliance to operate as intended. Do not use the 240 VAC charger while the battery is connected to the appliance, as this will damage the circuit board. Only use the charger provided with the battery.

Partial enclosures

This appliance shall only be used in an above-ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

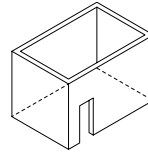
Any enclosure in which the appliance is used shall comply with one of the following:

Within a partial enclosure that includes an overhead cover and no more than two walls.



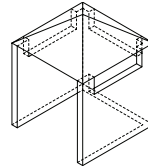
2.2 Preinstallation

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover

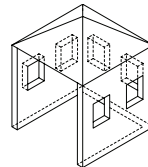


Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply—

- (i) at least 25% of the total wall area is completely open; and
- (ii) at least 30% of the remaining wall area is open and unrestricted.



In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.



If the appliance is located in a commercial catering situation, ensure that the installation meets all relevant standards and requirements.

2.3 Installation



Caution:

1. The appliance must be installed by a licensed gasfitter or suitably qualified person
2. The appliance must be fixed into a fully enclosed structure to prevent accidental contact with the hot underside of the appliance. Where the underside is not fully enclosed, you must use a Christie Open Bench Installation Kit or similar enclosure to prevent possible injury
3. Any variation from the original Product Specification, including the use of different components, may result in injury and will void the Safety Certification and Product Warranty

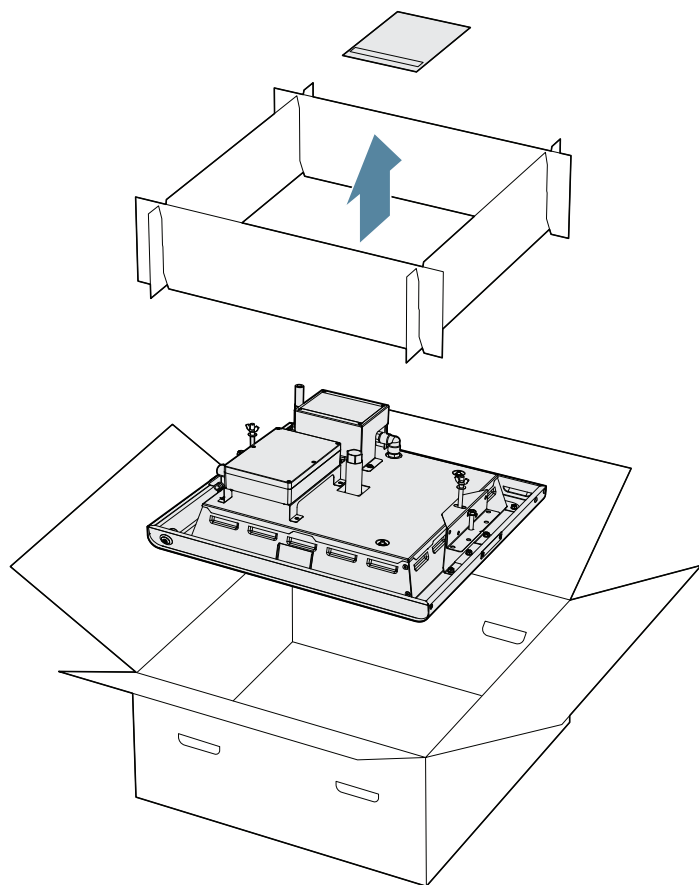
2.3 Installation

STEP 1

Review section 1.10 Boxed contents, and check that all listed parts are present. *Contact Christie immediately if there any discrepancies.*

Open the box and remove cardboard packers to reveal the underside of the appliance.

FIG. 9



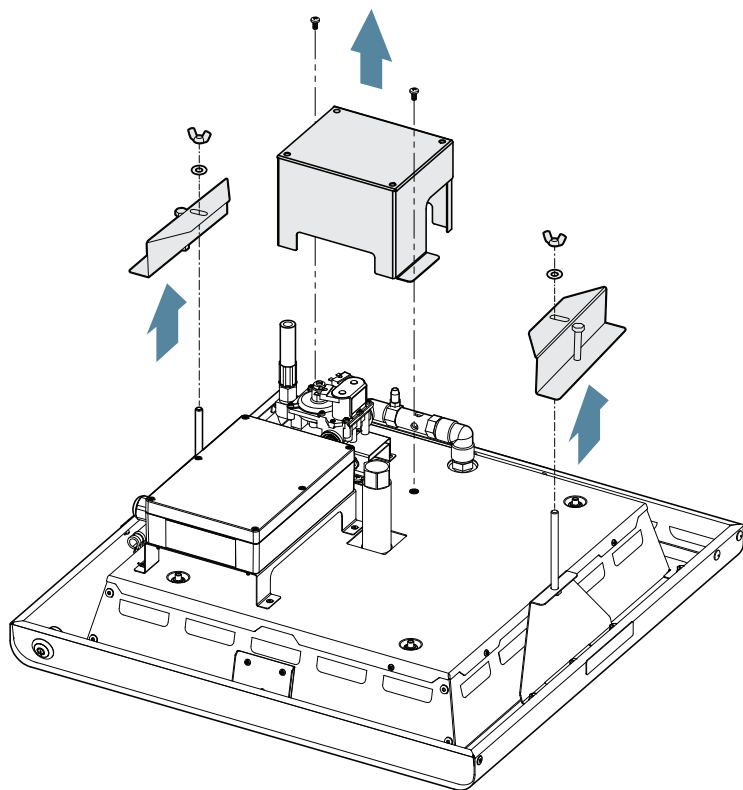
2.3 Installation

STEP 2

Remove the wing nuts and washers on the 8mm hold down brackets then remove the anti-rotation brackets. Using a Phillips head screwdriver, remove the 2 x M5 screws and remove the gas valve cover.

Note: The information on the Appliance Data Plate will be required to commission the appliance.

FIG. 10



2.3 Installation

STEP 3

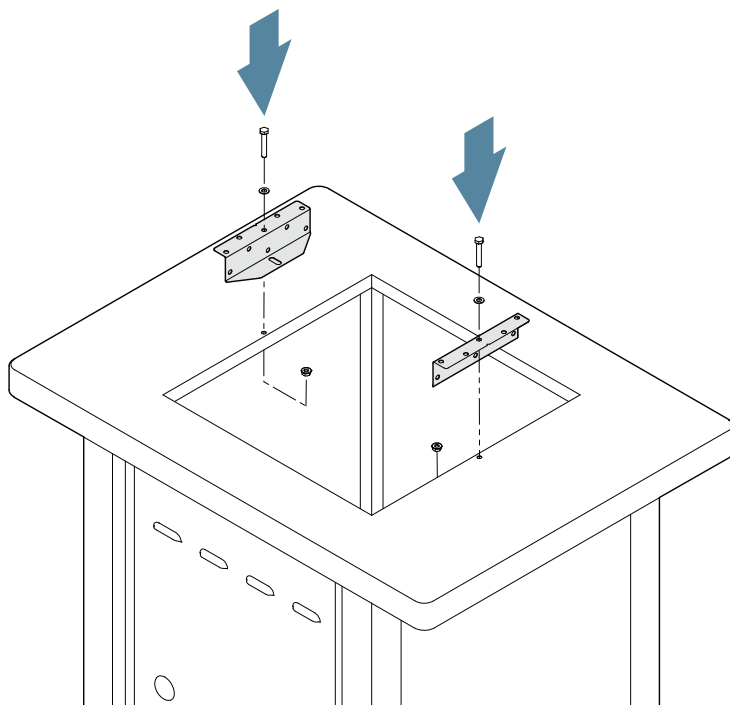
Insert the washer over the 8 mm bolt. Insert the bolt through the round hole in the anti-rotation bracket and into the hole on the benchtop. Secure the 8 mm nut with two 13 mm spanners, using one to turn the nut and the other to prevent the bolt from turning. Tighten until the bracket cannot move. Repeat this process on the other side.

Built-in and custom cabinets:

If the 8mm bolts suit the benchtop material, fix the brackets by aligning the centre notch on the anti-rotation bracket with the midpoint of the 495 mm cut out in the benchtop (Centrepont 247.5 mm). Mark this point, drill a 10 mm diameter hole on each side, and secure as per the steps above.

Alternatively, use fixings appropriate for the benchtop material and thickness to secure the brackets using the pre-drilled holes.

FIG. 11

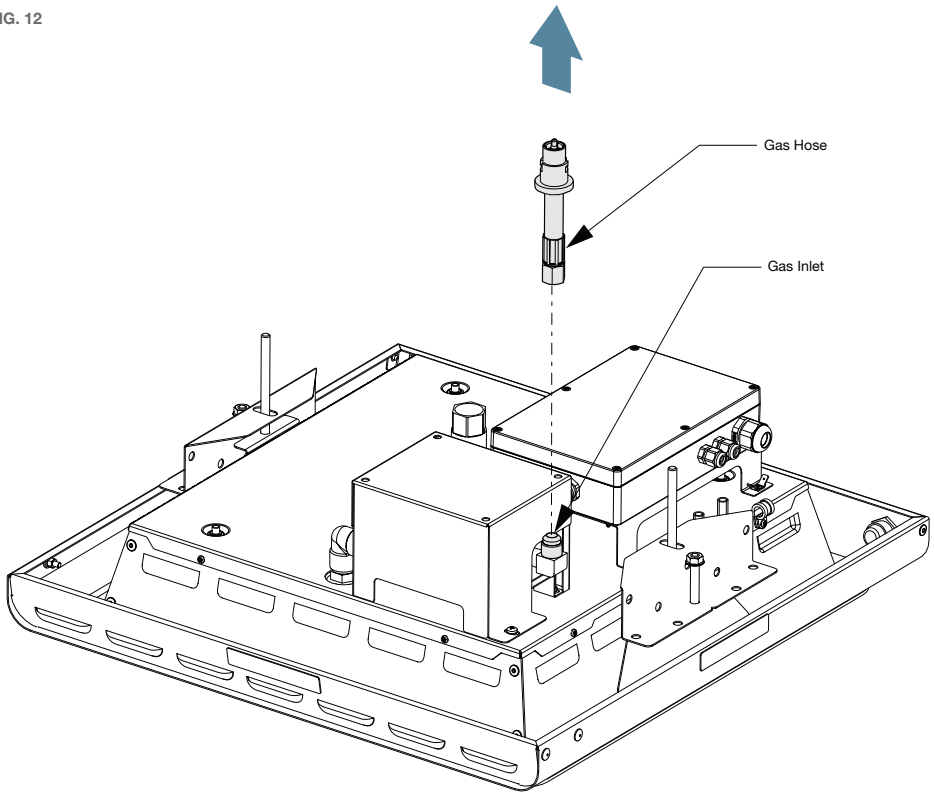


2.3 Installation

STEP 4

Remove the gas hose from the envelope and attach it to the gas inlet fitting. Screw the hose on by hand, then tighten the nut with an adjustable spanner to create a gas-tight seal.

FIG. 12



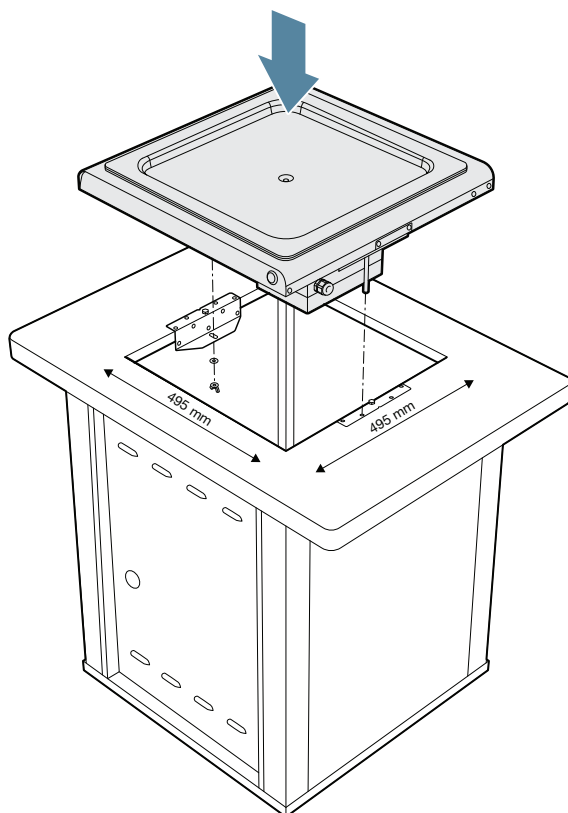
2.3 Installation



STEP 5

Using two people, lift the appliance out of the container and turn over, so that the cooking surface faces upwards, over the cut out in the bench. Drop the power cord and gas hose into the cut-out hole then lower the appliance, ensuring that the bayonet fitting is not contaminated. Ensure the 8mm threaded bolts align with the slotted holes in the anti-rotation brackets. Install the washers and wing nuts, but do not tighten completely.

FIG. 13



2.3 Installation

STEP 6

Ensure the appliance aligns with the edges of the benchtop. Tighten the wing nuts so that the appliance does not move at all.



STEP 7

- Connect the floor socket to the gas supply as per AS/NZS5601 or local regulations and connect the bayonet to the floor socket. Test the installation for gas leaks
- When using bottled gas, connect the appliance and bottle using proprietary fittings and pipes as per AS/NZS5601
- Connect the 1000 mm black power supply cord to the nylon one-way terminal on the 240VAC to 12VDC transformer and turn on the power. The appliance must deliver an audible beep on connection to the electrical circuit
- When using a battery, ensure it is fully charged before connecting it to the appliance. An extension lead is included to connect the 1000 mm black power supply cord to the battery
- Position the battery under the appliance behind the waste container, or in free space within the cabinet. Do not store it in the same compartment as the gas bottle
- To avoid contamination with waste fats and oils, ensure that the leads and connections are secured neatly and do not run underneath the drain tube

Important: An audible beep must be heard upon connecting to the electrical circuit. If you do not hear an audible beep, please check the troubleshooting guide in this manual.

Note: Do not use the 240VAC charger while the battery is connected to the appliance.

2.3 Installation

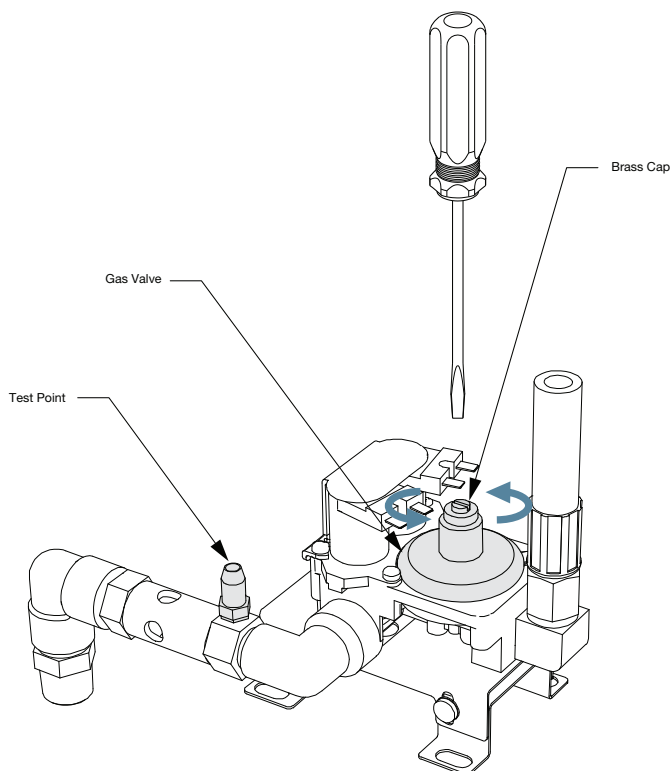


STEP 8

Commissioning

- To access the pressure adjusting screw in the gas valve, locate the gas valve and then remove the brass screw cap with a large flat-bladed screwdriver
- Loosen the test point screw on the injector with a small flat-blade screwdriver and attach a digital manometer to the test point
- Adjust the pressure as per the Appliance Data Plate

FIG. 14



2.3 Installation

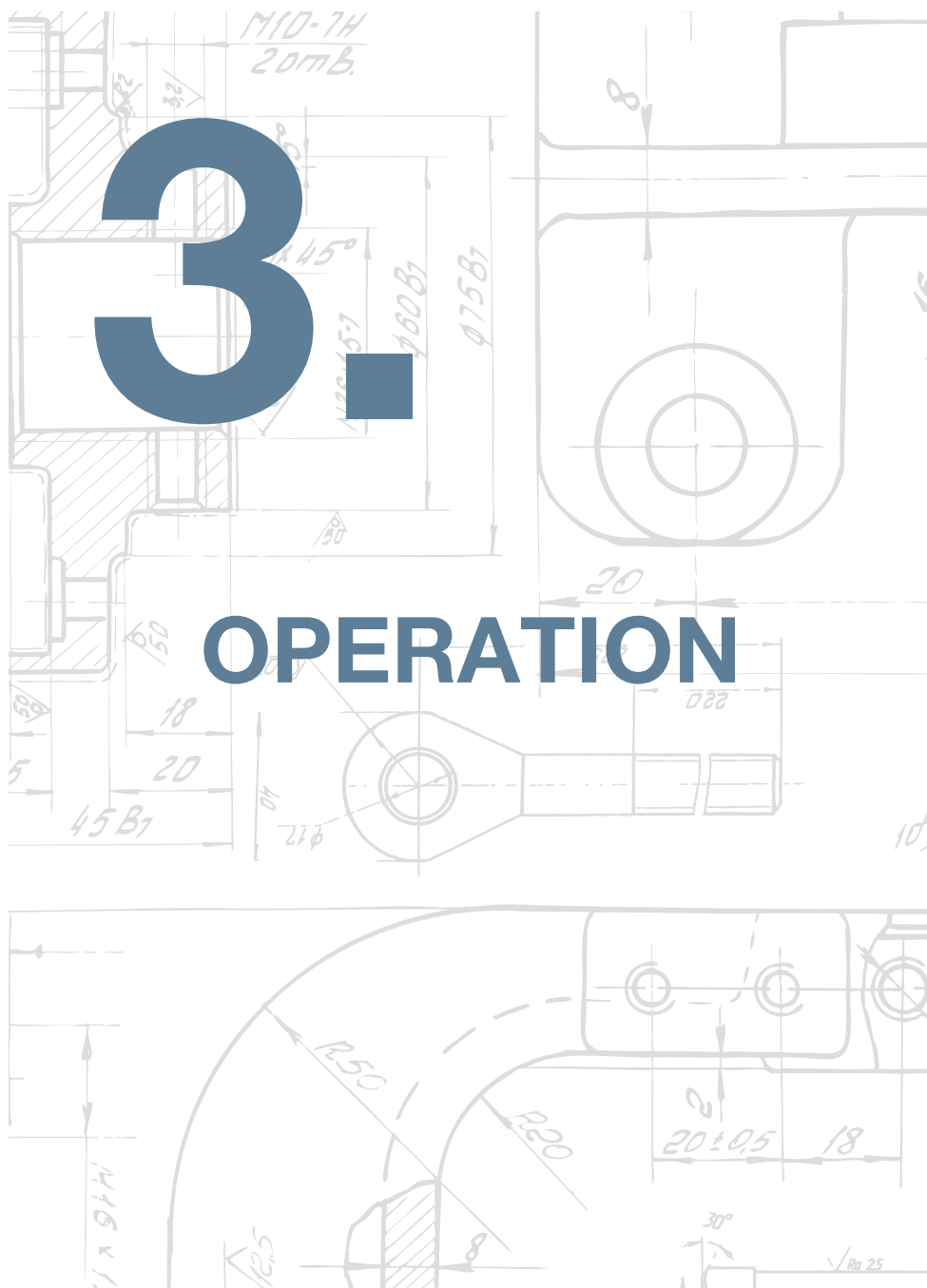
STEP 8 (continued)

- Press the START/STOP button for 6 seconds to turn the appliance on and note the gas pressure. Adjust the pressure upwards by turning the adjustment screw clockwise, or adjust the pressure downwards by turning the adjustment screw counter-clockwise. Turn the appliance off by pressing the START/STOP button for 3 seconds
- Replace the brass screw cap on the gas valve
- Remove the manometer and tighten the test point screw. Restart the unit and test for gas leaks on the test point
- Using a Phillips head screwdriver, replace the gas cover by reinstalling the 2 x M5 screws
- Press the START/STOP button for 6 seconds and run a full preheat and cooking cycle, which takes approximately 25 minutes. To ensure correct operation see Chapter 3 of this manual. This test should be conducted with the access door closed, to ensure sufficient ventilation

Important: Faults caused by incorrect gas pressure may damage the appliance and will void any associated warranty claim.

3.

OPERATION



The CC2 Cooktop functions automatically without further operator input after the initial start.

1. To commence operation, press and hold the START/STOP button for at least 6 seconds
2. The appliance will enter a preheat/sterilisation mode, indicated by an audible beep and a red flashing START/STOP button. The button will flash faster as the appliance heats up
3. Upon successful completion of the sterilisation cycle and achieving the target temperature (3-7 minutes, depending on the ambient temperature) the appliance will enter Cooking Mode, and the 20-minute cooking cycle will commence
4. When the Cooking Mode commences, you will hear an audible beep and the START/STOP button will change from fast flashing red to a static green light. During Cooking Mode, the gas burner will automatically turn on and off to maintain the target cooking temperature
5. The appliance can be switched off manually at any point during operation by pressing and holding the START/STOP button for 3 seconds



Do not place articles on or against this appliance.
WARNING: do not place objects on or against this appliance.

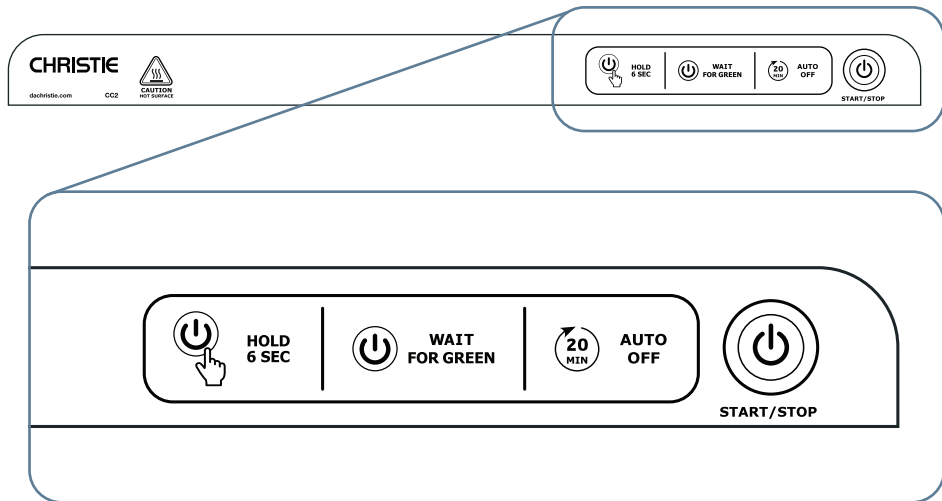
Warning: This appliance must only be serviced by a licensed gas fitter or another suitably qualified person. Do not modify any part of the appliance.

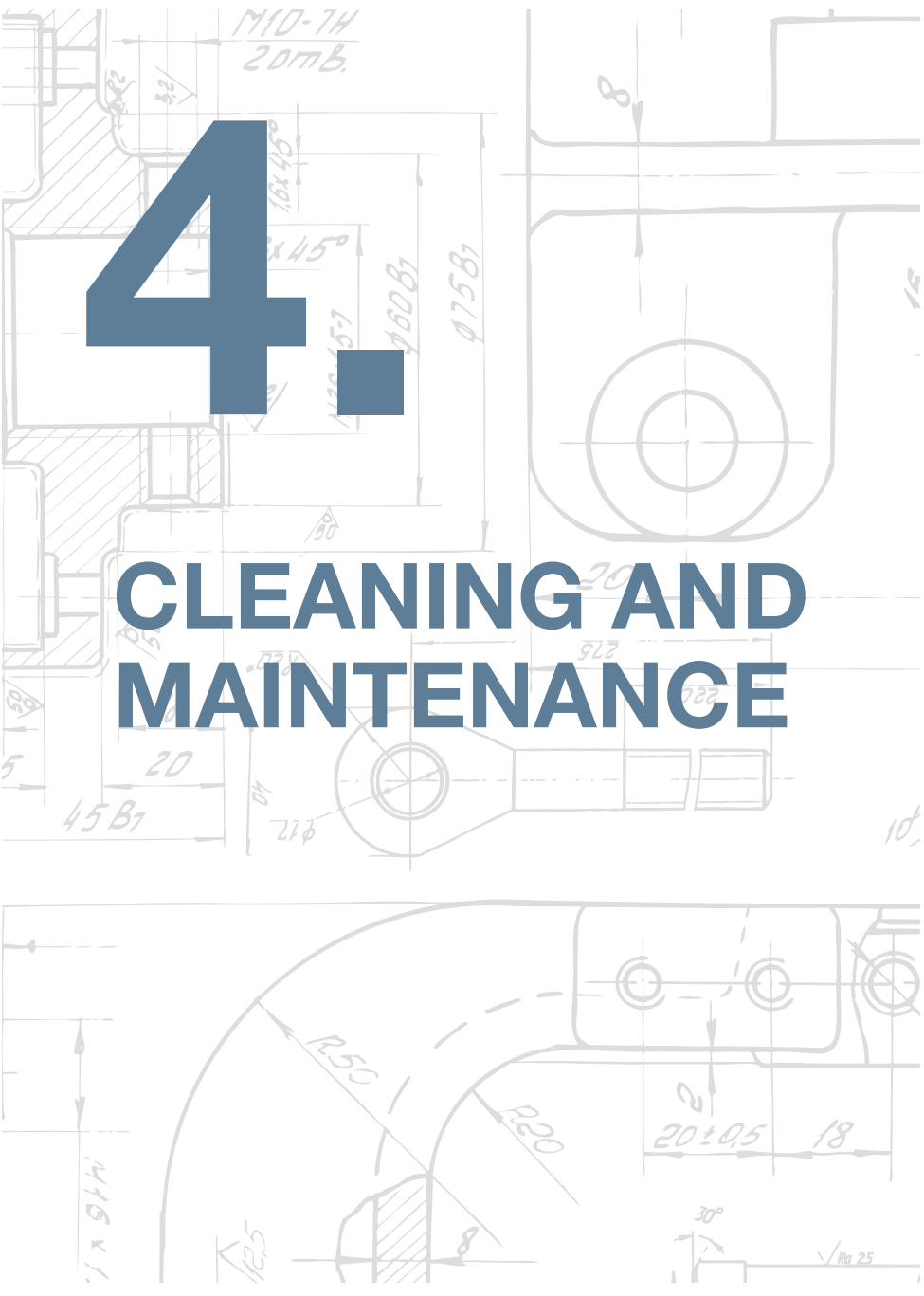
Interrupting the power supply will cause the appliance to shut down and disrupt all device operations.

Important: If a green/red light flashes on the START/STOP button, the appliance has entered the diagnostic mode and may require servicing. See Chapter 7 in this manual for troubleshooting information.

Note: Installing a barbecue hood does not impact the operation of the cooktop. The appliance can be operated with the hood in the open or closed position.

FIG. 15





4.

CLEANING AND MAINTENANCE



WARNING: Do not use corrosive cleaning products on this appliance. Use only non-toxic products with a neutral pH between 6 and 9.

Corrosive (acidic or alkaline) cleaners may leave a toxic residue on the cooking surface, damage the electronic circuitry, components, or fascia labels, and void the Product Warranty. They may also drastically reduce the life expectancy of the appliance.

4.1 Safety considerations

- Gloves should be worn to protect against heat and skin irritation
- Wear safety glasses
- Beware of hot steam if using heat when cleaning
- Be aware that the hotplate may be hot
- Follow Material Safety Data Sheet (MSDS) and Safe Work guidelines

4.2 Environmental considerations

Your local or national Environmental Protection authority should be contacted for advice on how to safely dispose of fats and oils.

4.3 Cleaning the cooktop



Note: Pressure washers may lead to ingress of water into sensitive components and reduce the expected working life of the appliance.

1. Scrape excess food residue from hotplate
2. Turn appliance on and allow to heat for approximately 6 minutes
3. Pour cold water and cleaning product onto the hotplate, avoiding any vents around the edge of the cooktop
4. While avoiding direct contact with any steam, wash the hotplate. Use a spatula to remove stubborn residue
5. After the hotplate has cooled down, remove burnt-on residue using a 'Scotch Brite' or similar stainless-steel pot scourer. Do not use a mild steel scourer, as this will contaminate the stainless-steel hotplate and cause rust. A battery powered sander fitted with an industrial scourer pad may also be used
6. Rinse the hotplate with water or wipe with a clean cloth or paper towel

Note: If using the Christie pH neutral or other enzyme-based cleaners, no heat is required. Skip steps 2 and 3.

4.4 Cleaning waste containers

Waste containers must be emptied on a regular basis. Do not allow the waste container to overflow into the interior of the barbecue cabinet. All fat, grease and oil should be disposed of in accordance with local regulations. Do not dispose of it on the ground, as this will create a health hazard.

Grease trap

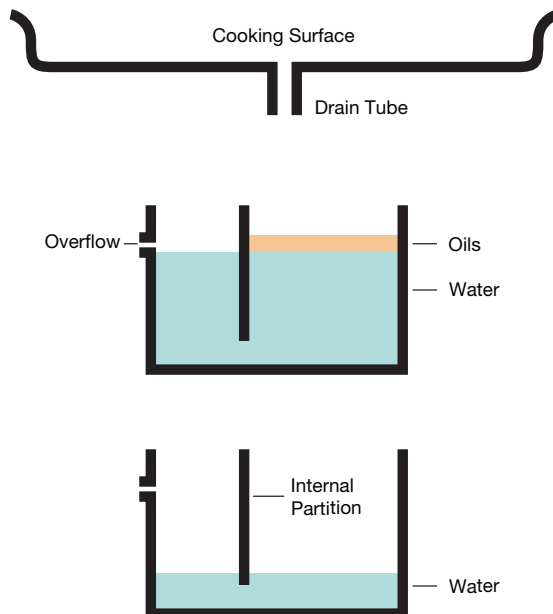
A Grease trap is recommended for use in locations where the barbecue grill plate is exposed to rain, sprinklers, or other sources of significant water ingress.

The grease trap separates oils from water. It prevents oil from overflowing the container due to excessive water ingress.

Oils float on top of the water, which allows water to flow under the internal partition in the trap and drain off via the overflow mechanism. Cooking oils remain behind in the larger chamber, for collection and appropriate disposal.

Without an internal partition and overflow mechanism, the container will progressively fill with water and oil. When it overflows, the spilled oils may cause cleaning and hygiene problems inside the barbecue cabinet.

FIG. 16



4.4 Cleaning waste containers

1. Before use, fill the grease trap with water to approximately 50 mm above the bottom of the internal partition to ensure that fat, grease and oil will be separated from water
2. Place grease trap inside barbecue cabinet, underneath the grill plate. Align so that the main chamber of the grease trap is directly under the drain tube
3. When emptying, skim the layer of oils and fats off the water. Place the fat in a suitable receptacle and dispose of it in accordance with local regulations. Dispose of the remaining contaminated water into a sewerage or other approved disposal system
4. Clean and wash the grease trap with a mild detergent or pH-neutral, biodegradable degreaser, before replacing it inside barbecue surround. A high-pressure cleaner or steam cleaner may also be used. Extra grease traps can be ordered from Christie, to exchange and clean grease traps thoroughly off site

Waste container

Our optional waste container is suitable for locations where grill plates are not subject to water ingress. Water ingress can be prevented by providing shelter over the barbecues or fitting a Christie barbecue hood to the cooktop.

We sell each waste container with a starter pack of 25 bags. Replacement bags are available for purchase in packs of 100.

1. The waste container consists of a metal box and a specially designed heavy-duty plastic bag. The bag is large enough and high enough to be folded over the outside of the container
2. To prevent hot waste oil from damaging the bag, pour approximately 20 mm of water into the bag before first use. To empty, lift the bag out of the waste container and place into a suitable vessel for disposal. Dispose of the collected oils by following local regulations

4.5 General cleaning

To ensure the lasting safety, reliability, and energy efficiency of your Christie barbecue, we recommend that it be serviced and inspected at least every 12 months. The Servicing Procedure is detailed in our Technical Service Manual, available upon request from Christie.

1. Spray the benchtop with a mild detergent or pH-neutral, bio-degradable degreaser
2. Rinse with water, or wipe with a clean cloth or paper towel. Do not direct a jet of water directly into the vent around the edge of the hotplate
3. Rinse the exterior of the barbecue surround with water, taking care not to direct water directly into any vents. If the exterior is contaminated with fat or oil, spray it with a mild detergent or pH-neutral, bio-degradable degreaser and rinse. Use a soft brush to clean porous surfaces
4. Regularly sweep and wash down pathways around the barbecue. If contaminated with fat or oil, spray with a mild detergent or pH-neutral bio-degradable degreaser and rinse

Note: Stainless steel is a low maintenance material that does require regular cleaning, especially in corrosive environments up to one kilometre from marine waters and up to five kilometres from a surf beach.

Lack of maintenance may result in surface discoloration or “tea staining”, caused by superficial corrosion. Since barbecues are cleaned frequently, tea staining generally does not occur. When it does, prompt removal - preferably within 30 days - is recommended. Staining should be removed using a “Scotch Brite” or similar non-steel household scourer to lightly polish the surface. Staining should occur less frequently after each removal.

The most effective way to prevent tea staining is to ensure that any asset maintenance schedule includes washing and rinsing of the entire barbecue. Regular washing of stainless will remove deposits that can cause superficial corrosion, including sea salt and airborne chemicals. Application of oils or waxes will temporarily restrict chloride access to the stainless steel, but these tend to attract and trap airborne pollutants and dull the stainless surface.

4.6 Service and maintenance



WARNING: This appliance must only be serviced by a licensed gasfitter or suitably qualified person. Do not modify any part of the appliance.

Servicing schedule

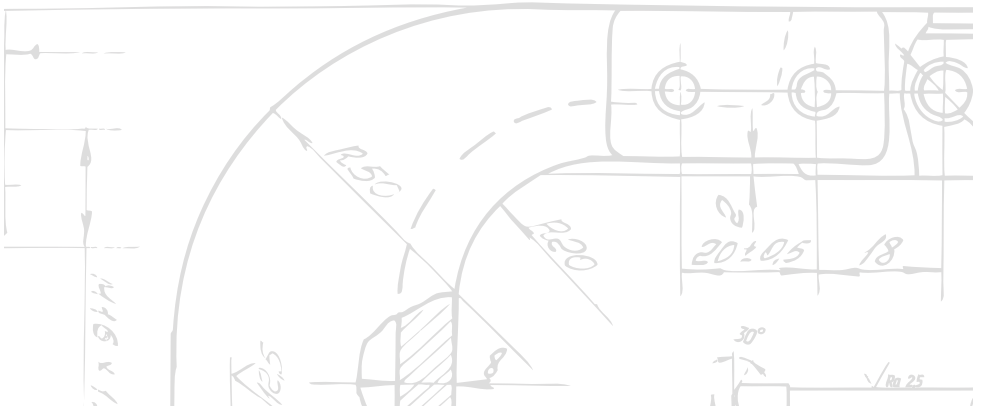
The appliance should be checked and serviced by an authorised service person at least every year to ensure the appliance remains in a safe operating condition.

Maintenance and service item	Frequency	
	Every Six Months	(By Authorised) Every Year
Inspect the appliance for physical damage	✓	
Check the operation of the STOP/START button	✓	
Check that the instruction and hot surface labels are visible	✓	
Check that the hotplate exhaust ventilation is not obstructed	✓	
Inspect all gas and wiring connections	✓	
Test the gas connections for leaks	✓	
Inspect the gas cylinder test due date status	✓	
Check the cooking surface temperature using a surface probe (230o Celcius – 270o Celcius)	✓	
Check gas supply hose(s) and fittings for cracks and leaks	✓	
Clean and inspect burner and electrode assembly		✓
Clean and inspect injectors		✓
Check the ignition control system		✓

See Chapter 6 of this manual for troubleshooting information.

5.

FREQUENTLY ASKED QUESTIONS



How do I turn the cooktop on and off?

Press and hold the START/STOP button for 6 seconds to turn on the appliance. Press and hold for 3 seconds at any time to turn it off.

Why do I have to hold the button for six seconds?

This safety feature prevents the unit from being turned on casually or accidentally.

The barbecue is hot, why is the light still flashing red?

A flashing red light indicates the appliance is preheating and sterilising the cooking surface. The faster it flashes, the closer it is to the cooking temperature.

How long do I have to wait before placing food on the plate for cooking?

You can start cooking when the START/STOP button light turns green, usually after 3-7 minutes. This period may be shorter if the unit is still hot from recent use.

How long is the cooking cycle?

The pre-set cooking time begins when the target temperature is reached, and the START/STOP light turns green. The appliance will turn off automatically after approximately 20 minutes. You can stop the cooking cycle sooner by pressing and holding the START/STOP button for at least 3 seconds.

The light is flashing, but it's not getting hot?

If the START/STOP button flashes green and red, an error has occurred, and the appliance has entered diagnostics mode. Consult the Trouble Shooting section in this manual to identify and resolve the error, or contact Christie Support on +61 3 9708 2999. Please provide the unit serial number for prompt assistance.

The cooktop is not working and is still under warranty. What should I do?

Contact Christie Support on +61 3 9708 2999 and quote the appliance serial number. Do not commence warranty repairs without prior authorisation from Christie.

Where can I find the cooktop's serial number?

The serial number is on the control box, on the underside of the appliance.

How do I access the underside of the cooktop?**Caution: For authorised personnel only**

If the cooktop is in a Christie cabinet, you will require a key to unlock the cabinet door. Christie supplies keys for each cabinet purchased. Some clients may install their locks with associated keys.

What is the gas consumption?

LPG 16.0MJ/h

Natural 15.8MJ/h

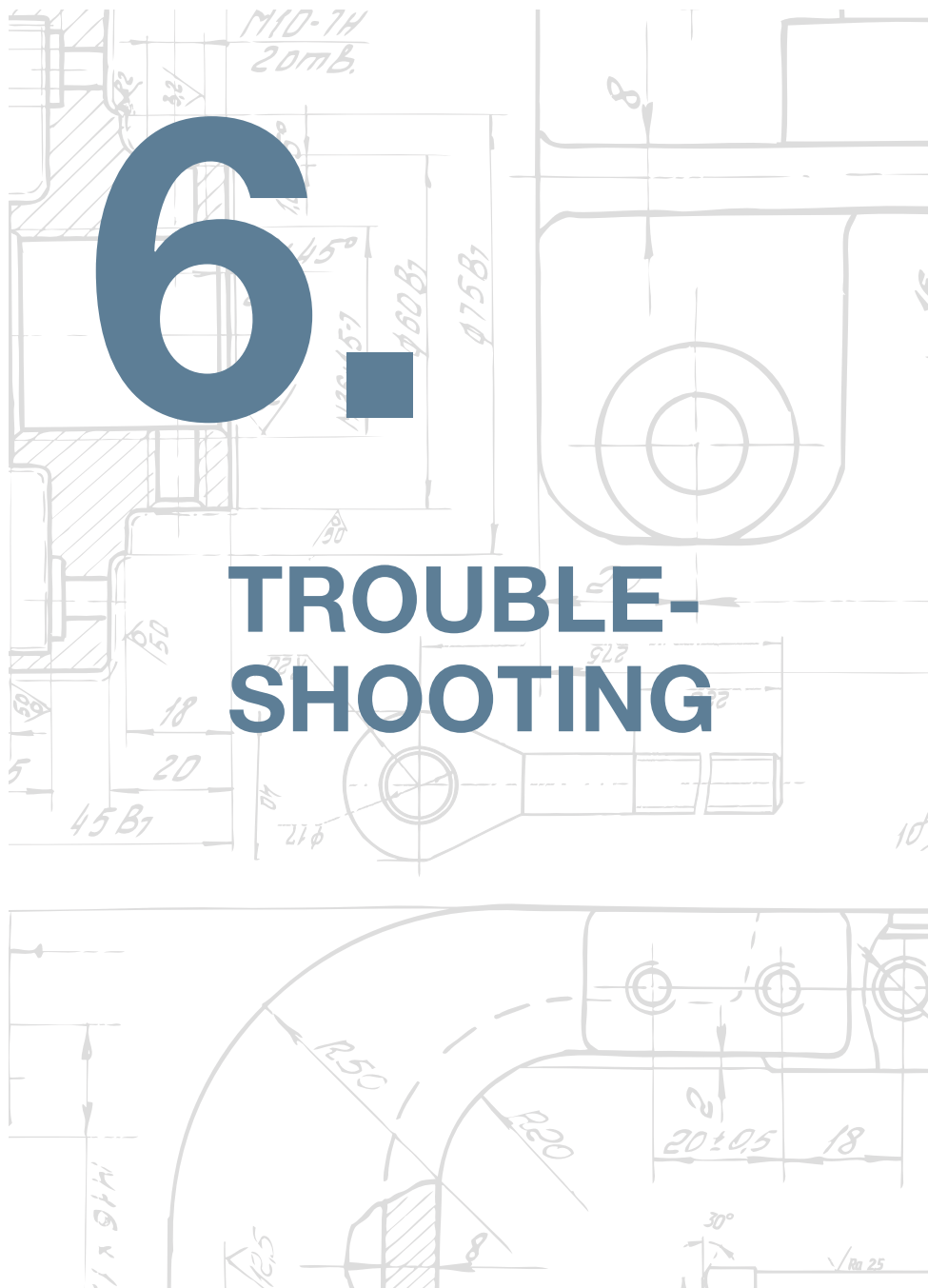
ULPG 11.5MJ/h

How do I clean it?

Follow the instructions in Chapter 4 of this manual, or visit our website at dachristie.com.

6.

TROUBLE- SHOOTING





WARNING: This appliance must only be serviced by a licensed gas fitter or suitably qualified person. Do not modify any part of the appliance.

The appliance does not respond when pressing the start button.

1. Check that the button has been depressed for at least 6 seconds
2. Open the access door under the appliance and confirm that power is available. For battery-powered units, measure the voltage with a good quality digital voltmeter. If the voltage is below 12.4 V DC under load, the battery is flat and needs recharging or replacement

The appliance turns on but does not ignite.

1. Contact a licensed gasfitter or suitably qualified person to check that there is gas supply available, and it is set to the correct operating pressure
2. If this is a built-in or non-Christie cabinet, contact a licensed gasfitter or suitably qualified person to ensure the structure has appropriate ventilation

If the fault persists, contact Christie customer support or your local technician for assistance, providing details of the fault and the appliance serial number. The CC2 cooktop barbecue has an automatic diagnostic system indicated by green/red flashing of the START/STOP button.

6.1 Diagnostic codes

Flashing green and red START/STOP button means an error has occurred and the appliance has entered diagnostics mode. The flashing sequence indicates a particular Fault Code, confirmed by a seven-second interval and audible “pip” sound. The Fault Code sequence repeats after a 15-second interval.

Troubleshooting chart Fault Code summary:

- Fault Code 1 will remain active until the power supply is turned off. You will not be able to operate the appliance on again until the fault is resolved
- Fault Code 2, 3 and 4 will remain active. Although it is possible to restart the appliance in this mode, it will re-enter fault mode until the fault is resolved
- Fault Code 5 will result in a 5-minute lockout. You may restart the appliance, but the fault will continue to flash on the START/STOP button
- Fault Code 6 appears if the push button has been stuck in the “on” position for five minutes or more. It will remain active until the power supply is turned off or the fault is repaired
- A constant audible “pip” sound with no flashing lights indicates a low voltage supply

Troubleshooting Chart

TABLE 2

1 Flash code	Faulty temperature sensor	Replace Thermistor. Contact Christie or your local technician
	Damaged connector	Replace Control Board. Contact Christie or your local technician
2 Flash code	Faulty temperature sensor lead	Replace Thermistor. Contact Christie or your local technician
	Lead not secure in the connector or disconnected from control board	Contact Christie or your local technician
3 Flash code	Not heating or food has been placed on the hotplate before reaching temperature	Remove food and attempt to start the appliance again. Wait for the cooking cycle to commence before placing food on the hotplate. Contact Christie or your local technician
4 Flash code	Not heating	Contact Christie or your local technician
5 Flash code	Maximum of three ignition attempts exceeded due to wind or environmental conditions	Wait 5 minutes and attempt to start the appliance again. Contact Christie or your local technician
	Maximum of three ignition attempts exceeded due to water in the gas burner	Wait for the water to evaporate and attempt to restart the appliance. Contact Christie or your local technician
	Maximum of three ignition attempts exceeded due to high, low, or no gas pressure	Check the gas supply and pressure. Contact Christie or your local technician
6 Flash code	The START/STOP button has been stuck in the on position for more than 5 minutes	Check the switch and replace if necessary. Contact Christie or your local technician

A CC2 Gas Technical Service Manual is available from Christie upon request, for use by suitably qualified persons only. This manual contains detailed information on how to service and repair the appliance.

7

OPTIONS AND ACCESSORIES

Christie offers a range of options and accessories. Contact us on +61 3 9708 2999 or visit our website at <https://dachristie.com/barbecues/cooktops/>

CLEANING KIT

1 x handle, 1 x 500ml pH neutral cleaning concentrate, 6 x medium grain buffing pads.

CC2 BARBECUE HOOD

Improves cooking versatility and efficiency, and protects the hotplate from dirt when not in use. Not recommended for unsupervised areas.

GREASE TRAP

For barbecues exposed to rain and water.

WASTE CONTAINER

For barbecues that are not exposed to excessive rain or sprinkler water e.g. that are sheltered.

REPLACEMENT WASTE CONTAINER LINERS

Disposable liners for waste containers.

TIME CLOCK

Prevents after hours operation. Barbecues with a timer allow you to manually set the hours of operation.

COOKTOP OPERATIONS COUNTER

Automatically records completed cooking cycles with an easy-to-install Counter.

OPEN BENCH INSTALLATION KITS

Safely enclose the underside of the cooktop to prevent accidental injury.

ADDITIONAL ACCESS DOORS

Better facilitate maintenance and cleaning.

HOT WATER SERVICES

2.4kW, 25 litre under-bench hot water service produces hot water for use with a sink.

DRAIN TUBE EXTENSION KIT

Extends the length of the drain tube in the centre of the hotplate with a removable 150 mm long tube extension and clamp.

The background of the page is a technical drawing of a mechanical part, likely a pump or valve assembly. It includes various views: a top view showing a circular flange with a central hole and a smaller hole, a side view showing the profile of the part with a curved top, and a cross-sectional view showing internal features. Dimensions are given in millimeters (mm) and degrees. Key dimensions include: 140-144, 20mm, 45°, 120-157, 160B7, 75B7, 12.5, 18, 20±0.5, 30°, and Rn 25. The drawing is rendered in a light gray color.

8

WARRANTY
CERTIFICATE

Christie acknowledges that nothing in this warranty shall be interpreted as excluding or restricting certain statutory guarantees and warranties that cannot be excluded under the Australian Consumer Law and shall be read subject to the provisions of the Competition and Consumer Act 2010 (Cth) **(Statutory Guarantees)**.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. For non-major failures, Christie reserves all of its options.

This warranty is in addition to and not in substitution to any applicable Statutory Guarantees.

Christie warrants that the products manufactured by it are of merchantable quality. The warranty is not transferable and applies only to the original Purchaser. It does not cover faults which arise from negligent use or accident or misuse or damage or normal wear and tear or the use of the product for any purpose not intended by Christie.

To the extent permitted by law, the Company's obligations to the Purchaser in respect of a warranty claim, will at the Company's option, be limited to:

- (a) the repair or replacement of the product;
- (b) paying for the cost of repair or replacement of the product; or
- (c) the supply of an equivalent product of a similar quality, grade and composition.

The duration of the warranty is: ten years for cabinets, two years for options and appliances, and one year for spare parts, from date of dispatch to the Original Purchaser.

After the original warranty coverage has expired, any repair and/or replacement parts will carry a one-year warranty. No labour coverage is included with any repair and/or replacement part.

This warranty does not apply to any of Christie's products which are modified in any way by any person other than a person authorised by Christie, including, but not restricted to, products tampered with, altered, modified, repaired, or not installed in accordance with Christie's published installation instructions.

Christie accepts no responsibility for repairs made other than by Christie or its accredited agent. Items used in the manufacture of Christie's products and items not of Christie's manufacture are sold subject to the warranty given by the manufacturer of those goods.

Warranty service may be obtained by contacting Christie via their website at www.dachristie.com, by telephone on +61 3 9708 2999, or at 5 Lakewood Boulevard, Carrum Downs VIC 3201. The freight to Christie will be at the Purchaser's expense, but return freight will be at Christie's expense.

WARRANTY CLAIM PROCEDURE

- 1. Warranty service may be obtained by contacting the Company
- 2. Any claim for warranty must be accompanied by appropriate documentation that provides proof of purchase, details of the alleged defect and serial number
- 3. The freight to the Company will be at the purchaser's expense but return freight will be at the Company's expense
- 4. If the Company finds no defect in the product, then the purchaser must pay the Company's usual charges for service work, testing or rehandling
- 5. Repairs **MUST NOT** be carried out without prior approval of the Company. No responsibility will be accepted for repairs made without authorisation

Serial number	
Date of purchase	
Installed by	
Installation date	
Address/Location	

