

6-BURNER GAS RANGE WITH GAS OVEN

MANUAL INSTRUCTIONS



MODEL		ADX-996Z
MATERIAL		201# stainless steel
MACHINE SIZE		L1200×D900×H920mm
GAS STOVE	GAS TYPE	LPG
	GAS PRESSURE	2800 Pa
	CONSUMPTION	0.52m³/H
GAS OVEN	GAS TYPE	LPG
	GAS PRESSURE	2800 Pa
	CONSUMPTION	0.16m³/H
Only use for low pressure valve		
It is forbidden to use the high-pressure or middle pressure valve		

INTRODUCTION:

This GAS RANGE WITH 6-BURNER WITH GAS OVEN is a new style product specially designed for OUR COMPANY. All components of the product are supplied by reliable manufacturers, to ensure quality and high level of safety and low energy consumption. Moreover, the machine has a feature which can be easily operated. Boasting full features and high quality, this machine is the best product available in the market today that are being used by supermarkets, bars, western food restaurants, and fast food canteen.

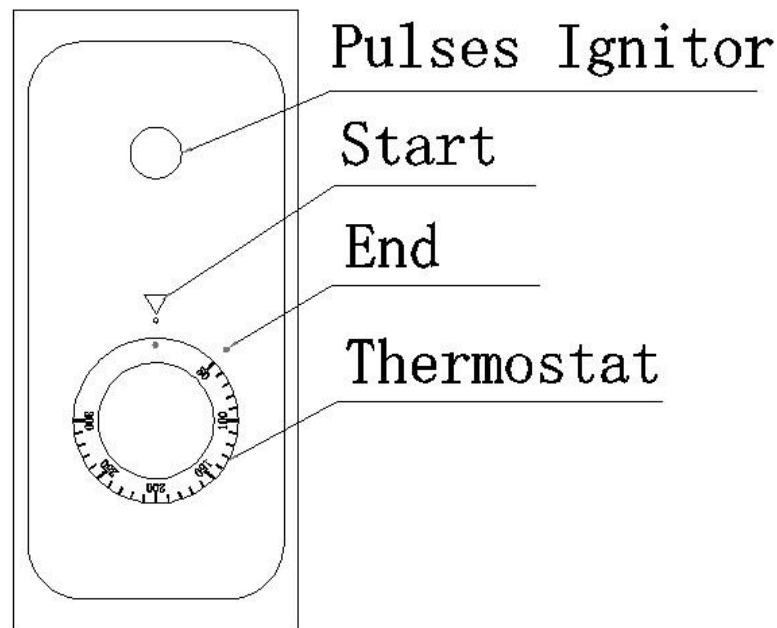
OPERATING INSTRUCTIONS:

Before operation, check that your mains gas fuel corresponds to that stated on the appliance. Place this unit on a dry, level surface. No combustible or explosive objects can be placed in its vicinity. The operation space must have good ventilation, with the ambient temperature not higher than 50°C.

THE OPERATION OF 6-BURNER GAS STOVE:

1. Place the unit horizontally on the floor firmly. Check if the gas pipeline is properly connected.
2. This kind of the unit only supports liquid gas as fuel and low-pressure controlling valve.
3. Turn on the gas controlling valve of the cylinder; Press down the switch knob in front of the furnace forcedly and turn it **anti-clockwise** slowly until you listen “PANG”, then leave hold of the switch knob.
4. You can adjust the fire of the chargrill when turn the switch knob **anti-clockwise**.
5. The gas valve imported from Italian which has electronic ignition and flame failure protection. When the fire suddenly went out, it will automatically cut off the gas source.
6. The fire is max when the switch is at the angle of 90, the fire become smaller gradually when the angle is more than 90 or less than 90.
7. If the unit has not been used for long time or is used for the first time, it may be difficult to light up the fire for one click because there is some air in the intake pipeline. You should click 3-4 times to light up the fire.
8. When you finish cooking, you should turn off the switch. Press the switch knob and turn it clockwise until you listen “DING”. After that, you should turn off the controlling valve of the cylinder to cut off the gas source

The operation of the gas oven :



1. Check if the gas pipeline is properly connected to the gas cylinder.
2. Make sure the batteries are installed on the pulses ignitor.
3. Turn on the gas controlling valve of the cylinder.
4. Place the **Red Point** of the thermostat knob to the **START**, then press the **Pulses Ignitor**. You will hear “ PANG PANG ” when the **Pulses Ignitor** starts working.
5. One hand press the **Pulses Ignitor**, another hand control the **thermostat knob**. You can leave hold of the **Pulses Ignitor** and **thermostat knob** when you can see the fire flame through the perspective hole.
6. Turn the thermostat knob **clockwise** to set the needed temperature. When the temperature reaches to the setting value, the thermostat will automatically disconnect the power supply. When the temperature drops a little, the thermostat will automatically re-connect the power supply. This process will repeat over and over again, maintaining the temperature within the setting range.
7. If the machine has not been used for long time or is used for the first time, it may be difficult to light up for one click because there is some air in the intake pipeline. You should click 3-4 times to light up the fire.
8. When you finish cooking, you should turn the thermostat knob **anti-clockwise**, place the **Red Point** to the **END**, then the flame goes out. After that, you should turn off the controlling valve of the cylinder to cut off the gas source.

PRECAUTIONS:

DO NOT touch the heated plates or the surface of the hot walls directly with your hand when the unit is in use to avoid scald or injury. Keep away from children when in use, no other person other than the user shall be operating the unit. The manufacturer will not be liable for any damage or injury for improper use.

When the unit is not being used, turn off the valve to avoid accidents. All care and maintenance shall be conducted with power disconnected. In case problem come out, DO NOT disassemble the unit by you. You must contact your dealer or authorized service center.

REPAIRS AND MAINTENANCE:

Always turn off the valve and let it completely cool down before cleaning. It shall be cleaned with a soft and dry piece of cloth, or with neutral detergent when necessary. Avoid scratching the surface of the unit with sharp metal. The unit shall not be cleaned with a water jet or be immersed in water for cleaning. If the unit will not be used for long period of time, it must be cleaned and stored in a place with good ventilation and without corrosive gas. When temporary storage is needed, proper rainproof measures shall be taken.

WARRANTY

1. All products manufactured and sold by OUR COMPANY are warranted to be free from defects in material and workmanship for one year from the date of purchase, unless specified otherwise. Notice of claims under this warranty must be received in writing by OUR COMPANY in timely manner in order for warranty coverage of parts to apply.
2. BENCH WARRANTY. Defective equipment or parts must be sent freight prepaid to OUR COMPANY for evaluation. If warranty applies, defective equipment or parts will be repaired and replaced for free and reshipped from our warehouse. OUR COMPANY cannot warrant products returned to our premises not properly packaged, causing additional damage. In no event shall OUR COMPANY be liable for loss of use, profit or revenue for indirect consequential damages.
3. In the event that we need the services of the authorized third party technician, they will visit your location and perform the initial evaluation. To proceed with the repair, they should notify us by phone or by fax and wait for our approval. We will not be responsible for repair cost (labor and materials) if this step is not followed.
4. Our warranty does not apply to:
Misuse or abuse of the machines, willful or accidental damage, overloading, improper storage or any other cause unrelated to OUR COMPANY.
Normal wear and tear such as: blades, discs, cutting knives, etc.
Damages occurred during shipment.