

SP-300
Gas hokker stove
USER'S MANUAL

TABLE OF CONTENTS

1. Structure and General Performance
2. Specifications
3. Installation
4. Attention
5. Gas Connection
6. Operation
7. Cleaning and Maintenance
8. Transportation and Storage

Thank you for purchasing this appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance. Please read this manual before using it and keep it for future reference.

WARNING:

Any adjustments or service must be performed by a qualified technician only. Any improper adjustments or service may cause personal injury or property damage.

WARNING:

For your safety, do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

WARNING:

This appliance must be operated by a professionally trained cook.

This stove is developed and designed by our company. During the developing process, we try to absorb all the advantages of the appliances which serve the similar function. It is a combination of the following advantages: long duration, reasonable structure, low energy consumption, environment friendliness, and novelty in design, high thermal efficiency and convenience to service. It is the ideal appliance for hotels, super markets, western-food restaurants, snack bars and food industry.

1. Structure and General Performance

- 1.1 The body of the appliance is made of SS and easy to be cleaned.
- 1.2 The support is made of casting iron, which is rigid and has a long service life.
- 1.3 Based upon the requirements and the general conditions of food, the flame can be adjusted accordingly.
- 1.4 The pilot can be exchanged for different sizes to suit different gas sources.
- 1.5 The appliance is characterized with high thermal efficiency. Also, it is easy to operate and service.

2. Specifications

Type of gas	Injector size	Total Heat Input
G20:20mbar	2mm	6.5kW
G25: 25mbar	2mm	6.5kW
G25.3: 25mbar	2mm	5.8kW
G30:28-30mbar G31:37mbar	1.15mm	5.2kW
G30 /G31: 30mbar	1.15mm	5.2kW
G30/G31: 37mbar	1.15mm	5.8kW
G30 /G31: 50mbar	1.15mm	6.8kW

Notice: Size of the pan: The biggest pan for open burner is 450mm/ The smallest pan for open burner is 230mm.

3. Installation

The installation and operations must be carried out by qualified personnel.

- 3.1 This appliance should be installed in a ventilated room. And a exhausting fan should be installed to make sure that the steam and the flue products can be exhausted in time.
- 3.2 After the appliance has been suitably installed, the appliance should be placed horizontally. It should be prevented from leaning or shaking in use.
- 3.3 Before installing the piping system, the owner should verify the types of gases, contact with the local gas supplier and make sure that it is in accordance with the specified gas. The installation must conform to the local codes.

4. Attention


- 4.1 The area where the appliance is installed and the body of the appliance must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electric cords. Failure to comply with this may cause fire.
- 4.2 For complete shutdown of this appliance after using, turn all gas control valves to the “OFF” position immediately.
- 4.3 Smell around the appliance before using. If any unpleasant odor of gas is present, shut down the appliance at the main gas shut-off valve. Open the window for better ventilation.

Contact the qualified personnel for adjustment and repair. Never attempt to ignite the appliance.

5. Gas Connection

- 5.1 A manual snap gas shut-off valve must be installed upstream of the appliance, where it is within the easy reach of the operator.
- 5.2 Verify fuel gas type. If the available fuel does not match the said specification, please do not connect the gas to the appliance. Exchange the injector for the correct type.
- 5.3 The gas supply line used to connect the appliance to the gas supply system must be approved by local ordinance for gas piping.
- 5.4 If the gas piping pressure exceeds or remains under 10% of the rated pressure, a gas pressure regulator must be supplied to ensure the stabilization of the gas pressure.
- 5.5 After the successful connection, all pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never use an open flame to check for gas leaks. Fire and explosion may result.

6. Operation

- 6.1 Please read this manual carefully before using.
- 6.2 Verify fuel gas type. Ensure that the fuel type matches the nameplate specification.
- 6.3 For initial startup, turn the knob to “0” to purge all the air in the piping. It may take about 10 seconds.
- 6.4 Turn the knob anticlockwise to open the main burner valve, until “

7. Cleaning and Maintenance

- 7.1 The control panel fascia should be cleaned daily.
- 7.2 If the unit will stay idle for a long time, the stainless steel surface should be rinsed with a piece of cloth which is dampened with gasoline. Then place it in a well-ventilated area.
- 7.3 Clean the surface with warm soap water solution, and then clean it with clean water. Wipe dry with a soft clean cloth. Never use a water jet. This appliance is not water-jet approved.
- 7.4 Never use abrasive or acid detergents, brushes or scrapers to clean the stainless steel surface. Because the ferrous objects could leave rust stains. Never use the chlorine-based products (such as hydrochloric acid or bleach) to clean the surface, even though these detergents have been diluted. The cleaning should be done in the same direction as the satin finish.
- 7.5 The main burners should be cleaned periodically. (Once a week)

8. Transportation and Storage

The appliance should be placed carefully and it should never be put upside down during the transportation period. The packed unit should be put in a well-ventilated environment free from the corrosive atmosphere. If it is temporarily stored, a rain-proof measure should be taken.

Daily checking

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the gas is supplied safely and correctly. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.