

Stainless Steel Gas Stove

User Manual

Please read and keep this manual before using.

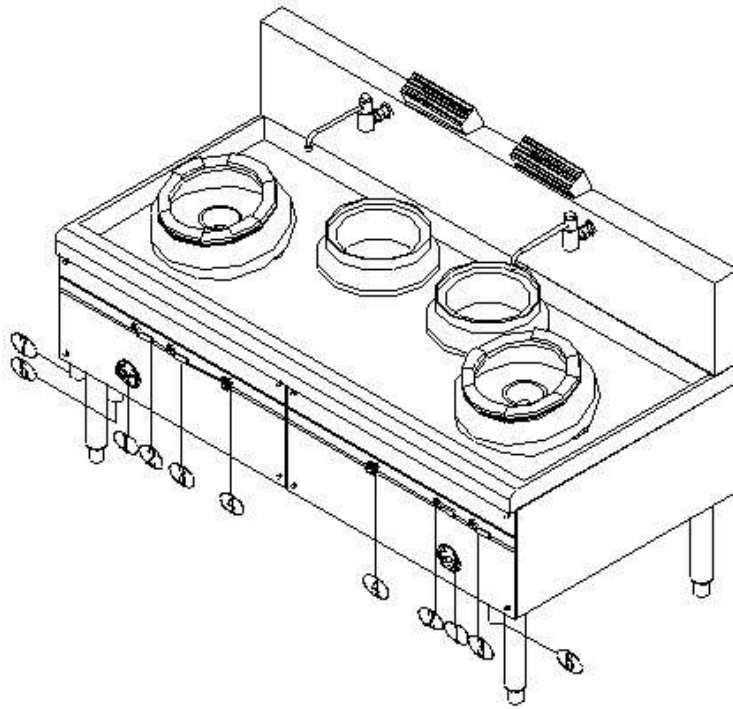
1. Usage

Gas range is applicable for Chinese cooking in hotels, restaurants and canteens. This product features big heater margin, roaring fire, high heating power and easy operation, increasing your working efficiency. This series product is made with imported stainless steel which makes it corrosion-resistant and nice looking, clean and sanitary. It does not give out black smoke when burning hence causes lesser exhaust pollution, making the best of gas and consumes less gas, a stove which plays the main role in Chinese cooking.

1 2. Technical Parameters

Name	Spec.			Blower		LPG gas			Water supply	Drainage	Heat KW/hole/h	Weight kg	Gas pipe dia.
	L	W	H	Power	Voltage	Heat kcal/kg	Pressure pa	Consumption M ³ /hole/h					
2-burners gas range	2150	1250	1250	550W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	450	Φ1 1/2"
2-burners gas range	2150	1150	1250	550W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	450	Φ1 1/2"
1-burners gas range	1200	1150	1250	370W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	200	Φ1 1/2"
2-burners gas range	1900	950	1150	370W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	330	Φ1 1/2"
1-burners gas range	1200	1000	1250	370W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	200	Φ1 1/2"
1-burners gas range	1050	950	1150	250W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	200	Φ1 1/2"
2-burners gas range	2000	950	1150	550W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	365	Φ1 1/2"
2-burners gas range	2700	950	1150	620W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	520	Φ1 1/2"
1-burners gas range	700	750	1000	250W	220V/60HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	365	Φ1 1/2"

2-burners gas range	1900	890	1150	370 W	220V/60 HZ	11500	2800	3.59	Φ1/2"	Φ1"	48	365	Φ1 1/2"
---------------------	------	-----	------	-------	------------	-------	------	------	-------	-----	----	-----	---------



1. Blower Valve
2. Ignition Valve
3. Main gas Valve
4. Water Valve
5. Gas pipe
6. Water pipe
7. Waste Pipe

2 3. Importance

- 3 **3.1** Please make sure that the type of Liquefied petroleum gas and gas pressure in use must correspond to requirement.
- 4 **3.2** When using Liquefied petroleum gas, please make sure that the valve must be low-pressured valve, mid-pressured valve is prohibited to be used.
- 5 **3.3** If town gas or Liquefied petroleum gas is used, as heat and pressure differs in different regions, local distributors and clients are requested to provide information regarding heat value and pressure as reference for our production.
- 6 **3.4** Stove must be installed in an environment with good ventilation, it is suggested to install venting facilities above stove to vent exhaust gas and oily air produced when cooking.
- 7 **3.5** After installing, please make sure that all connectors of the stove must not leak before using.
- 8 **3.6** If leaking occurs or a stinky egg smells, please turn off gas switch immediately, find out where leaks and repairs it. Before letting leaky gas out completely, please do not light and use the stove or turn on/off electric appliances to avoid incident caused by sparkle.
- 9 **3.7** Please turn on blower to vent gas left in stove before ignition, use ignition stick to ignite the ever-bright-fire in hearth. Please follow order below: turn on the ever-bright-fire valve slowly, when ever-bright-fire is ignited, turn on the main gas valve slowly. These steps must be carried out in order to avoid any accident.
- 10 **3.8** Please do not face the ignition hole when igniting or adjusting fire; so as to avoid your body from burning due to misuse.
- 11 **3.9** Stove operator must be on site so that gas could be shut off immediately when power cut or accidental flameout happens. When power cut happens or blowers fail to work, please shut

off gas and stop using the range.

- 12 **3.10** Gas valve must be turned off after using, turn off main gas valve first, then ignition valve, finally blower valve.
- 13 **3.11** Stove must keep clean, sanitary and good functional status.
- 14 **3.12** If malfunction could not be handled, please contact New World; we will send technicians to help test and fix it.

15 **4. Usage instruction**

- 16 **4.1** Please make sure that all valves are at off status before turning on gas valve;
- 17 **4.2** Turn on power, then blower;
- 18 **4.3** Ignite Ignition Stick, then ignition power, turn on blower slowly. You must turn on the gas first before igniting.
- 19 **4.4** Turn on blower to low level, then turn on main fire valve. After ignition, adjust blower valve to high level until the fire becomes blue. Fire must be in blue status when flame is raging, blower door should be adjusted as low as possible.
- 20 **4.5** The flame should be adjusted according to actual needs, which should be controlled with gas valve, meanwhile the blower valve must also be adjusted to best position.
- 21 **4.6** When stove is not in use for a while, main fire could be turned off, keeping the ever-bright-fire on; if stove will be continued to use, please repeat Usage
- 22 **4.7** After using, turn off the gas valve, after the gas is burned completely, turn off blower valve and blower.
- 23 **4.8** Clean lampblack in stove periodically.

24

25 **5. Service**

- 26 **5.1** Please contact your local distributor where this product is purchased for maintenance.
- 27 **5.2** If the malfunction is caused due to improper use or force majeure, materials and maintenance fee will be charged.
- 28 **5.3** Products made in TWOTHOUSAND will have lifelong maintenance with certain charge.