

Gas Style Burner Instruction Manual GKK1



Thank you for choosing our products, before using of the equipment, please read the Instruction Manual carefully and operates strictly according to the instruction.

This series products is our latest product: its body is made of stainless steel, smooth appearance is designed as European style. It's easily to operate, energy saving and environmental protection.

1. General Attention

A. The product's installation, first time use and maintenance should be operated by professionals.

B. Please read the following instruction carefully and do the installation or repair strictly in accordance with the instruction.

C. Please keep this manual carefully for any future doubt .

D. When remove the outer packing you should ensure the integrity of the machine, if you have any questions, please do not use the machine, and promptly consult relevant experts.

E. Turning the gas switch off when you don't use the machine or the operator is absence in order to avoid danger.

F. Please ask the professionals to repair the equipment and use the original accessories, it may endanger the safety performance of the

machine if you don't follow the requirements.

G. The appliance can only apply to commercial use, rather than any other purposes in case of any dangers occurred.

H. Don't wash the equipment by water directly.

I. To ensure smooth surface, you should clean the stainless steel surface regularly to prevent oxidation and chemical actions destroy the equipment.

2、 Installation Instruction

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, please consult relevant professionals.

2.1 Technical Features

Structure:

- Better seal, do not leave any food residue.
- All surfaces are closed and sealed, and with no chance of leaking wastes
- High-pressure casting burner, it can stabilize the fire by itself.
- The nozzle can be replaced to satisfy the different gas used.

Bore of the appliance is made of high-quality stainless steel plate.

- And the bore is rounded with high-density glass fiber, so it keep warm for long time.
- Oven gate is made up of double-glass fiber and has a good

insulated capability. The surface of the gate is made of stainless steel.

➤High-quality iron oxidation burner

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.