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14 Die Düse kann je nach verwendetem Gas ausgetauscht werden.
15 Die Bohrung des Geräts ist aus hochwertigem Edelstahlblech
16 gefertigt.

- 17 Die Bohrung ist mit hochdichten Glasfasern abgerundet, so
18 dass es lange \eit warm bleibt.

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2.2 Basic Parameters

Name	Gas Style Range With One Burner
Model No.	GKK1
Power	10KW
Number of Burner	1
Dimension (mm)	500*500*510

2.3 Installation Requirements

The installation of equipment and conversion of gas must have the professionals to do in accordance with the regulations

Please keep the distance between the equipment and the wall about 10 cm. If the equipment must be installed on the wall, please ensure the wall is anti-fire.

The equipment should be installed at a well-ventilated place, and the exhaust fan should be installed so that the steam and the flue can be discharged out.

The equipment should be placed on a platform after the installation. Do not make the equipment inclined and do not move it when working.

Don't use the fuel gas that not meet the equipment and high voltage regulator (Low voltage regulator is only suit for this equipment.)

2.3 Gas Connection

It is recommended that one valve which can cut off the gas supply immediately be installed on the gas supply system before appliance.

Use suitable hose and regulator to connect with the appliance in accordance with the regulations in local authorities.

Use the appropriate gas and pressure based on the technical parameters in the instruction manual.

Please use soapy water to check the gas connection between gas hose and appliance to make sure no gas leakage occurred.

Attention: Light flame to check leakage is forbidden.

3. Maintenance

- In order to extend the life span, please clean the surface and oil box regularly. Attention, cleaning these places at normal temperature.
- If you leave the equipment for long time, clean the stainless steel surface using soaked cloth, then put it in ventilate place.
- Clean stainless steel surface with warm soap water everyday, then dry it completely. (never wash the equipment by high-handed gun directly)
- Do not use brush, scraper or the detergent which includes kernel or

cup (bleach, hydrochloric acid) to clean the stainless steel surface.

- Do not use corrosive material to clean the ground under the equipment.
- Do not change the ventilated space that the equipment working need.
- Make sure the equipment is put in ventilated place.
- Above 90% of the unit is made of metal (stainless steel, iron, aluminum, electroplate panel), so these material could be reused

4、 Using Instructions

Make sure the knob in closed state, press the anti-clockwise to “★” position; hold down the knob to fire the minimum burner, press the electronic igniter at the same time. Press down the knob for 20 seconds and check the burner burning or not from the rendering window. When you release the knob, the burner should be burn, if not, please do the operation above again until the burner gets to burn. If the equipment does not be used for a long time or is used for the first time, it is normal that it need a longer time to get burn (about 1-2 minutes).

When the burner gets burn, rotate the knob by anti-clockwise direction to “maximum” position (“▼▼” means maximum position) to ignite the main burner. When the main burner gets burn, the equipment is ready for working. (If you want the minimum fire, rotate the knob by clockwise direction to “minimum” position, “▼”

means minimum position.)

After using, please turn off the main burner: Rotate the knob from the maximum or minimum fire flame to position “★” to shut off the burner.

The way to close the burner: Rotate the knob from “★” to “●” .

When you do not use the appliance, please turn off the valve at once.

Because there is a gas pipe in the furnace, when you use the griddle for the first time, please take at least 3-5 minutes to release the internal gas.

Methods for release the gas: Make sure the knob in closed state, rotate the knob by anti-clockwise to “★” position; press the knob for about 3-5minutes.

Attention:

- Turn off the gas valve after cooking.
- Turn off the gas valve immediately and open the window and door if gas leak is happen.
- If any adjustment or repair needed, please contact your supplier and ask the professional repairman to do the adjustment and repair.
- Do not put or store any flammable and explosive gases, liquids or materials on or near the equipment.