

# Gas Tilting Braising Pan

## USER MANUAL

# Gas Tilting Braising Pan

## Attention

The unit can operate on LPG or natural gas. Pay attention to the naming plate. Make sure that the available gas is that indicated on the naming plate.

If the local available gas is different from the that specified on the naming plate. Stop installation at once. Call the distributor for information.

You may adjust the nozzles at your own requirement. Nozzles without holes go with the unit. The original standard varies from different countries or regions. The local available gas and gas pressure must be the same as that indicated on the naming plate.

The conversion from the specified gas to other gases must be performed by qualified technician. Never try to do it on your own. Danger may occur.

## Important:

**1. You are advised to read these instructions first before installation commences.**

**2. This manual must be handed to the end user after installation and commissioning.**

Thank you for purchasing this range of appliance of our company.

Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.

## Important:

The purchaser of this appliance must post in a prominent location instruction to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

## 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.

**For your safety**

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

**Warning:**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING: FIRE HAZARD**

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

**DANGER: HEALTH HAZARD**

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

### **WARNING: FIRE HAZARD**

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### **DANGER: FIRE AND EXPLOSION HAZARD**

Never use an open flame to check for gas leaks. Fire and explosion may result.

Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases.

Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.

All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame.

Verify fuel gas type. If the available fuel doses not match the nameplate specification, call for a qualified technician to exchange the replacement for the correct type.

## **If you smell gas**

DO NOT try to light any appliance.

DO NOT touch any electrical switch.

DO NOT use any telephone in your building.

In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location.

Follow the instructions received from the gas supplier immediately and exactly.

### **1. General Information**

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1.2 Other regulations

1.3 Note

### **2. Safety**

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2.2 Safety instructions for the commercial use of the device

2.3 Intended use

### **3. Packaging and storage**

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### **6. Transportation, Cleaning and maintenance**

6.1 Transportation

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### **7. Waste disposal**

### **8. Daily checking**

## **1. General information**

### **1.1 Information about the instruction manual**

This instruction manual contains information about the installation, operation and maintenance of the appliance and should be consulted as an important source of information and reference guide. Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the appliance.

In addition to the information given here, you should comply with any local Health and Safety Controls and generally applicable safety regulations. The instruction manual

forms part of the product and should be kept near the appliance and easily accessible for anyone carrying out the installation, servicing, and maintenance or cleaning.

### **1.2 Other regulations**

In addition to the information given here, you should comply with any local Health and Safety Controls and generally applicable safety regulations. The instruction manual forms part of the product and should be kept near the appliance and easily accessible for anyone carrying out the installation, servicing, and maintenance or cleaning.

### **1.3 Note**

**NOTE!** Read the instruction manual carefully before using the appliance. The user's manual should be kept near the appliance, easily accessible for anyone to operate the unit. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

## **2. Safety**

This section provides an overview of all important safety aspects.

Attention should be paid to all symbols, markers and labels on the device, which must be kept in a permanent state of legibility. By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

### **2.1 General Information**

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled or operated improperly and inappropriately. Knowing the contents of the user's manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards. To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer can be undertaken. This device may only be operated in safe condition following the user's manual. The gas tilting braising pan is a versatile unit, which can be used to fry, grill or simmer different kinds of food.

### **2.2 Safety instructions for the commercial use of the device**

The appliance is intended for commercial use only, and should never be used for purposes other than stated above. The regional territorial provisions must be complied with. Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.

The device should be never left unattended during operation. Special attention should be paid to when the unit is in use, if the children are near the appliance.

This manual is considered to be a permanent part of the appliance. Preserve this manual safely for the reference of operators. When passing on/selling the device to a third party, the manual must be handed over along with the device.

Every person using the unit must act in accordance to the manuals and under consideration of the safety advice.

Never use the unit outdoors.

### 2.3 Intended use

CAUTION! Any use other than intended purpose is forbidden and is not considered as conventional.

## 3. Packaging and storage

### 3.1 Packaging

Please do not throw away the packing materials as they might be useful for storage purposes, when moving or, in case of damages, when the unit must be sent back for repair. The outer and inner packing material should be removed completely from the device before installation.

NOTE! Some of the packing materials are re-usable.

### 3.2 Storage

Do not open the packages until installation. Pay attention to the markings on the carton surface. Do as the markings indicate. Do not put the whole appliance with the carton upside down. Care should be taken when moving the appliance. Do not store outdoors. Keep it dry and dust-free and had better be put in a well-ventilated area. Do not expose it to aggressive media. Do not expose it to direct sunlight. Avoid mechanical shocks and vibration. In case of longer storage (> 3 months), make sure you check the state of the packaging regularly.

## 4. Technical data

Model	ZH-RS	JZH-RS
Gas type	LPG	LPG
Gas pressure	2800pa	2800pa
Dimensions (mm)	800X900X850+120	800X750X850+60
Capacity of pan	60L	80L

## 5. Installation and operation

## 5.1 Safety instructions

### **WARNING!**

The appliance should be connected to a suitable gas source. The gas valve is low-pressure one. The maximum gas pressure should not exceed 5,000pa. The orifice of nozzle has been preset and adjusted well when the unit leaves factory. Fix one pressure gauge(regulator) to adjust the gas pressure to that indicated on the naming plate.

### **WARNING!**

#### **Danger of burning!**

During operation, some parts of the appliance may be very hot. Try to avoid getting burnt and never touch any hot parts without gloves on.

- Do not leave the unit unattended during operation.
- Never move or reposition the unit until the unit cools down completely. **WARNING!** Risk of injury! Touch with hot pan causes burns at hands and face!
- **WARNING!** Hazard via electrical current! Make sure that the voltage of local power supply matches that of the naming plate.

## 5.2 Installation and connection

### **ATTENTION!**

The installation of the unit must be performed by a qualified technician only. Place the device on top of a solid, even, safe and stable surface that tolerates the weight. Level it back and forth. Then level it side to side.

Not at any time should you place the appliance on top of an inflammable surface (such as: table cloth, carpet, etc.).

You must not locate the appliance near open fireplaces, electric ovens, electric heaters or other heat sources.

Position the device appropriately so that the gas governor is always accessible.

Make sure liquids enter neither the gas piping system nor burner part. Dry off the device thoroughly!

Connect water supply to the joint.

### **Gas connection**

The unit should be installed in a well-ventilated area.

- When connecting the unit to gas supply pipe or gas cylinder, a gas shut-off valve has to be fixed upstream of the unit within the easy reach of the operator.
- Verify the local available gas, and make sure the local gas is the same as that



indicated on the naming plate. If not, a pressure gauge should be fixed upstream the gas inlet connection point, adjusting the gas pressure to the nominal value.


- Connect the unit to a suitable gas source with a iron pipe, and make sure there is no sign of gas leakage. Use a pipe sealant around the joints.
- After connection, use water soap solution to check gas leakage, if there is a sign of leakage, apply the pipe sealant around the leaking point.
- Consult the local gas supplier about the local gas pressure. If the gas pressure is higher or lower by 10% of the rated gas pressure, a gas release valve has to be fixed upstream of the unit, ensuring the stability of the gas pressure.

### 5.3 Operating

#### ATTENTION!

The operation of the device may only be carried out by personnel that have been instructed in operation of the device

The unit is operated with gas. Before operation, make sure gas has been supplied to the unit and verify all specifications correspond to that on the naming plate. Fill some water in the pan for first operation. A gas governor should be installed upstream of gas inlet point. Press the impulse igniter to start fire. If it failed, repeat above steps once again. During the cooking process, set the temperature ready. The burner would be lit. When pre-set temperature has been reached, the gas valve would cut off the gas supply to burner. But the pilot still stays on. When temperature is lower than pre-set value, the gas valve would let gas through again. The burner would be lit. In this way, the temperature stays constant. When emptying the pan, turn the faucet to the left direction. Grasp the handle of lid, and turn it backwards. Rotate the wheel clockwise to suitable height to empty the food to the ready vessel. Clean the pan with clean water. Clean it with non-abrasive detergent solution. Then put it back in its original position.

**For initial use, please press the main switch down and rotate the main gas switch anti-clockwise to  position, and hold it for about 10-15 seconds. At the same time, press the Igniting switch. If operation is not correct, the gas switch might be damaged. If the ignition fails, please repeat above steps until pilot is lit.**

## 6. Transportation, Cleaning and maintenance

### 6.1 Transportation

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

## 6.2 Safety advice

Before starting repairment or cleaning works, make sure the unit has been disconnected from power socket (pull off the power plug!!!) and has cooled down completely.

Do not use any acid or abrasive detergents and make sure no water runs into the internal part of the unit.

CAUTION! The appliance is not jet-proofed. Therefore, you must not use any kind of pressure water jet for cleaning it!

## 6.3 Cleaning

The device should be cleaned regularly.

Turn gas supply off before cleaning. Let the unit cool down completely.

CAUTION!

Do not use any water to clean the control panel. Thereby, ensure no water engresses inside the unit. Thoroughly dry off the unit before operating the unit again!

Control panel and surface of the device should only be wiped off with a piece of soft cloth dipping a mild cleaning detergent solution.

Do not use any aggressive cleaning agents or abrasive materials as these could damage the protecting film of the stainless steel and leave the iron particles on the surface of the unit, which can cause rust.

Never use steel pad or steel brush to clean the pan surface. Because the iron particle left on the surface may cause rust.

All parts must be dried thoroughly and reassemble the parts of unit, which have been dismantled for cleaning.

Store the device in a dry and ventilated place if the unit stays idle for a long time. Keep it away from acid steams and caustic gases.

## 6.4 Safety instructions for maintenance

- Check gas supply pipe for damage periodically. Never operate the unit when there is a sign of gas leakage. If gas piping system shows the above signs, call a qualified technician for replacement. It is highly recommended that the replaced gas pipe should be the special type designated by the manufacturer.
- Only qualified technician or personnel may perform the repairment of the unit. All the necessary replaced parts have to be the types designated by the manufacturer. Never attempt to repair the unit on your own. Danger may occur if failed to do so.

## 7. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance to the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

**WARNING!**

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

**NOTE!**

For the disposal of the device please consider and act according to the national and local rules and regulations.

## **8. Daily checking**

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. 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**

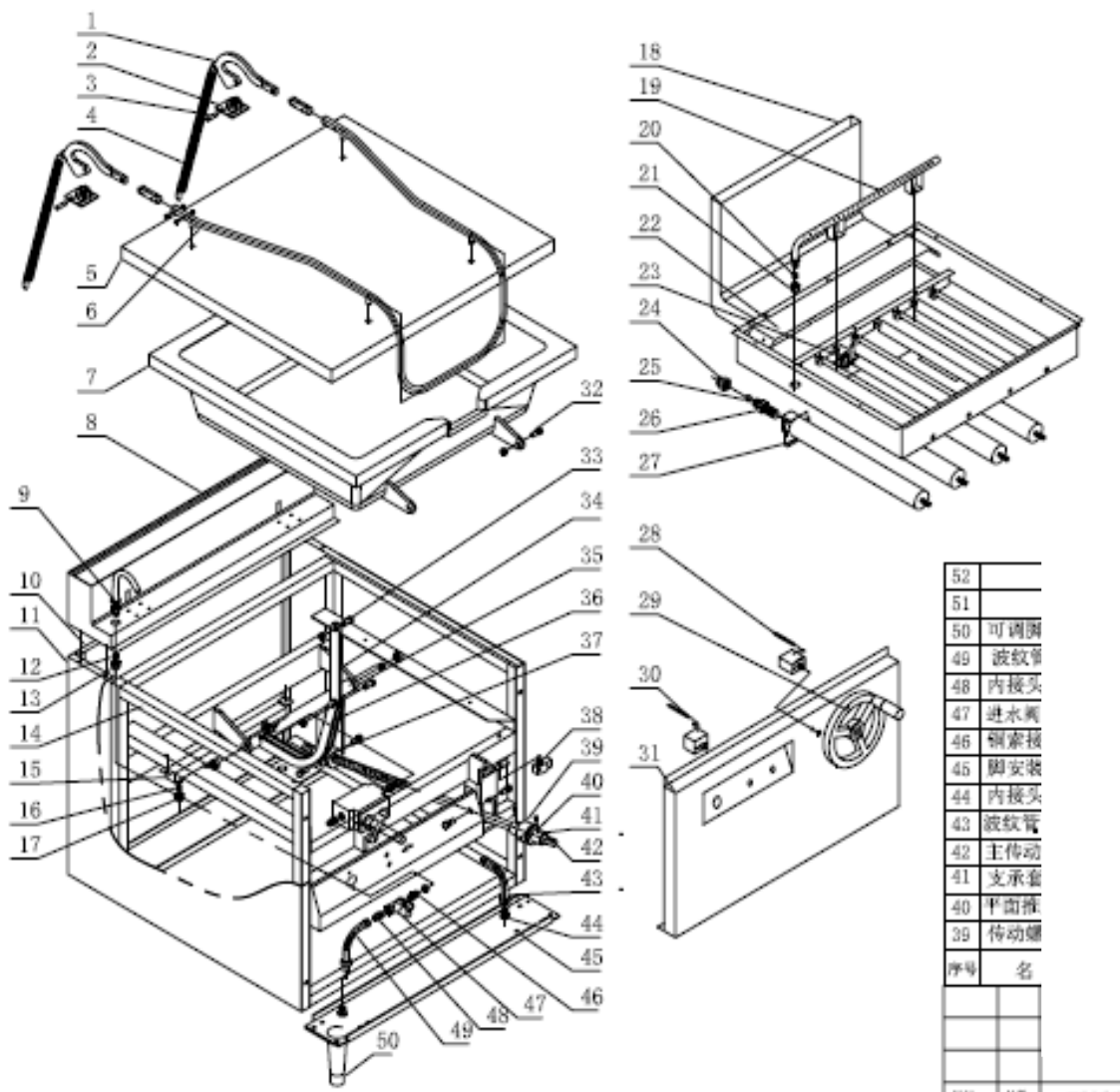
This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

## **Conversion procedure**

### **LPG to Natural gas**

- ▲ Disconnect and disassemble/remove trivets, burners etc;
- ▲ Remove regulators. Ensure provision is left for measuring gas pressure e.g test point. A separate fitting may have to be fitted;
- ▲ Remove injectors and replace with correct sizes for each burner;
- ▲ Re-assemble burners;
- ▲ Turn gas on and test for leaks, repair if necessary;
- ▲ Light the burners and set pressure to specific value;
- ▲ Adjust aeration to obtain correct and satisfactory flame;

- ▲ Turn burner to “Low” setting and adjust setting accordingly;
- ▲ Check operation of ignition, burner adjustment etc;
- ▲ Ensure data plate is changed/alterd to contain correct information re gas type and date of conversion



S/N	Name	Material	Specification	Qty
01	Cover tumbler	Q235		2
02	Tumbler mounting base	Q235		2
03	Pin bolt	SS		2
04	Spring			2
05	Cover	SUS304	δ=1.2	1
06	Cover handle	SS	Φ22	1
07	Pan assembly	SUS444		1
08	Flue cover	SUS304	δ=1.0	1
09	Faucet	SS		1

10	Rear board	SUS430	$\delta=1.0$	1
11	Side board	SUS430	$\delta=1.0$	2
12	Pipe fastener	Brass	$\varnothing 10$	1
13	Nut		M16×1.25	1
14	Frame assembly	Formed steel		1
15	Gas distributing pipe	Q235	30×30×2.0	1
16	Pipe fastener	Brass	$\Phi 10$	4
17	Nut		M16×1.25	4
18	Flue	AL coated sheet	$\delta=1.0$	1
19	Burner with fire tube	SS	$\Phi 16$	1
20	Nozzle	Brass	$\Phi 10$	1
21	AC contactor		230V 20A	2
22	Flue gas deflector	AL coated sheet	$\delta=1.0$	1
23	Pilot(Flame failure)		& thermal coupling	1
24	Nut		M16×1.25	4
25	Pipe fastener	Brass	$\Phi 10$	4
26	Burner nozzle	Brass	M16×1.25	4
27	Burner	SS	$\Phi 51 \times 420$	4
28	Temperature limiter	EGO 3N/16A	320°C	1
29	Wheel			1
30	Thermostat	EGO 3N/16A	300°C	1
31	Front bottom board	SUS304	$\delta=1.0$	1
32	Bolt		M16×1.5	2
33	Fix screw		M12× $\Phi 10$	4
34	Connecting bar	Q235	$\delta=10$	2
35	Rotating axle	Q235	$\Phi 20 \times 430$	1
36	Rotating arm	Q235		1
37	Driving bolt			1
38	Travel switch			1
39	Sleeve for driving bolt	Copper	$\Phi 50$	1
40	Driving bearing			1
41	Retaining ring	45# Steel	$\Phi 32$	1
42	Driving bolt	45# Steel	$\Phi 20 \times 835$	1
43	Pipe	SS	800×1/2"	2
44	Female joint	SS	1/2"	2
45	Foot mounting board	Q235	$\delta=3.0$	2
46	Copper joint		$\Phi 10 \times 1/2"$	2
47	Water inlet valve		1/2"	1
48	Female joint		1/2"	1
49	Pipe	SS	800×1/2"	1
50	Adjustable foot	SS	150mm	4