

# INSTRUCTIONS MANUAL

**GAS WOK BURNER**



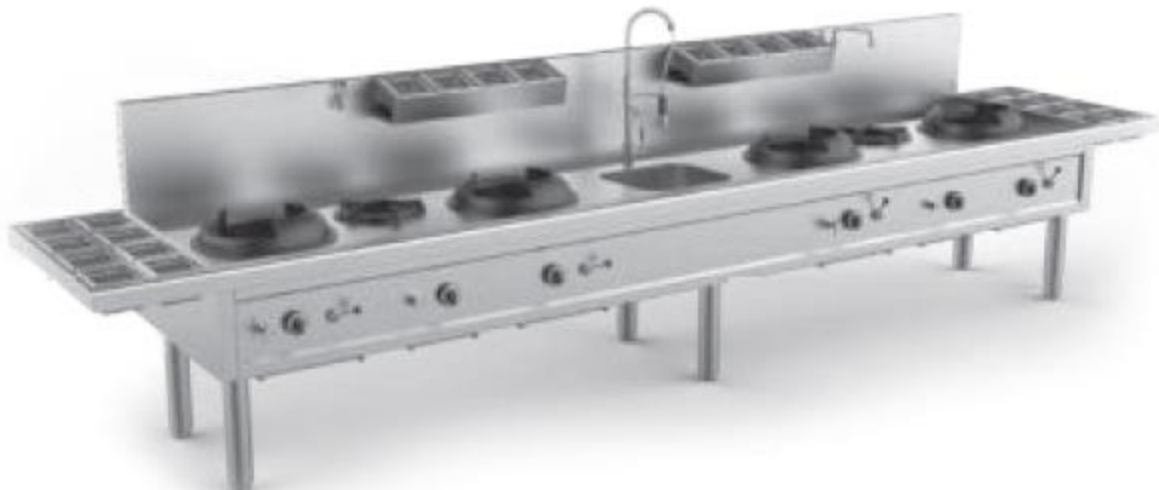
GAS WOK FORNUIS



WOK GASHERD



CUISINIÈRE WOK À GAZ





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## **WARNINGS**

- Read this handbook through carefully as it provides important information for a safe installation, use and maintenance.
- Keep this handbook in a safe place for future reference.
- Only professionally skilled personnel must install the appliance and, if required, convert it to receive a different type of gas.
- Any kind of flammable or ignitable solid or liquid such as alcohol and derivatives, petro-chemical products, wood-plastic materials, curtains, clothes, etc. should not be kept in the area of the device.
- This device must be installed in accordance with the current regulations and should only be used in a well-ventilated area.
- The instructions should be analysed before the installation and the usage of the device.
- The device is designed for professional usage and should only be used by trained personnel.
- It should not be interfered without the presence of the manufacturer or the authorized service.
- The device cannot be left uncontrolled as long as it is on.
- Food compatible gloves must be used to protect hands from the overheating.
- In case of fire or flame in the area where the device is, switch off the safety net which is located in the main circuit connection and then use the fire extinguisher. Water should absolutely not be used, otherwise the flame will sprawl faster.
- The installation and the maintenance should be carried out by the qualified staff authorized by the manufacturer. Serious danger for the user can be arise due to incorrect installations, maintenances or repairs, and the manufacturer cannot be held responsible.

**TECHNICAL**

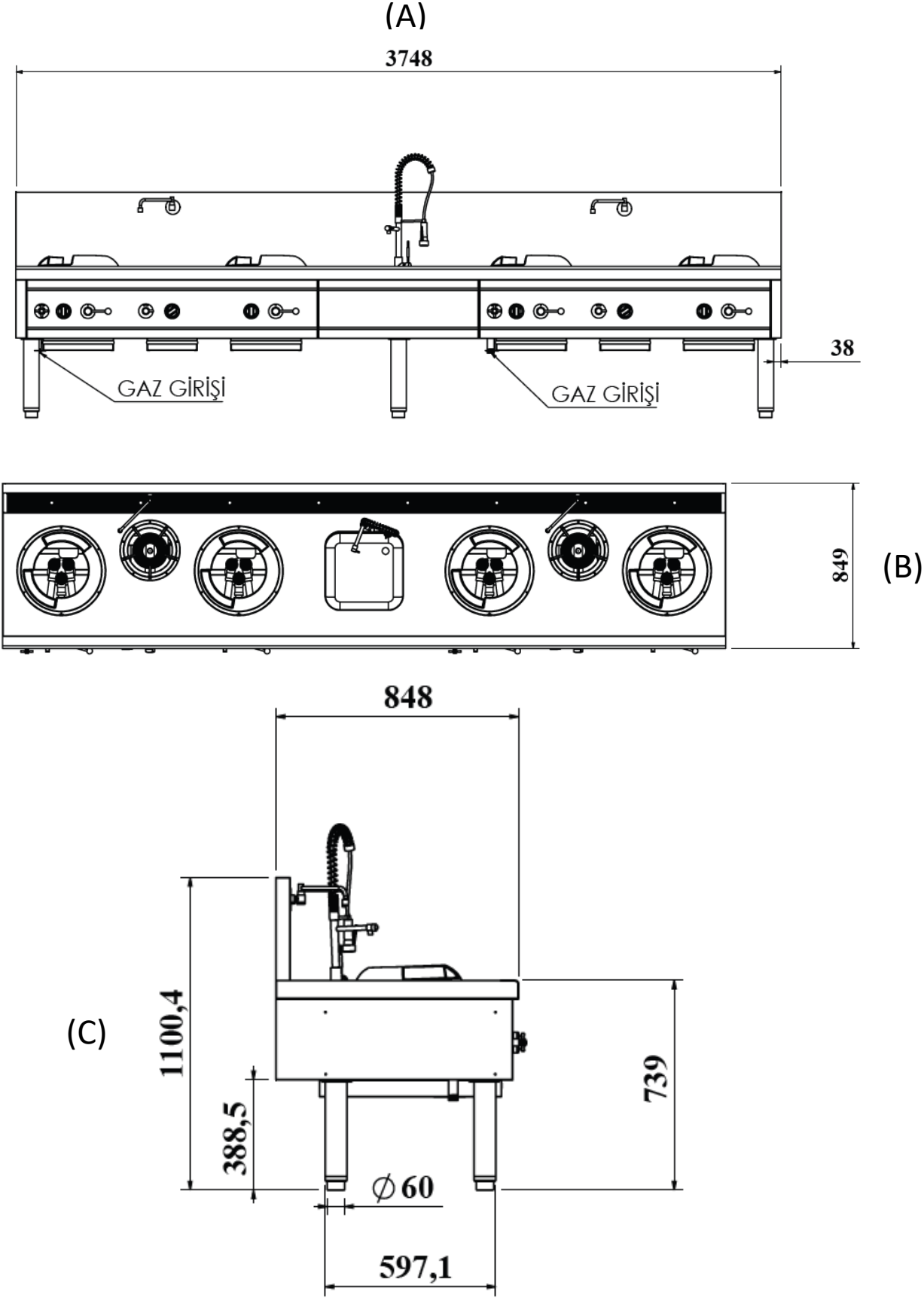
**TABLE.1 TECHNICAL SPECIFICATIONS**

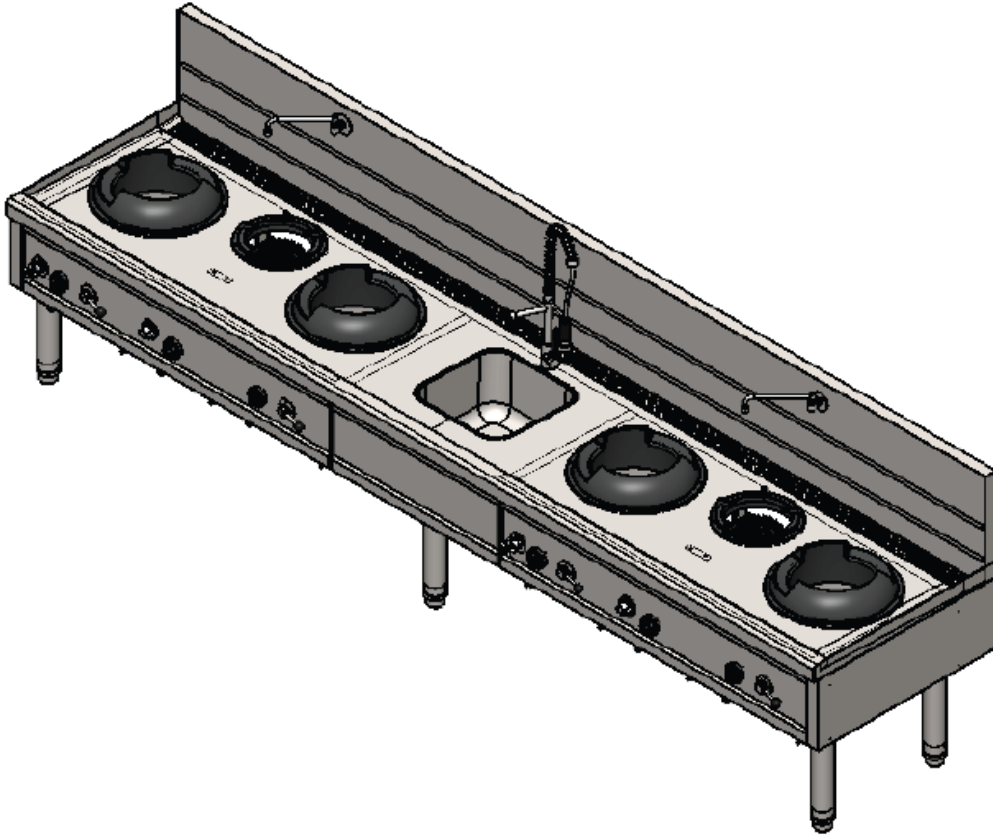
PRODUCT CODE			WHGS-2+1	WHGS-3+2					
DIMENSIONS (mm)	A	WIDTH	1530	2450					
	B	DEPTH	850	850					
	C	HEIGHT	1100	1100					
GAS CONNECTION		G-							
		G-							
GAS CONSUMPTION		G-							
		G-							
TOTAL HEAT CAPACITY ( $\sum Q_N$ )			64,2 kW	100,9 kW					

**TABLE.2 Gas Connection Pressure**

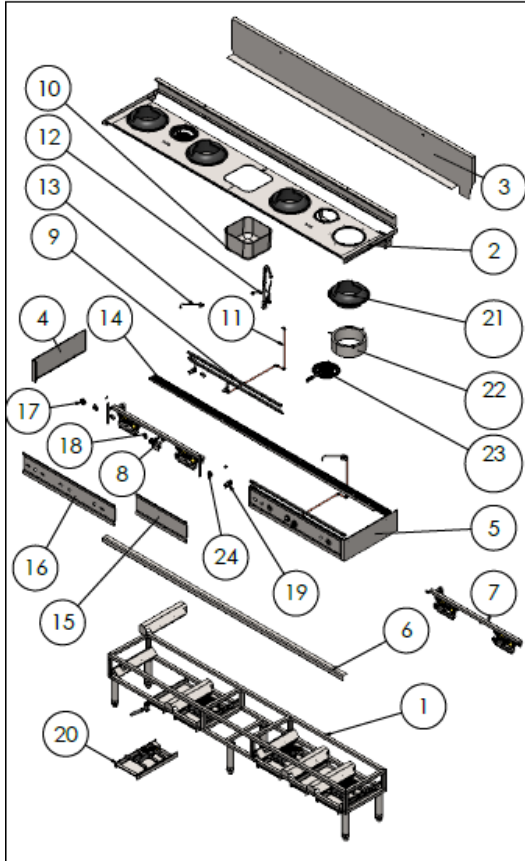
COUNTRIES	CATEGORIES	CONNECTION PRESSURES (mbar)			
		G 20	G 25	G 30	G 31
AL, AT, BG, CH, CZ, DK, EE, ES, FI, FR, GB, GR, HR, HU, LE, IS, IT, LV, MK, MT, NL, NO, PT, RO, SE, SK, SI, TR	I2H	20	-	-	-
DE, PL, RO	I2E	20	-	-	-

**DIMENSIONS**





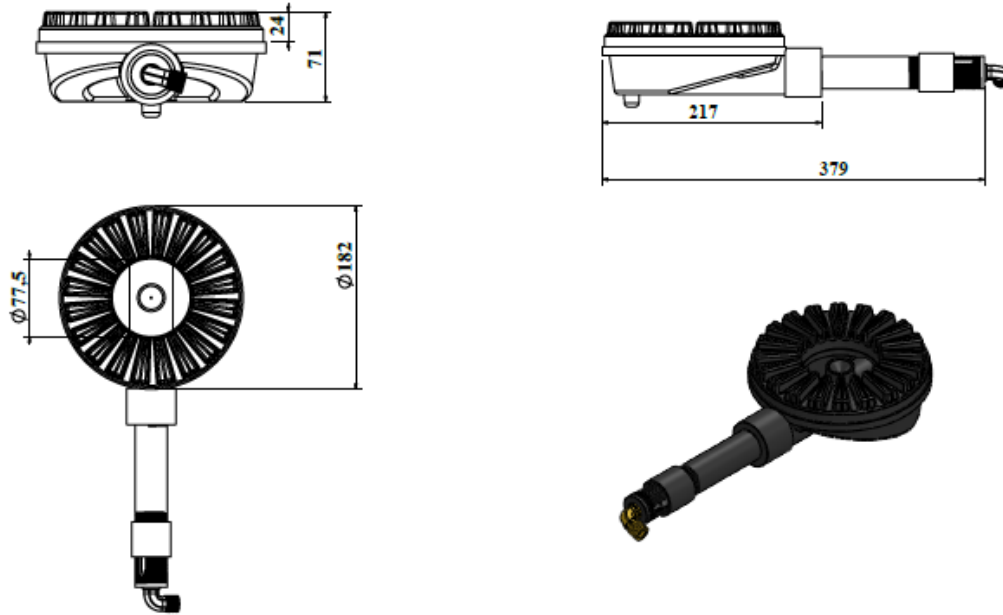
## COMPENENT LIST



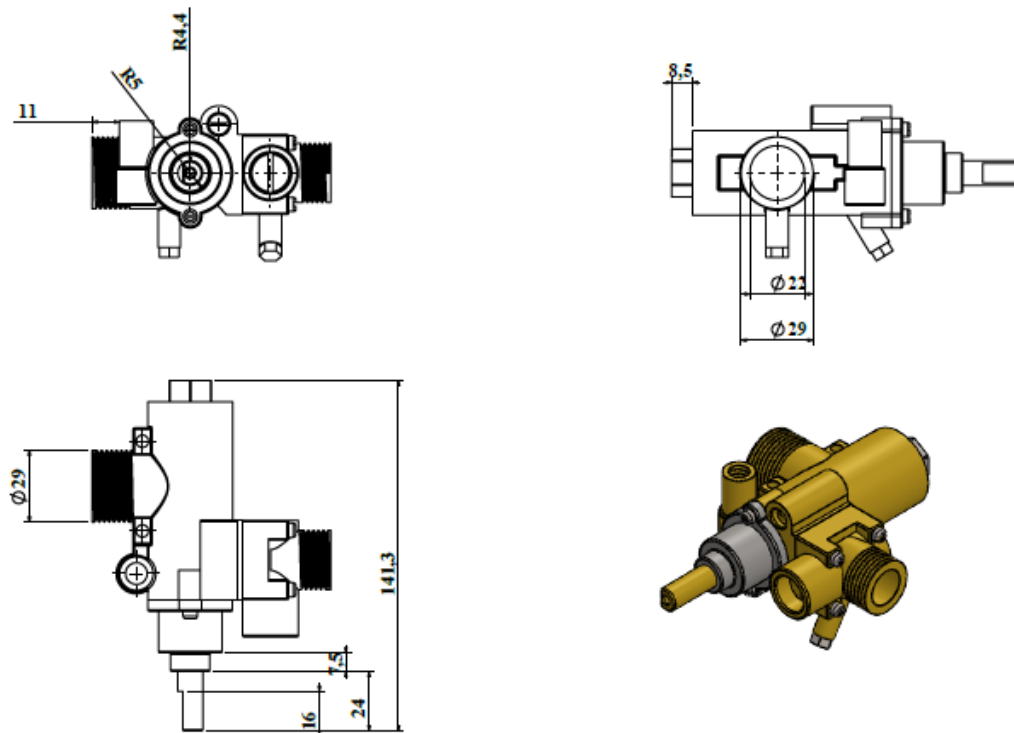
Malzeme Listesi Tablosu			
ÖGE NO.	PARÇA NUMARASI	TANIM	MİKT.
1	WK-4+2-E ŞASE MON		1
2	WK-4+2-E ÜST TABLA MONTAJ		1
3	WK-ARKA SACI		1
4	WK-1 SOL YAN SC		1
5	WK-1 SAĞ YAN SC		1
6	WK-4+2-E ÖN SEREN SC		1
7	WK-2+1 GAZ TESİSAT		2
8	WK-1+1 OCAK GAZ TESİSAT		2
9	WK-2+1 SU TESİSAT		2
10	40X40X30 TEK EVİYE		1
11	WK-1 MUSLUK BORUSU		2
12	MUSLUK		1
13	250CM MUSLUK MON		2
14	Süzgeç Montajı		1
15	WK-4+2-E ÖN PANEL SABİT MON.		1
16	WK-2+1 ÖN PANEL MON.		2
17	GAZ DÜĞMESİ		6
18	FAUCET Muhafaza Montajı		2
19	FİSKİYE Muhafaza Montajı		2
20	BÜYÜK ÇEKMECE MONTAJI		4
21	WOK DÖKÜM		4
22	ÇEMBER		4
23	BRÜLÖR MONTAJ		2
24	GAZ MUHAFAZA MONTAJI		4



## 1. BURNER



## 2. GAS TAPS



## ***INSTRUCTIONS FOR THE QUALIFIED INSTALLER***

### ***TRANSPORTATION AND PLACEMENT***

- Do not tilt the device during the transportation, carry it upright.
- Use a suitable vehicle to avoid any kind of damages.
- Do not push or drag the device to bear.
- When transporting by pallet jack or forklift, make sure to not damage the device.
- Carry the device with its packaging until the installation area.
- It should be placed under a ventilation system to avoid any kind of bad smell that may occur during cooking process.
- It is recommended to place a suitable sized hood for the ventilation over the device without blocking the outlet of the chimney.
- Never place a combustible material on top of the device.
- Make a general cleaning before the first usage. You may use soapy water.
- The operating environment and the ventilation system of the device must be between 10°C to 40°C and have a maximum humidity level of %80.
- The device must be installed in accordance within the instructions.
- The protective film on the surface of the device must be stripped off carefully.
- Convenient gas connection with the required technical specifications must be installed in the area of the device.

## **APPLIANCE INSTALLATION**

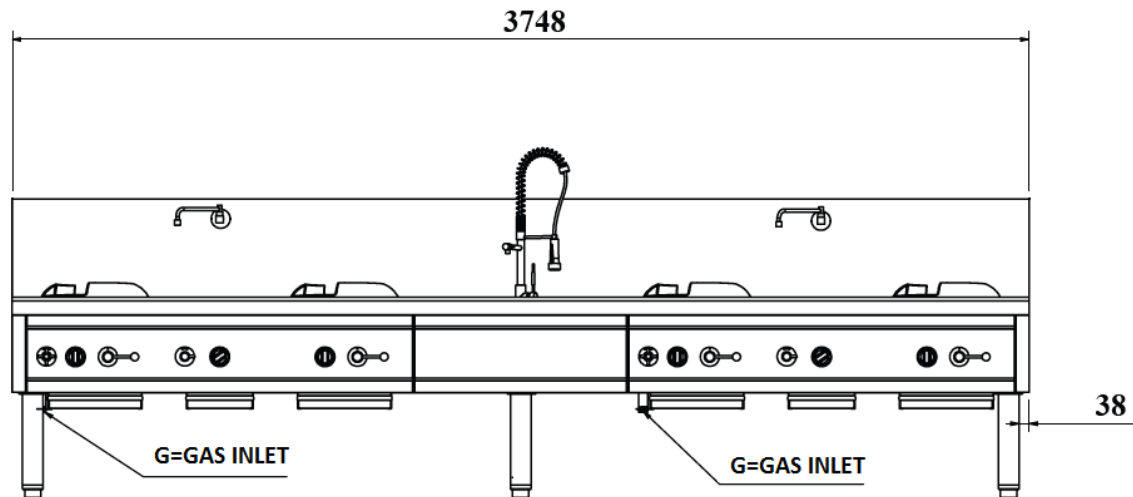
- Take the unit out of the packaging. Check that it is in good condition. If in doubt, do not use it and contact professionally qualified personnel.
- Always place the unit under an aspiration hood. After installation, it will need to be levelled by using the feet.
- Always use rigid galvanised steel or copper pipes for connecting the appliance. All the seals on the joining threads must be made using materials that are certified for use with gas
- If the appliance is wall mounted, in contact with flammable material, place a layer of heat-resistant insulating material between the appliance and the wall or leave a space of 200 mm between the appliance and the wall.
- The appliance gas system and the characteristics of the room in which the appliance is installed must comply with current laws.
- Before connecting the unit you must check what kind of gas it is set up to use, and whether the gas which is available to power it is suitable. If the available gas is not suitable for the appliance proceed as described in the paragraph "Changeover for operation with other types of gas."
- Always install a cutoff cock between each appliance and the gas pipe .
- Check that aeration in the room is sufficient when the appliance is working, considering that the necessary quantity of air combustion is 2m<sup>3</sup>/h of air for each kW of installed power.

## **LAWS, TECHNICAL REGULATIONS AND GENERAL RULES**

- Please follow the restrictions and the standards in force in the country where the equipment will be installed
- Accident prevention laws.
- The appliances must be installed on premises that are suitable for the discharge of the combustion products and must comply with the installation rules. Our appliances are considered type "A" gas appliances (see the Technical Data Tables) and are not for connecting to a natural discharge duct for combustion products.
- These appliances must discharge through specific extractors, or similar devices, connected to a properly working flue or discharged directly outside.

- If this is not possible, an air suction device can be used connected directly to the outside, with a capacity that must be no less than that required, see Table 1, plus the quantity of fresh air that is necessary for the well-being of the workers

## ***GAS CONNECTION***



- Convenient gas fittings must be done as written on the product tag.
- Gas pressure corresponding to the gas type as stated on the technical specifications, should be adjusted using the appropriate regulator capacity.
- An appropriate EN 331 Standard valve must be used before the gas inlet of the device.
- Check on the possible gas leakage at the end of the transition.
- Check the gas leakage with a foamy water or a gas leak detector. In case of leakage (foaming will occur on the foamy part or the gas leak detector will give a warning signal), do not use fire, and consult your seller.
- If the device is connected to a gas installation, the inlet of the gas should be designed to not reduce the gaseous flow rate.

### **CHECKING FOR GAS LEAKS**

- Once installed, check that there are no gas leaks from the pipe joints by using a soapy water solution. You will know if there are leaks by the foamy bubbles that form.
- Never use bare flames to check for leaks.
- When the appliance is ready for use, check there are no gas leaks, by checking on the gauge, if used (for a period of 30 minutes), that there is no passage or consumption of gas.

### **USER INSTRUCTIONS**

- The device is designed for professional usage and should only be used by trained personnel.

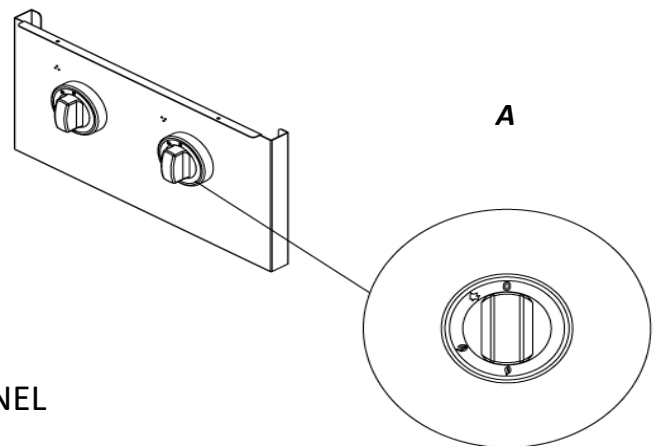






Image-1 CONTROL PANEL

	Ignition Position
	Maximum Flame Position
	Low Flame Position
	Off Position of the Control Knob

A	Gas Control Knob
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## **1-) Burner Ignition**

- Turn on the gas valve linked to the device.
- Lightly press the desired section's gas control knob and turn it to counter clockwise to bring it to the ignition position.
- Press and hold flame to the pilot burner at the same time as the gas control knob is at the ignition position (size of a lighter's flame) for the flame ignition.
- When the pilot burner ignites, retract the approached flame and hold the control knob down for about 10-15 seconds. Then, the burner will continue the ignition.
- If the pilot burner continues the ignition, turn the gas control knob counter clock wise to the maximum flame level. For a lower flame, turn the knob to the minimum flame level.

## **2-) Burner Extinction**

- Turn off the gas control knob to "0" to shut the burner off.

## ***MAINTENANCE, CLEANING AND CARE***

**Attention: you must never spray the appliance with direct jets of water nor use a water cleaner!**

Before you start cleaning the appliance it must be disconnected from the electricity via the main switch.

Clean the steel parts with a soft cloth, water and detergent. The detergent used must not contain chlorine or abrasives as they can damage the steel surfaces. After it has been cleaned, rinse with water and dry with a dry cloth.

-What to do if the appliance is going to be out of use for long periods of time,

First of all disconnect it from the electricity. Clean it thoroughly, following the instructions, and dry it.

What to do in the case of malfunctions

In the case of malfunctions turn the appliance off and notify the assistance service.

Maintenance,

Only specialised personnel must be allowed to service the appliance. Before starting, disconnect the appliance from the mains socket.

We advise you to have the appliance checked at least once a year by a qualified installer.

We also advise you to stipulate an assistance contract.





